

Here's a good winter-warming dish from the Hairy Bikers' Meals on Wheels, best served with mashed potatoes and carrots (for 10 people so you can freeze some of it). Preparation time, less than 30 mins, cooking time 1-2 hours.

### **SAUSAGE CASSEROLE**

10 good quality pork sausages  
40 gr/1½ oz tomato puree  
5 rashers rindless streaky bacon, cut into 2.5cm/1in lengths  
4 tbsp Worcestershire sauce  
1 tbsp sunflower oil  
75 gr/3 oz Demerara sugar  
2-3 medium onions, thinly sliced  
1 heaped tsp dried mixed herbs  
2-3 garlic cloves, crushed  
2 bay leaves  
1/3 tsp smoked paprika  
4 sprigs fresh thyme  
Good ½ lt/1 pint chicken stock  
1 400 gr/14 oz tin mixed beans  
500 gr/1lb 2oz tinned chopped tomatoes  
Sea salt and freshly ground black pepper

#### **Preparation:**

Heat oven to 200C/Gas mark 6. Place sausages on baking tray and put in oven for 20 mins until golden brown. Remove and set aside to cool.

Cut sausages into small pieces, transfer to large saucepan or flameproof casserole dish and set aside.

Fry bacon pieces in large frying pan for 4-5 mins, or until crisp and golden brown, then add to sausages.

Heat oil in frying pan and fry onions over medium heat for 5 mins or until they start to soften, stirring often.

Add garlic and cook for 2-3 mins more until onions turn pale golden brown, stirring frequently.

Sprinkle over smoked paprika and cook together for a few seconds longer.

Add stock to pan with tomatoes, tomato puree, Worcestershire sauce, sugar, dried herbs, bay leaves, thyme and bring to a simmer.

Tip mixture carefully into pan with the sausages and bacon and bring it to a simmer, then reduce heat, cover pan loosely with lid or aluminium foil and leave to simmer very gently for 20 mins, stirring from time to time.

Drain beans and rinse in sieve under cold running water. Stir beans into casserole and continue to cook for 10 mins, stirring occasionally, until sauce has thickened. Season to taste with salt and freshly ground black pepper.