

LINCOLNSHIRE SAUSAGES PROVENÇAL



CANNON
THE ART OF COOKING

Serves 4

INGREDIENTS

- 8 Lincolnshire sausages
- A little oil for frying
- 1 red onion
- 1 clove garlic
- 1 tin organic plum tomatoes (chopped)
- 4tbsp olive oil
- 150mls white wine
- Good splash of pernod
- 10 green and 10 black olives
- Chopped parsley

METHOD

Finely chop red onion and crush the cloves of garlic
Sweat in a saucepan in a little oil until soft.
Add tinned tomatoes, juice and all and olive oil.
Bring to the simmer and cook for 15 minutes.
While the sauce is cooking either grill or fry the sausages until golden brown.
Add the sausages to the sauce along with the white wine and Pernod.
Cook for 30 minutes covered with a lid.
Remove lid, season with salt and pepper and serve sprinkled with chopped parsley and hot new seasonal potatoes.