

Gill's Gourmet Gallery

Sausage with cider sauce & dumplings for one

Ingredients:

2 Cumberland sausages

½ an eating apple peeled & sliced

Pinch salt

100ml medium dry cider and 50ml cider separately

1 tablespoon double cream

For dumplings:

2 level tablespoons SR flour

1 level tablespoon suet

2 level tablespoon cold water

Pinch salt

Method:

Fry the sausages until cooked.

Cool & slice.

Place in a small casserole dish with lid. (For 1 person).

Add 100ml cider & sliced apple.

Season with a pinch of salt

Cook for 20 minutes 180C fan

Remove from the oven to cool

To make the dumplings add all the ingredients together & form small balls.

Mix double cream and 50ml cider & stir into the sausages

Place dumpling balls into the cider sauce

Return the casserole dish without the lid into the oven on a baking tray

(as juices may spill) for 20 minutes until the dumplings are cooked

Serve with seasonal vegetables on the side

