



quality pork cuts
from Cookstown



lovingly
prepared by
our chefs



for recipes you
can enjoy and
try at home!



honey grilled pork sausages

with Colcannon mash
and onion gravy

ingredients

16 Cookstown Thick Pork Sausages
Vegetable oil
Honey

for the onion gravy

30g onions (sliced)
1/2 tsp rubbed sage
10g butter
50ml red wine
250ml pork or veg stock

for the Colcannon mash

50g Cookstown Streaky bacon
30g savoy cabbage
10g butter
350g mashed potatoes
15g chopped scallions

lets cook...

1. Put the sausages in a bowl and toss with a little honey and vegetable oil. Grill the sausages until golden brown and cooked through. Put to one side and keep warm.
2. While the sausages are grilling, make the gravy by frying the onions, sage and butter in a pan until golden brown.
3. Deglaze the pan with the red wine and add the stock. Reduce until thickened (you can add a little more butter if you wish to correct the consistency). Keep warm till serving.
4. For the Colcannon mash, fry the butter, cabbage and bacon in a pan until cooked through. Add the cooked mashed potatoes and beat until warmed through, then add the scallions and give a final mix.

time to dish up...

Place the colcannon mash in the centre of each plate and top with a stack of four pork sausages. Pour over the onion gravy and serve piping hot.

↑
serves 4

