

ESKORT

Life's Delicious



WORLD'S GREATEST SAUSAGE

MINI RECIPE BOOK

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GOLD

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Terrific Toad-In-The-Hole



SERVES
4



METHOD
BAKE



COOK TIME
55



PREP TIME
15

INGREDIENTS:

For the batter

100 g plain flour
1 egg
150 ml milk
150 ml water

For the sausages

8 Eskort Rindless Streaky Bacon
8 Eskort Gold Medal Pork Sausages
1 onion, thinly sliced
15 ml vegetable oil

For the gravy

30 ml olive oil
1 onion, thinly sliced
10 ml flour
10 ml English mustard
10 ml Worcestershire sauce
500 ml chicken stock
salt
ground black pepper
parsley, to garnish

METHOD:

Preheat to 200°C and grease a casserole dish with spray n' cook. Sift the flour into a mixing bowl, make a well in the centre and crack in the egg.

Beat lightly together, then gradually pour in half the milk and water, beating all the time to form a smooth batter.

Continue for 2 minutes, then stir in the remaining liquid and set aside.

Wrap a bacon rasher around each sausage then place them into the casserole dish spaced evenly apart.

Scatter over the onion and drizzle with olive oil.

Place in oven and bake for 20-25 minutes until the bacon and sausages are starting to brown.

Remove from the oven and quickly pour the batter over the sausages.

Return to the oven for a further 25-30 minutes and bake until the batter is crisp and well risen.

Meanwhile, make the gravy by heating the olive oil in a large pan. Add the onion and fry gently for 5 minutes until softened and lightly coloured.

Stir in the flour and cook for 1 minute.

Add the English mustard, Worcestershire sauce and chicken stock and bring to the boil, stirring.

Simmer for 15 minutes, then taste and add salt and pepper if necessary.

Serve toad-in-the-hole with braised broccoli and generous amounts of gravy, garnished with chopped parsley.



GOLD MEDAL

Pea & Pesto Sausage Lasagna



SERVES
4-6



METHOD
BAKE



COOK TIME
50



PREP TIME
20

INGREDIENTS:

375 g Eskort Gold Medal Pork Sausages (meat removed, made into meatballs)
10 ml Italian herbs salt
ground black pepper
45 ml olive oil
500 g broccoli florets, broken into smaller florets
250 g cherry tomatoes, halved
200 g frozen peas
460 g cream cheese
100 ml cream
150 g green pesto
small bunch fresh basil, chopped
12 lasagna sheets
200g mozzarella, grated
50 g Parmesan, grated
fresh basil, to garnish

METHOD:

Preheat oven to 180°C.
Remove sausage meat from sausage casing and place in a bowl.
Add Italian herbs and season with salt and pepper, mix well.
Shape sausage mixture into meatballs.
Heat olive oil in a frying pan and fry meatballs until cooked through and browned on all sides.
Remove from pan and set aside.
In the same pan, add the tomatoes and fry until starting to soften, remove from heat and set aside.
In a saucepan, add the broccoli florets, peas, cream cheese, cream, basil and pesto and season with salt and pepper.
Simmer until you have a smooth thickened sauce (5-8 minutes).
Add meatballs and mix to combine, remove from heat.
In a casserole dish, layer half the meatball mixture, topped with half of the fried tomatoes and a layer of lasagne sheets.
Sprinkle with half of the mozzarella and Parmesan cheese.
Repeat with another layer of meatballs, tomatoes and lasagna sheets and finish off with the cheeses.
Bake for 30-35 minutes until cheese is golden brown and bubbling.
Remove from oven and serve slices of lasagne, garnished with basil, with a green salad.





