



Recipe for Class 6 in the Produce section at the 2017 Show

Sausage Loaf

450g sausage meat; 50g breadcrumbs; 50g lean bacon, chopped; 1 tblsp onion, minced; 1 tsp tomato sauce; ½ tsp mixed herbs; 1 small tart apple, finely chopped; salt and pepper; 3 tblsp stock or 1 egg, beaten.

Turn sausage meat into a basin and beat with a fork. Beat in the crumbs, bacon, onion, sauce, herbs and apple. Season with salt and pepper and mix well. Add stock, using enough to make the mixture moist but not runny (a beaten egg can be used in place of the stock if the loaf is to be served cold)

Turn into a greased loaf tin and bake in a moderate oven for 45 minutes.