

# Sausage Casserole

*in bone broth gravy*

## Method

1. Preheat oven to 180 degrees celcius
2. Using a large casserole dish or oven-proof frying pan, heat oil over medium-high heat on the stovetop and brown sausages (don't fully cook them). Remove sausages, cut them into thirds and set them aside.
3. In the same pan, fry onions, carrot and celery until softened.
4. In a medium jug, combine sugar, malt vinegar, tomato sauce, Worcestershire sauce, gravy powder and self-raising flour. Add the bone broth and whisk until smooth.
5. Return the sausages to the vegetables in the pan and pour sauce over everything. Cover with a lid.
6. Bake in the oven at 180 degrees celcius until sausages are browned on top and sauce has thickened, approximately one hour.
7. Serve and enjoy

## Additional Notes

- Allow 3-4 sausages per person.
- Adding extra self-raising flour or gravy powder will make the sauce thicker.
- You can leave the sugar out if you prefer (we find tomato sauce adds enough flavour without sugar or you can substitute tomato sauce & sugar altogether for tomato puree).
- This recipe also works in a slowcooker on low for 4 to 5 hours.



## Ingredients

- 3 packets Maleny Black Angus Beef sausages
- 2 tbs oil
- 2 carrots, diced
- 2 celery sticks, diced
- 2 onions, cut in half and sliced into rings
- 2 tbs brown malt vinegar
- 1 tbs sugar
- 1 tbs tomato sauce
- 4 tbs Worcestershire sauce
- 2 tbs self-raising flour
- 2 tbs gravox (or any gravy powder)
- 3 cups Maleny Black Angus Beef bone broth (or beef stock)

Serves: 6 people with leftovers

Preparation Time: 15 mins

Cooking Time: 1 hour

Extras: Serve on a bed of any sides you like: mashed potato or sweet potato, cauliflower puree, peas or steamed beans