GOLD MEDAL

Mustardy Sausage Rolls



SERVES
4



METHOD
BAKE



COOK TIME
25



PREP TIME
10

INGREDIENTS:

375 g Eskort Gold Medal Pork Sausages
1 roll puff pastry
1 onion, grated
15 ml mixed herbs
5 ml mustard powder
salt
ground black pepper
15 ml flour, for dusting
45 g hot English mustard
1 egg, beaten
50 g sesame seeds

METHOD:

Preheat oven to 200°C,
Remove sausage meat from casing and place in a bowl, add the grated onion, mixed herbs, mustard powder and a little salt and pepper and mix well. Lightly roll out puff pastry onto a lightly floured surface using a knife, spread the hot English mustard over the pastry.
Place sausage mixture in a long sausage shape along one long side of the puff pastry.
Roll up pastry starting at the bottom with the sausage mixture, then place sealed edge down on a greased baking tray and seal each end.
Brush pastry with the beaten egg and sprinkle with sesame seeds.
Place in oven and bake for 20-25 minutes until golden brown.
Remove from oven, slice into slices and serve warm with a sauce of your choice.

GOLD MEDAL

Full English Breakfast

[With a Twist]



WATCH VIDEO



SERVES
4



METHOD
FRY



COOK TIME
30



PREP TIME
15

INGREDIENTS:

375 g Eskort Gold Medal Pork Sausages
200 g Eskort Rindless Streaky Bacon
2 tomatoes, sliced into thick slices
250 g white button mushrooms
butter
4 eggs
1 can baked beans
1 small onion, chopped
10 ml curry powder
salt
ground black pepper
olive oil
4 slices toast, for serving

METHOD:

Preheat oven to 150°C and place a casserole dish in the oven to keep warm.
Heat a little oil in a frying pan and fry sausages until golden brown, remove from pan and place in casserole dish in oven to keep warm.
In the same pan, fry bacon until almost crispy, remove from pan and place in casserole dish in oven to keep warm.
Fry sliced tomatoes with a little salt and pepper in the same pan until just softened, remove from pan and add to casserole dish to keep warm.
In a small saucepan, heat a little butter, add mushrooms and season with salt and pepper, sauté until softened, remove from heat, cover with a lid and set aside.
In a separate saucepan, heat a little oil and fry onions until softened, add curry powder and mix well, fry for 1-2 minutes until aromatic, add baked beans and stir to combine.
Cook beans on a slow heat for 4-5 minutes until fragrant and warmed through, remove from heat and set aside.
Heat a little butter in a clean pan and fry eggs until done to your liking.
Serve sausages, bacon, eggs, mushrooms, tomato and beans with warm buttered toast.



Sausage, Onion & Mustard Tart



SERVES
4



METHOD
MIXED



COOK TIME
30



PREP TIME
10

INGREDIENTS:

375 g Eskort Gold Medal Pork Sausages
30 ml olive oil
1 roll puff pastry, thawed
15 ml flour, for dusting
1 egg, beaten
1 onion, sliced into half moons
30 ml English hot mustard
5 ml sage
salt
ground black pepper
small handful fresh rocket
olive oil, to serve
balsamic vinegar, to serve

METHOD:

Preheat oven to 200°C.
Heat oil in a frying pan and fry sausages until browned and cooked through, remove from pan, set aside to cool and slice on the diagonal.
Roll puff pastry out on a surface dusted with the flour. Transfer pastry to a baking tray.
Leaving a 1-2cm gap all around the edges, brush the pastry with the English hot mustard.
On top of the mustard start layering the onions and sausages.
Sprinkle with sage and season lightly with salt and pepper.
Roll or scrunch the edges of the pastry up to create a border, then brush the edges of the pastry with the beaten egg.
Bake for 20-25 minutes until pastry is golden brown. Remove from oven, dress with some fresh rocket and a drizzle of olive oil and a drizzle of balsamic vinegar. Cut into quarters and serve warm.



