



Veal Sausage and Cider casserole

Ingredients:

- 8 sausages
- 4 large white onions
- 6 vine tomatoes
- 1 pint cider

Method:

Slice and caramelise the onions in a casserole dish until rich brown and sticky add the sausages and seal until they start to colour.

Cut into segments and add the tomatoes and add the cider.

Simmer and season with salt pepper to your liking and then place in a medium for about an hour oven. Serve when the sauce has started to reduce and thicken.



A casserole ideal to warm you up on a cold winters night