

Sausage Hash

Ingredients per person

2 sausages (e.g Venison from Matheson & Mcleod)

Pierce the skin of the sausages carefully with a fork

1 large potato (peeled and cut in four)

1 leek (remove outer leaf, trim ends, wash well and slice)

50g Grated cheese

1 table spoon olive oil

Pinch of salt

1 teaspoon of mustard or 1 tablespoon of tomato relish

Method

Put a table spoon of olive oil in a large frying pan and put on high heat for 2 minutes, then add the sausages. Turn down to medium heat and cook for 15-20 minutes.

Once the sausages are in the pan, put the pieces of potato in a saucepan and cover with water, add a pinch of salt and cover with a lid. Bring to the boil, then turn down to simmer for 8-10 minutes. Drain in a sieve, then slice the potatoes pieces.

While the potatoes are cooking, prepare the leeks and grate the cheese.

Once the sausages are cooked, remove them from the frying pan, replacing them with the leeks and sliced potatoes. Use a wooden spoon or spatula to

keep the leeks & potatoes coated with oil. Add more oil (and lower the heat) if they are sticking to the pan.

Cook for 10-15 minutes. Meanwhile slice the sausages and then add to the pan. To give a bit of extra flavour put in a teaspoon of mustard or a tablespoon of tomato relish and stir well. Finally turn off the heat and stir in the grated cheese.