

TIME: 60 mins**SERVING:** 4 people**INGREDIENTS:**

8 traditional pork sausages
2 tablespoons olive oil
2 medium onions and two garlic
cloves, peeled and very finely chopped
Bouquet garni of thyme, rosemary and
bay leaf
2 tins chopped tomatoes
100ml of red wine, boiled for 30
seconds to remove the alcohol
Sea salt
Freshly-ground black pepper
Generous pinch of sugar



Heat the oil in a large frying pan, add the sausages and briefly brown all over. Remove to a casserole. Allow the pan to cool slightly then add the onion and garlic and cook until softened. Add the tomatoes, wine, bouquet garni, sugar and plenty of salt and pepper. Cook briskly for a minute then pour over the sausages, cover and cook at 190C gas mark 5 for 25 minutes.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: