



AUTUMNAL SAUSAGE SANDWICH

Spice up your sandwich game with this super simple recipe that gives the classic sausage butty a premium twist.

Ingredients

1 small knob of butter
1tsp of olive oil
1 Bramley apple, peeled, cored and diced
1tsp fresh Thyme
1tsp of fresh grated Ginger
1/2 tsp all spice
220g Red onion chutney
Salt & Pepper to season

Method

- 1) Heat the oil and butter in a frying pan on a medium heat.
- 2) Add the apples and fry for 2-3 minutes, stirring consistently.
- 3) Add the spices, ginger, and Thyme and continue to stir for a further 2-3 minutes, until the apple starts to disintegrate.
- 4) Add the red onion chutney and stir consistently until it is piping hot and has thickened slightly.
- 5) Serve with a Blakemans Cumberland ring on a buttered bap.

For a super fast service try making this with Blakemans pre-cooked, pre-sliced cumberland sausages. (Product code: BS08BL)



Featured Product:

Blakemans Cumberland Rings

Product Code:

4300SD

Pack Size:

5 x 27g

