



Recipes

Mrs Bridges Marmalade Glazed Sausages



Serves 4

Ingredients

- 500g/1lb 2oz sausages of your choice
- 1 Spanish onion, thinly sliced
- 200ml/7 ¼fl oz chicken stock
- 1 jar any Mrs Bridges Orange based Marmalades

Preparation

Place the sausages into a large frying pan over a medium heat and fry, turning occasionally, for ten minutes, or until browned on all sides. Add the onions and fry for 5 minutes, until they are soft and evenly browned. Place the stock into a separate saucepan over a medium heat and bring to the boil. Add the marmalade to the stock. Stir to dissolve the marmalade, then reduce the heat to simmer for ten minutes, or until reduced in volume by half.

Check the sausages are completely cooked through, then add the marmalade stock mixture to the sausages pan. Cook together for 2-3 minutes to absorb flavour. Serve with mashed potatoes spooning the caramelised onion over the top.

"Laughter is
brightest where
food is best"



"in the kitchen there
is always something
new to learn,
taste and discover"