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Hip n Happenin' Sausages & Lentils



SERVES
2



METHOD
MIXED



COOK TIME
40



PREP TIME
10

INGREDIENTS:

4 Eskort Peppadew® & Feta
Pork Sausages
30 ml olive oil
1 onion, finely chopped
2 cloves garlic, finely chopped
250 g button mushrooms, sliced
250 g green lentils
1 can chopped tomatoes
500 ml vegetable stock
5 ml dried parsley
salt
ground black pepper
50 g Peppadews, chopped
small handful basil, chopped
50 g feta cheese, crumbled

METHOD:

Heat half the olive oil in a frying pan and fry sausages until cooked through and browned on all sides. Remove from heat and set aside, cover to keep warm. In a large pot, heat the remaining olive oil, then add the onion, garlic and mushrooms, and cook for 3-4 minutes. Add the lentils, chopped tomatoes, vegetable stock and dried parsley and season with salt and pepper. Bring to a boil, then reduce the heat to low and simmer, covered, for 25-30 minutes or until lentils are tender. Remove from heat and add the chopped Peppadews, toss to combine. Serve lentils topped with sausages, topped with fresh basil and a sprinkling of crumbled feta cheese.



PEPPADEW® & FETA

Peppadew® Pepper Pizzazz



SERVES
4



METHOD
BAKE



COOK TIME
25



PREP TIME
10

INGREDIENTS:

375 g Eskort Peppadew® & Feta
Pork Sausages
30 ml olive oil
1 pack of 4 store-bought pizza
bases
400 ml tomato and basil pasta
sauce
250 g mozzarella cheese, grated
1 onion, sliced
1 red pepper, sliced
100 g bottled Peppadew®s, sliced
100 g feta cheese, crumbled
15 ml olive oil
salt
ground black pepper
small handful fresh basil, roughly
chopped

METHOD:

Preheat oven to 200°C.
Heat oil in a frying pan and fry sausages until
cooked through, remove from heat and allow
to cool, slice pork sausages into coins and set
aside.
Place pizza bases onto a roasting tray or pizza
stone (if you have one).
Using a tablespoon, spoon 2-3 spoons of the
tomato and basil pasta sauce onto the base and
spread evenly over the base.
Sprinkle with mozzarella cheese.
Top with the sliced sausages, a few slices of
onion, a scattering of sliced red peppers and
peppadews, feta cheese, a drizzle of olive oil and
a little salt and pepper.
Repeat with remaining pizza bases.
Bake pizzas for 20-25 minutes until pizza base is
browned and cheeses have melted.
Remove from oven and serve warm with a
sprinkle of chopped basil leaves.



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PEPPADEW® & FETA

Warm Spiced Chickpea Salad



SERVES
4



METHOD
FRY



COOK TIME
35



PREP TIME
10

INGREDIENTS:

375 g Eskort Peppadew® & Feta
Pork Sausages
30 ml olive oil
2 cans chickpeas, drained
5 ml cumin powder
pinch of chilli flakes
2 garlic cloves, finely chopped
100 g sundried tomatoes, chopped
salt
ground black pepper
small handful Italian parsley
50 g feta, crumbled

METHOD:

Heat the olive oil in a pan and fry sausages until cooked through and browned, remove from heat and set aside, once cooled, slice into coins
In the same pan, using the leftover oil, add the chickpeas, cumin, chili flakes and garlic.
Stir to combined and fry gently until spices have cooked off, try not to break up the chickpeas.
Add the chopped sundried tomatoes and season lightly with salt and pepper.
Add the sausages back to the pan and toss to combine, cook until sausages have warmed through.
Remove from heat and serve warm with a sprinkling of fresh parsley and crumbled feta cheese.

PEPPADEW® & FETA

Sausages, Quinoa & Broccoli Bowl



SERVES

2



METHOD

MIXED



COOK TIME

20



PREP TIME

10

INGREDIENTS:

375 g Eskort Peppadew® & Feta
Pork Sausages
15 ml olive oil
500 g quinoa or quinoa and brown
rice mix
2 cloves fresh garlic, finely chopped
300 g broccoli florets
100 g sun-dried tomatoes, chopped
1 can corn kernels
salt
ground black pepper

METHOD:

Cook quinoa according to package instructions, then set aside and keep warm.
Heat olive oil in a large pan and fry sausages until browned and cooked through, remove from heat, allow to cool slightly then cut into coins, set aside.
In the same pan add a little more oil if needed then add garlic and fry gently until fragrant, about 1 minute.
Add the broccoli, sun-dried tomatoes and cook, stirring constantly for about 10 minutes until broccoli has softened.
Add in the corn, sausages and cooked quinoa and stir to combine so that everything heats through, about 3 minutes.
Season with sea salt and pepper, then serve warm.



