

## Sausage and Apple Panfry

For enough to feed 6 you will need:

- 1 Tablespoon oil
- 18 Sausages
- 3 Onions
- 3 Green Apples
- $\frac{1}{4}$  Teaspoon dried rosemary
- $\frac{1}{4}$  Teaspoon dried thyme
- 1 Tablespoons mustard
- 300ml Apple juice
- Salt and Pepper
- 6 Carrots
- 12-24 New potatoes
- 1 Large frying pan
- 1 Medium Dixie's
- 1 Sharp knife
- 1 Chopping board
- 1 Tablespoon
- 1 Teaspoon
- Measuring jug
- 1 Wooden spoon
- 1 Pair BBQ tongs



1. Using the sharp knife and chopping board, peel and slice the onions.
2. Slice and core the apples.
3. Peel and wash the carrots. Slice thinly.
4. Wash the potatoes.
5. Heat the oil gently in the frying pan.
6. Put the potatoes and carrots into the Dixie, half full with boiling water.
7. Fry the sausages gently until brown all over.
8. Add the onions and cook for a further 2 minutes.
9. Add the apples, herbs, mustard and apple juice and cook for about 15 minutes until the apples are tender.
10. Serve with new potatoes and carrots.