

MUDDY BOOTS RECIPE COLLECTION

Sausages & Boston Beans



Winter warmer for all the family

Sausages & Boston Beans

2 packs Muddy Boots classic pork sausages

10g butter

800g soaked haricot beans (or 200g dried beans, follow the packs instructions to soak them and keep the liquid to make it up to 400g in weight)

2tsp mustard powder

50g tomato puree

2tbsp black treacle or 1tbsp of dark brown sugar

2tbsp runny honey

2 x red onions, finely chopped

2 x cloves garlic, finely chopped

Icelandic Sea salt

Pepper

Preparation time: 5 mins

Cooking time: 2 hours

Total time: just over 2 hours

Serves: 4

To serve: toasted brioche & a big pinch of chopped fresh parsley

Recommended wine:
L'atypique Cider Rosé

Pre-heat the oven to 140 degrees

1. Soak the beans if you've started with dried
2. Grease a roasting dish with the butter (up the sides too) and pour in the beans.
3. Mix in the mustard powder, tomato puree, black treacle, honey, onion, garlic, salt and pepper and pour over the beans.
4. Cover and bake in the oven for an hour.
5. Stir well and then lay the sausages into the mix.
6. Cover again and return the dish and bake in the oven for another 40mins
7. Uncover, stir around the beans, turn the temperature up to 190 degrees and roast uncovered for another 10mins, until the sausages brown.

NB

If the beans have dried a little before this, just pour in another few tbsp of water to soften the base.

Recipe taken from Miranda's third book, **The Modern Meat Kitchen** available to buy in the shop today.