

## RECIPE FOR 'Topsy Sausages'

### Ingredients:

- 1 lb. Rectory Reserve 'Curlies'
- 2 tablespoons Pure Mangalitza Lard
- 1/2 lb. Rectory Reserve bacon (or use Lardons from your Deli.)
- 1/2 lb. small button onions or shallots (those used for Pickling are just right)
- 1/2 lb. button mushrooms
- 1 heaped tablespoon Plain Flour
- 1/2 Pint Red Wine
- 1 or 2 Bay Leaves
- A few crushed Juniper Berries and / or a spoonful of red currant jelly (optional)
- A few sprigs of Fresh Thyme
- Seasoning and 1 or 2 teaspoons of mustard powder to taste



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Brown the sausages with 1 tablespoon of Mangalitza Lard in a casserole or heavy pan. Remove to a plate and replace with the bacon and onions. When the latter are soft replace the sausages and add the red wine, thyme, Bay leaves (Juniper Berries if available) and mushrooms. Simmer for 20 minutes.

Then, using a slotted spoon, remove the solids to rest leaving the liquid. Mix the flour and 1 tablespoon Mangalitza Lard in a bowl (with mustard powder if required) and make a paste. Whisk this slowly into the liquid in the pan (and add red currant jelly). When fully incorporated, replace sausages etc. and stir to mix. Add seasoning to taste. Cook for 30 minutes (180C.) and serve piping hot with mashed potatoes or Basmati rice.

For a variation: Use Premium Rectory Reserve Sausages and replace the red wine with Cider. Fry some Apple rings in Mangalitza Lard. Float these on the casserole before serving. Sweet and spicy red cabbage makes a colourful accompanying vegetable.

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