

Lincolnshire sausages (4 sausages; 3h)

Amounts are approximate, adjust to taste.

For the flavouring

250g 5% fat pork mince

2 tsp dried sage

1 tsp salt

½ tsp fresh-ground black pepper

Put all the stuff into the mince and mix well. Refrigerate for 3 hours or overnight.

For the construction

4 tsp breadcrumbs

Add the breadcrumbs into the meat and mix well. Ready to cook immediately.

Divide and roll into sausages, or else makes 20 meatballs.