Golden Sausage Risotto



SERVES
4



METHOD
FRY



COOK TIME
45



PREP TIME
10

INGREDIENTS:

375 g Eskort Peppadew & Feta Pork Sausages
350g butternut, peeled and chopped into small cubes
500 ml chicken stock
15 ml olive oil
1 large onion, finely chopped
2 garlic cloves, finely chopped
5 ml dried thyme
Pinch of turmeric
250 g risotto rice
25g Parmesan, grated, plus a little to serve
fresh parsley, chopped, to garnish

METHOD:

Place butternut in salted water and cook until tender, drain and set aside.
Remove sausage meat from casing and form into small meatballs.
Heat oil in a frying pan and fry meatballs until browned on all sides, remove from pan and set aside.
Add onion and garlic to the same pan and fry until softened.
Add a little more oil, thyme, turmeric and risotto rice to the same pan and fry for 1-2 minutes until spices are well combined with the rice, stirring all the time.
The rice should start giving off a nice nutty aroma.
Using a soup ladel, start adding chicken stock to the rice, one ladel at a time, allowing the liquid to cook off, before adding more stock.
Stir regularly so that rice cooks evenly in the stock.
Keep adding stock one ladel at a time until risotto rice is cooked, rice should still be slightly crunchy but should not taste chalky.
Add butternut and meatballs to the risotto rice and toss to warm through.
Serve risotto warm with a generous sprinkling of grated Parmesan cheese.



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Spicy Sausage & Bean Pan



SERVES
4



METHOD
FRY



COOK TIME
20



PREP TIME
10

INGREDIENTS:

375 g Eskort Mediterranean Pork Sausages
15 ml olive oil
1 large onion, chopped
2 garlic cloves, finely chopped
1 red pepper, de-seeded and cut into chunks
1 yellow pepper, de-seeded and cut into chunks
1 green pepper, de-seeded and cut into chunks
1 can 3-bean mix
1 can chopped tomatoes
5 ml chilli flakes
1 can sweetcorn
salt
ground black pepper
50 g Parmesan cheese, grated

METHOD:

Heat olive oil in a pan and fry sausages until cooked through and browned on all sides.
Remove and set aside until cooled, then slice on the diagonal, into slices.
Add a little more oil to your pan if needed, then add onions and garlic and fry until onions have softened.
Add peppers and toss to combine, fry for 2 minutes until just starting to soften.
Add beans, chopped tomatoes, chilli flakes and sweetcorn and simmer for another 10 minutes, tossing regularly.
Add sausages to the pan and toss to combine, remove from heat and season with salt and pepper.
Serve warm with a sprinkling of grated cheese and a starch of your choice or just as it is.



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Mediterranean Shakshuka



SERVES
4



METHOD
FRY



COOK TIME
20



PREP TIME
10

INGREDIENTS:

8 Eskort Mediterranean
Pork Sausages
30 ml olive oil
1 onion, diced
1 red pepper, diced
2 cloves garlic, finely chopped
2.5 ml paprika
pinch cayenne pepper
10-12 black olives, pitted and cut in
half
1 can chopped tomatoes
salt
ground black pepper
4 eggs
50 g feta cheese, crumbled
small handful Italian parsley,
chopped

METHOD:

Heat oil in a large pan, fry sausages until cooked
through and browned on all sides.
Remove sausages from pan, allow to cool, then
slice into coins, set aside.
Into the same pan add the onion, garlic and red
pepper and cook until just softened.
Add paprika, cayenne pepper and olives and stir
until well combined.
Add chopped tomatoes and sliced sausages,
season with salt and pepper and allow to simmer
for 5-10 minutes until sauce has thickened.
Remove mixture from heat and make 4 small
holes in the tomato mixture and break an egg
into each one.
Return pan to heat and cover with a lid, allow
the eggs to cook over a medium heat until set to
your liking.
Serve warm with a sprinkling of feta cheese and
some Italian parsley.





