

**TIME:** 60 mins**SERVING:** 4-6 people**INGREDIENTS:**

800g traditional pork sausages  
2 tablespoons olive oil  
2 large onions  
1 large garlic clove  
2-inch piece of root ginger, peeled and grated  
1 teaspoon turmeric  
Large sprig fresh thyme  
4 large tomatoes  
Sea salt & freshly-ground black pepper

## For the salsa

1 large cucumber  
1 tablespoon cider vinegar, sea salt  
1 finely-minced red chilli



Peel and de-seed the cucumber, grate into a sieve, sprinkle with salt and leave to drain. Cut the tomatoes in half, scoop out the seeds with a teaspoon and chop the remainder. Peel and finely chop the onions and garlic. Heat the oil in a large casserole, and gently brown the onion and garlic – it will take about 10 minutes. Don't allow the garlic to burn because it will spoil the flavour. Add the sausages cut into three and brown for a few minutes then add the ginger and turmeric, tomatoes and thyme and plenty of salt and pepper. Cover and simmer gently for 30 minutes, stirring from time to time. Rinse the cucumber under cold running water, squeeze dry in a tea towel or kitchen paper, place in a bowl, add the chilli and vinegar, stir well to combine and serve as an accompaniment.

*Enjoy! Malcolm & Julie Pyne*

**YOUR NOTES:**