



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

TOAD IN THE HOLE

Serves 4

Preheat oven 425°F

SAGE AND ONION GRAVY

- 2 tablespoons butter
- 1 large red onion, peeled and sliced
- 1 thick apple sausage, casing removed
- 1 tart apple, cored and chopped
- 2 teaspoons sage leaves
- 2 tablespoons flour
- ½ cup Belgium lager
- ½ cup hard apple cider
- 1 cup water
- 1 chicken bouillon cube, crumbled
- 2 tablespoons red apple jelly

THE STEPS:

- Melt the butter in a medium pot
- Add the onion and stir frequently over a medium heat for 10 minutes until the onions are soft and golden.
- Add the apple sausage and sage leaves and cook until sausage meat is completely cooked through. **Break the sausage meat up as it cooks.**
- Add apple and cook for 3 minutes
- Sprinkle the flour and crumbled chicken bouillon cube over the onion and apple sausage.
- Gradually pour in the beer, cider and water, mix well.
- Bring to the boil, then add the apple jelly.
- Reduce the heat and simmer until you reach your desired consistency, stirring frequently. Add more water if needed.
- Season with sea salt and freshly ground pepper.

THE TOADS IN THE HOLE

- 1 cup whole milk
- ¼ cup butter, melted
- 3 large eggs, separated

1 cup flour
¼ teaspoon salt
4 strips bacon
4 thick apple pork sausages

THE STEPS:

- In a large mixing bowl, whisk egg yolks.
- Whisk in milk and melted butter.
- Add flour and salt then whisk until just mixed - batter should be lumpy.
- Set the batter aside while you prepare the 'toads'.
- Spiral 1 slice of bacon tightly around each of the four sausages.
- Place them in a lightly greased 10" non-stick skillet over medium high heat.
- Fry the bacon wrapped sausage, on one side only, until bacon is crispy.
- Turn over and fry the other side for 2 minutes or until lightly browned.
- As the sausages are frying, beat the egg whites to medium peaks.
- Fold the egg whites into the flour batter mixture, using a figure of eight motion.
- Set aside
- When the sausages are cooked, pour the batter in between the sausages.
- Place skillet IMMEDIATELY in preheated oven and bake for 25-30 minutes, until the batter is well risen and golden.
- Remove from oven and serve with sage and onion gravy.

THE LOVE: Resist the urge to open the oven while your 'toads' are baking!