

AUTUMN SAUSAGES



Serves 4-6



Prep Time 15 minutes



Cook Time 30 minutes



INGREDIENTS

- 6-8 thick beef sausages
- 1 large or 2 small swedes, peeled and diced, alternatively use potatoes
- 1 onion, peeled and diced
- 1 large or 2 small carrots, peeled and diced
- 3-4 stalks celery, diced (reserve the tops)

METHOD

1. Brown the sausages in a frying pan. Remove and cut into thick rounds.
2. Return to the pan and add the vegetables, **Wattie's Just Add Hearty Savoury Mince Simmer Sauce** and 1 cup water. Cover and simmer for 30 minutes.
3. Finely slice the celery leaves and add to the sausages with a seasoning of pepper just before serving with rice, pasta or potatoes.

- 550 g can **Wattie's Just Add Mince**
Hearty Savoury Mince Simmer Sauce

Crockpot/Slow Cooker Instructions

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Place all ingredients in a slow cooker.
Cook on LOW for approximately 5-6 hours.
Serve as directed above.