



DUCK, PORK AND FENNEL SAUSAGES WITH SAUERKRAUT

Difficulty: Easy

Serves: 4

Cooking: 20 minutes



INGREDIENTS

8 Luv-a-Duck, Duck Pork and fennel sausages
1 x 400g can sauerkraut, drained
40g butter
1 tsp cumin Seeds
1 tblsp verjuice

To serve

Chunky chips
Sweet plum sauce

METHOD

1. Separate sausages and place in a large saucepan cover with cold water and heat over a medium heat until water is almost boiling. Remove sausage and pat dry with paper towel.
2. Heat the griddle pan or heavy based frying pan and cook sausages 3 -4 minutes on each side.
3. Whilst sausages are cooking melt the butter in a small saucepan and heat the sauerkraut, cumin seeds and verjuice stirring occasionally for 4 - 5 minutes.
4. Serve duck sausages on a bed of sauerkraut with chunky cut chips and a little sweet plum sauce on the side.

CHEF'S TIPS

Par cooking the Duck sausages prior to Barbecuing or Pan-frying allows the sausage to be cooked through with over cooking or burning. It will prevent the skin from splitting to retain the moisture.
Chunky chips are delicious cooked in Duck fat. Blanch potatoes chips in boiling water 2 minutes, dry off with paper towel and shallow fry in hot duck fat 5 -6 minutes until pale golden and crisp.