

## Recipe #1

# Herby Cumberland Sausage Casserole, Haricot Beans & Herbed Crumble



## Ingredients

140g pancetta  
8 Arthur Pipkins  
Cumberland sausages  
2 400g tins of haricot beans  
1 stick of celery  
1 small onion  
1 large carrot  
6 garlic cloves  
1 400g tin of chopped tomatoes  
2 tbsp olive oil  
8 pinches of sea salt  
2 pinches of freshly ground black pepper  
1 clove  
2 tsp lemon juice  
½ pint chicken stock  
parsley & breadcrumbs

## Directions

Chop the pancetta into small cubes and cut each sausage into 3 pieces.  
Roughly chop the celery, onion and carrot and peel the garlic cloves but leave them whole.  
Cut each tomato into 8 wedges.  
Preheat the oven to 180°C.  
Heat olive oil in a 26cm flameproof casserole dish or deep ovenproof sauté pan over a low heat. Sauté the pancetta until lightly coloured, then sweat the celery, onion, carrot and garlic for 5 minutes.  
Add the tomatoes and cook slowly to get a sugary caramelisation (about 5 minutes).  
Add the sausage and pour in the chicken stock. Bring to the boil, skim, then add the salt, pepper, clove and lemon juice.  
Transfer the casserole dish to the oven and cook, uncovered, for 40 minutes. The beans will be soft and creamy in texture and the juices should have thickened.  
Remove from the oven. Sprinkle over the parsley and breadcrumbs, return to the oven and cook for a further 10 minutes before serving in bowls.



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## Recipe #2

## Chorizo Sausages, New Potatoes & Poached Haddock





## Ingredients

4 Arthur Pipkins chorizo sausages  
450g salad or new potatoes  
4 tbsp dry sherry  
2 skinless thick fillets of white fish  
1 handful of cherry tomatoes, halved  
20g bunch of parsley  
crusty bread  
2 tbsp olive oil

**Top Tip:** You can replace dry sherry with white wine if you prefer.



## Directions

Heat a large lidded frying pan, then add 1 tbsp of olive oil.

Put the chorizo style sausages into the pan and fry for 2 minutes or until they start to release their oils. Tip in the potatoes and add some seasoning.

Splash over 3 tbsp of sherry, cover the pan tightly, and then leave to cook for 10-15 minutes or until the potatoes are just tender. Move them around the pan a bit halfway through.

Take the sausages out and slice them to the same size as the potatoes.

Season the fish well.

Give the potatoes another stir and add the cherry tomatoes and most of the chopped parsley to the pan before laying the fish on top.

Splash over 1 tbsp sherry, put the lid on again, then leave to cook for 5 minutes, or until the fish has turned white and is flaky when pressed in the middle.

Scatter the whole dish with a little more parsley and drizzle with olive oil.

Serve straight away with crusty bread.



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## Recipe #3

# Honey & Mustard Sausage Swirl Toad in the Hole with Shallot & Red Wine Sauce



## Ingredients

2 Arthur Pipkins honey & mustard sausage rings

### **Yorkshire pudding batter:**

140g plain flour

4 eggs

200ml milk

sunflower oil

### **Sauce:**

250g shallots

4 tbsp olive oil

1 garlic clove, lightly crushed

1 sprig rosemary

5 tbsp balsamic vinegar

400ml red wine

400ml beef or chicken stock  
knob of butter



## Directions

### **Toad in the Hole:**

Heat the oven to 230°C. Drizzle sunflower oil into a large ovenproof dish and place in the oven to heat through. Tip 140g plain flour into a bowl and beat in the eggs until smooth. Gradually add 200ml milk and carry on beating until the mix is completely lump-free. Season with salt and pepper. Brown the sausages in a frying pan until coloured then place in the dish once it has heated through.

Immediately afterwards, carefully pour in the batter and return to the oven for 20-25 minutes until the pudding has puffed up and browned.

### **Sauce:**

Sauté the shallots in a saucepan with the oil over a high heat for 3 minutes until lightly browned, stirring often. Then season with pepper, add the garlic and rosemary and cook for a further 3 minutes.

Pour in the vinegar and cook until evaporated to a syrup, add the wine and cook until reduced by two thirds.

Pour in the stock and bring to the boil, then simmer until reduced to around 250ml. Remove the garlic and rosemary, add a little salt and finally whisk in a knob of butter. Serve immediately with herbed new potatoes and a selection of vegetables.



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## Recipe #4

# Roasted Chicken Sausage Dinner with Sage & Onion Stuffing, Yorkshire Puddings & Vegetables



## Ingredients

2 Arthur Pipkins chicken,  
lemon & tarragon sausages

### Stuffing:

50g butter  
1 tbsp oil  
1 large onion, chopped  
100g breadcrumbs  
1 tbsp fresh sage, chopped

### Yorkshire pudding batter:

140g plain flour  
4 eggs  
200ml milk  
sunflower oil



## Directions

To make the stuffing mix, heat the butter and oil, and cook the onion until softened. Stir in the breadcrumbs, sage and seasoning.