Spanish Style Omelette



SERVES
4



METHOD
FRY



COOK TIME
35



PREP TIME
10

INGREDIENTS:

4 Eskort Mediterranean Pork Sausages
30 ml olive oil
5 potatoes, cut into small cubes
30 ml butter
1 onion, chopped
pinch of paprika
8 eggs
salt
ground black pepper
parsley, to garnish

METHOD:

Heat oil in a frying pan and fry sausages until cooked through and browned.
Remove from pan and set aside, once cooled, cut into pieces the same size as the cubed potatoes.
Add butter to the same pan and add potatoes and onions, sprinkle with paprika, salt and pepper and fry until golden and tender, remove from heat.
Add sausage pieces to the potato mixture and toss to combine.
Pat mixture down to form a layer.
Beat eggs with a little bit of salt and pepper and pour over potato and sausage mixture.
Mix a little so that the eggs combine with the potato and sausage mixture.
Cover with a lid and allow to cook on low heat until eggs have set, stirring once or twice to ensure even cooking of eggs and potato mixture.
Once cooked, remove from heat.
To remove omelette, place a large dinner plate on top of the pan and using both hands to hold plate and pan steady, flip the omelette onto the plate.
Serve warm with a sprinkling of parsley to garnish.

Rustic Greek Style Sausage & Peppers



SERVES
4



METHOD
FRY



COOK TIME
35



PREP TIME
10

INGREDIENTS:

375 g Eskort Mediterranean Pork Sausages
30 ml olive oil
2 red peppers, deseeded and cut into strips
1 green pepper, deseeded and cut into strips
5 ml chilli flakes
1 red onion, finely sliced
2 cloves garlic, finely chopped
1 can chopped tomatoes
15 ml tomato paste
125 ml red wine
5 ml organum
5 ml paprika
salt
ground black pepper
crusty bread, to serve

METHOD:

Heat a little olive oil in a pan and fry sausages until they are browned and cooked through. Once browned, remove and set aside to cool slightly, then cut into coins. Using the same pan add a little more olive oil and add the peppers, chilli flakes, onion and garlic and cook until softened. Add chopped tomatoes, tomato paste, red wine, organum and paprika and allow to come to the boil. Season with salt and pepper, then reduce the heat and simmer for 20 minutes. Add the sausages back to the tomato mixture, mix well and allow to simmer for another 5 minutes until sausages are heated through and the mixture has slightly reduced and thickened. Serve warm with crusty bread to mop up all the juices!



Secret Sausage Paella



SERVES
4



METHOD
FRY



COOK TIME
45



PREP TIME
15

INGREDIENTS:

375 g Eskort Mediterranean Pork Sausages
4 chicken breasts, skinless and boneless, cut into bite size chunks
250 g basmati rice
800 ml chicken stock
5 ml smoked paprika
salt
ground black pepper
30 ml olive oil
1 onion, chopped
1 red pepper, diced
2 cloves garlic, finely chopped
15 ml origanum
1 can chopped tomatoes
200 g frozen peas
fresh parsley, chopped, plus more for garnish

METHOD:

Place rice in a saucepan and add 500 ml of chicken stock, cook on medium heat until just tender (rice should still have a bite of a crunch to it).
In the meantime, season chicken pieces with salt, pepper and paprika.
Heat a little olive oil in a large pan and fry chicken on all sides until just cooked through, remove from pan and set aside.
Add a little more oil to pan, then add the sausages and cook until browned and cooked through, remove from heat, allow to cool, then slice into coins.
In the same pan, add onion, red pepper, garlic and origanum, fry for 5-6 minutes until softened.
Add the remaining 300 ml of chicken stock and bring to a simmer.
Stir in tomatoes, rice, sausages and chicken, simmer for 10 minutes, or until liquid is absorbed.
Add the peas and heat through for 2 minutes.
Season with salt and pepper to taste, toss with the parsley, and serve hot, sprinkled with a little more parsley.



