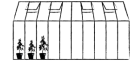


Throw it all in Deville Sausages



Jaz Mathisen

AWAKINO STATION

Deville sausages are such a family classic. This recipe is quick and simple, where everything is literally thrown into an ovenproof dish and left to cook in the oven. The end result is tasty sausages nestled in a flavoursome gravy that the entire family will love.

Ingredients:

- 10-12 mutton or beef sausages
- 2 onions, sliced into wedges
- 4 cloves garlic, crushed
- 2 cups chicken or beef stock
- 1 tin crushed tomatoes
- 1/4 cup fruit chutney or relish
- 1 tbsp Worcestershire sauce
- 2 tbsp brown sugar
- 1 tsp dried mustard
- 1 tsp paprika

Method:

1. In a Dutch oven or cast iron frypan, add the stock, crushed tomatoes, crushed garlic, fruit chutney, Worcestershire sauce, brown sugar, dried mustard, and paprika. Stir to combine. Evenly lay the sausages in the sauce and add the onion wedges.
2. Bake for 1 hour at 160°C, then turn the heat up to 180°C to brown the sausages and to thicken the sauce, around another 30 minutes of cooking.
3. Season with salt and pepper and serve straight from the pan with mashed or boiled potatoes and steamed greens.