

Lorne Sausage (Square Slice or Scottish Flat Sausage)

I love these sausages! Perfect for breakfast, lunch or tea. They remind me of staying with my grandma in Scotland. Comfort food and the ultimate hangover cure in one scrummy square. Go to Scotland and you will find them everywhere. Swap your normal sausage in a full "English" breakfast for a couple of these and you will never go back. Or, ... just stick them in a roll with brown sauce. Grill or fry them for a few minutes each side (depending on thickness) - do not think of cooking them in the oven! I found this recipe in my grandma's collection. I have reproduced it faithfully (albeit with metric conversions!) and have left my suggestions at the bottom.

Makes: 12-14 sausages

Prep time: 5 minutes (plus a couple of hours to freeze until solid enough to slice - but not rock solid!)

Cook time: 5 minutes each side (if 1/2 inch thick)

Ingredients

1lb (450g) minced beef
1lb (450g) minced pork (the fattier the better - it keeps it moist)
6oz (170g) fresh breadcrumbs
4 fl oz (115 ml) cold water
1 1/2 tsp. salt
1 1/2 tsp. ground coriander
1 to 1 1/2 tsp. ground black pepper
1/2 tsp. freshly grated nutmeg

My optional additions:

1/2 tsp. ground cumin
1 tsp. mustard powder
1/2 tsp. mild chilli powder

Directions

Line a 2lb loaf tin with cling film so that the mixture can be packed into it.

In a large mixing bowl, put all the ingredients together and mix thoroughly by hand. Prepare to get a bit messy!

Pack the mixture into the pre-lined tin.

(Tip: I found using a clean brick in a plastic bag is ideal for weighting the mixture down.)

Transfer to the freezer until solid enough to slice (a couple of hours).

Cut into 1/2 inch thick slices and either cook immediately or place into a bag with greaseproof paper in between each slice and keep in the freezer.

Fresh Basil ...

<http://freshbasil.weebly.com/recipes>