Roll into balls and put the mixture in a baking dish and cook in a preheated oven at 180°C for 20-25 minutes.

Brown the chicken and tarragon sausages in a pan and finish in the oven.

For the Yorkshires, heat the oven to 230°C. Drizzle a little sunflower oil evenly into 2 x 4-hole pudding tin or a 12-hole non-stick muffin tin and place in the oven to heat through.

Tip 140g plain flour into a bowl and beat in 4 eggs until smooth. Gradually add 200ml milk and carry on beating until the mix is completely lump-free. Season with salt and pepper.

Pour the batter into a jug, then remove the hot tins from the oven. Carefully and evenly pour the batter into the holes.

Place the tins back in the oven and leave for 20-25 minutes until the puddings have puffed up and browned.

Serve immediately with the sausages, gravy and seasonal vegetables.



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## Recipe #5

# Traditional Pork & Leek Sausages, Welsh Potato Cakes & Sweet Onion Relish



## Ingredients

2 Arthur Pipkins pork & leek sausages

### Welsh potato cakes:

250g cold mashed potato

75g plain flour

1 tsp baking powder

2 eggs

125ml milk

1 rounded tbsp chives, finely snipped

1 tsp sunflower oil

knob of butter

### Onion relish:

2 red onions

50g butter

1 tbsp brown sugar

1 tbsp red wine vinegar

## Directions

Sieve the flour and baking powder onto the mash.

Whisk the eggs and milk together to form a batter and add to the mash with the chives. Mix until smooth.

Form into potato cakes.

Heat a large non-stick frying pan over a medium heat with  $\frac{1}{2}$  tsp sunflower oil and a dot of butter. When the fat is hot, start to cook the cakes.

Cook for about 3 minutes on each side and finish in the oven until fully warmed through.

For the sweet onion relish, melt the butter in a saucepan, slice the onion and add to the pan.

Fry for a few minutes, then add the brown sugar and red wine vinegar.

Stir and allow to simmer on a low heat for 20 minutes until it forms into a delicious dark relish. Stirring regularly will prevent the sugar from burning.

Serve the sausages and welsh cakes with the onion relish and some charred leeks.



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## Recipe #6

## Lincolnshire Sausage Hot Pot, Barley & Sliced Potatoes





## Ingredients

8 Arthur Pipkins  
Lincolnshire pork sausages  
2 smoked bacon rashers  
150g small button  
mushrooms  
1x 250g sachet of  
precooked barley or mixed  
grains  
1 smoked garlic clove,  
roughly chopped  
1 large leek, sliced  
4 tomatoes, peeled and  
chopped  
4 tsp tomato purée  
1 pint beef stock  
500g new potatoes/baking  
potatoes  
olive oil



## Directions

Preheat the oven to 160°C.

Heat 1 tbsp of olive oil in a frying pan over a medium heat. Add the sausages and mushrooms and fry for 10 minutes until browned and the sausages are just half cooked.

Remove from the pan and, when cool enough to handle, cut the sausages into thick slices.

Heat the remaining olive oil in the same pan and fry the bacon and garlic for 2-3 minutes or until the bacon is cooked and the garlic softened.

Add the leeks and fry gently for 5 minutes or until the leeks are softened.

Stir in the tomatoes and tomato purée and simmer for 5 minutes then pour in the beef stock. Return the sausages and mushrooms to the pan and stir in the cooked barley or mixed grains.

Place this into a casserole dish and add the sliced potatoes to the top of the mix.

Butter the top of the potatoes and put in the oven for about 30-45 minutes or until potatoes are crispy, cooked and coloured.



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## Recipe #7

## Spicy Toffee Apple Hot Dogs, Apple Puree & Crispy Onions



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## Ingredients

2 Arthur Pipkins spicy toffee apple sausages  
5-6 medium sized apples  
1 tsp ground cinnamon  
1 tbsp caster sugar  
thinly sliced red onions  
seasoned flour  
buttermilk or milk

**Top Tip:** Try to use several different varieties of apple. British favourites include Braeburn, Cox and Royal Gala. Visit [greatbritishapples.co.uk](http://greatbritishapples.co.uk) to discover more!



## Directions

Fry the sausages in a pan and finish in the oven.

### Apple Puree:

Wash the apples and then peel, core and slice them. Place the apples in a large pan and put in enough water to cover them up.

Bring apples to the boil, then gently simmer for 15-20 minutes or until soft.

Drain the apples and then using a hand blender, potato masher or spoon, mash the apples into a thick puree. Place in the fridge to cool before serving.

### Crispy Onions:

Slice the onion rings very thinly using a mandolin, then place these into the flour, the buttermilk and then back into the flour.

Fry at 190°C for 4 minutes or until golden brown.

Build the hot dog by using the apple puree as the sauce inside the bun, place the cooked sausage on top and then add more apple puree and top with crispy onions and thyme leaves for garnish.



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