



CREATING JOLLY FINE FOOD

Bish Bash Posh Sausage Cassoulet Gourmet Sauce Mix Recipe

Ingredient	Amount
Pork Sausages	8
Cooking Chorizo (optional)	220g
Peppers, chopped	2
Red Onion, diced	1
Haricot Beans	1 Tin
Tinned Chopped Tomatoes	1 Tin (400g)
Water	200ml
Sausage Cassoulet Sauce Mix	75g



Method

1. Place the sausages, chorizo (optional) peppers, red onion, drained haricot beans and tomatoes into your slow cooker pot.
2. Blend the Cassoulet Sauce Mix with the water (200ml) and add to the slow cooker pot. Stir thoroughly.
3. Cover and cook for 4 hours on HIGH or 8 hours on MEDIUM or until the meat is tender and cooked through (keep covered during cooking: cooking times may vary between slow cooker models).
4. Remove the lid and stand for 5 minutes before serving.

Gordon recommends substituting 125ml of water with red wine for a richer flavour!

Top Tip – smear a thin layer of oil around your slow cooker pot before adding the ingredient to prevent excess sticking.

