

Sausages in Red Onion Gravy

**One
Life
Suffolk**

Ingredients (Serves 3)



2 small red onions (60g) – thinly sliced



9 Richmond Thick Pork Sausages (615g)



2 Oxo Beef Stock Cubes – made to 450ml of stock



15ml Tomato Puree



187g Chestnut Mushrooms – halved or quartered



1 bay leaf

1. Fry the sausages over a high heat, turning until brown. Drain and transfer to slow cooker.

2. Add the onions to the frying pan and fry over medium heat for 5 minutes or until soft.

3. Gradually stir in the stock. Add the tomato puree and bay leaf and bring to the boil, stirring. Pour over the sausages and add the mushrooms.



4. Cover with lid and cook on low for 6-8 hours or until sausages are tender.

Serve with the onions and fresh vegetables of your choice.