The Children's Food Festival

Prue Leith's

Quick Sausage and Bacon Hotpot Recipe

Serves 4

8 good quality sausages
l large gammon steak, cut into cubes
l small celery head
l tin baked beans
l tin chopped tomatoes
l large onion, chopped
l clove garlic, chopped.
l pinch chilli powder or teaspoon fresh chopped chilli
l tablespoon oil

Method

1. Fry the sausages in the oil to brown on all sides.

2. Lift them out and allow to cool.

3. Meanwhile tip off all by a tablespoon of the fat in the pan and add the onion, garlic and celery to the pan.

4. Cook slowly until soft. Cut the sausages into chunks and add them, with the gammon, chopped tomatoes and chilli, to the pan.

5. Simmer slowly, stirring occasionally until the sausages are tender and the hot pot is nicely thickened.

6. Then add the beans and reheat.