

Lincolnshire Sausage Bourguignon



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Ingredients

Serves 4

8 Lincolnshire sausages
1 tbsp olive oil
20g butter
4 rashers smoked streaky bacon
8 shallots, peeled and left whole
8 chestnut mushrooms, halved
2 cloves garlic, peeled and crushed
20g plain flour
290ml red wine
1 bay leaf
1 sprig thyme
1 tbsp parsley, chopped

Method

Heat the olive oil in a pan, brown the sausages and set aside.

Melt the butter in a casserole dish, add the bacon, shallots and mushrooms and cook for 8-10 minutes until well browned. Add the garlic and cook for a minute, then add the flour and cook for a further minute, stirring well. Blend in the red wine, add the bay leaf and thyme and the browned sausages. Season well and bring to the boil. Simmer for 20 – 30 minutes on a gentle heat, until the sauce is thickened and glossy and the shallots and sausages are cooked through.

Sprinkle with the chopped parsley and serve with creamed caraway cabbage.

Shopping list

Browse our local suppliers to make your shopping list.