



Simon Howie Recipes - Pork, Leek & Sweet Potato Sausage Bubble & Squeak

Ingredients: Serves 4

8 "Simon Howie Butchers" Pork, Leek & Sweet Potato Sausages
1kg Maris Piper Potatoes
150g Shredded Spring Cabbage
150g Shredded Carrot
100g Unsmoked Streaky Bacon Lardons
100g Butter
100ml Milk
Salt & Pepper
Nutmeg

Method:

Prick sausages before cooking.

Grill sausages on a high heat for fifteen minutes turning frequently. Please ensure sausages are cooked thoroughly before serving.

Add potatoes to boiling water and cook for 20 minutes.

Mash potatoes and add milk, nutmeg, salt and pepper.

Place butter in a frying pan and cook off your bacon lardons, cabbage and carrot until soft.

Once soft add the mashed potato to the pan, ensuring it is all mixed together thoroughly and heated through. Slice the sausages into chunks and add to the mixture before placing in a serving dish.