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ESKORT
PEPPADEW®

Jalapeño Pork Sausages

375 g

360 QUALITY ASSURED

SINCE 1917 FRESHNESS & QUALITY

SERVING SUGGESTION

6 Sausages

The image shows a product box for ESKORT Jalapeño Pork Sausages. The box features a photograph of six sausages on a blue plate, garnished with sliced jalapeños. The packaging includes the ESKORT logo, the Peppadew brand name, and a '360 Quality Assured' seal. A 'Serving Suggestion' label is at the bottom left, and '6 Sausages' is at the bottom right. The weight '375 g' is in the top right. A circular illustration of a sombrero-wearing character playing a guitar is overlaid on the right side of the box. The background is a stylized desert landscape with green cacti and orange hills.

JALAPEÑO

The Mexican Burrito



SERVES
4



METHOD
MIXED



COOK TIME
25



PREP TIME
10

INGREDIENTS:

375 g Eskort Jalapeño Pork Sausages
30 ml olive oil
1 onion, chopped
1 green pepper, diced
6 tortillas
1 can Mexican style tomatoes
250 g cheddar cheese, melted
small bunch fresh coriander, to garnish

METHOD:

Preheat oven to 180°C.
Heat oil in a frying pan and fry sausages until cooked through and browned.
Remove from heat and set aside.
In the same pan, fry the onion and green pepper until just softened, remove from heat.
Spoon a generous dollop of the onion mixture onto a tortilla, top with a sausage and a sprinkling of cheddar cheese, then roll up.
Place rolled up tortilla in a shallow casserole dish.
Repeat with remaining tortillas and sausages, placing them side by side in the casserole dish.
Pour the Mexican style tomatoes over the top and sprinkle generously with the remaining cheese.
Place in oven and bake for 20-25 minutes until cheese has melted.
Turn oven up to grill and grill for 1-2 minutes so that cheese goes golden brown.
Remove from oven and serve warm with a sprinkling of fresh coriander.



JALAPEÑO

Creamy Mushroom & Sausage Quesadilla



SERVES
4



METHOD
MIXED



COOK TIME
20



PREP TIME
20

INGREDIENTS:

375 g Eskort Jalapeño Pork Sausages
30 ml olive oil
15 ml butter
8 tortillas
250 g white button mushrooms, sliced
10 ml flour
250 ml cream
salt
ground black pepper
250 g white cheddar cheese, grated
250 ml sour cream
½ jalapeño, finely diced
small handful fresh coriander, chopped

METHOD:

Heat oil and butter in a frying pan and fry sausages until cooked through and browned on all sides. Remove from heat, allow to cool slightly, then slice into thick slices, lengthwise along the sausages, set aside. In the same pan, fry the mushrooms until softened and browned, then add flour and stir through, making sure flour cooked off (1-2 minutes). Add cream and stir well, turn heat down and allow mushrooms to simmer in the cream, stirring occasionally, until thickened, remove from heat and set aside.

Assemble quesadilla by sprinkling a tortilla with some of the white cheddar cheese, top with the creamy mushroom mixture and a few slices of sausage then top with another tortilla, set aside. Repeat with remaining tortillas.

Heat a large frying pan and when hot, carefully place 1 quesadilla into the pan, toasting the bottom for 1 minute, pressing down lightly with a spatula as you work. Carefully flip the quesadilla and brown the other side. Remove from heat and repeat with remaining quesadilla.

Mix sour cream, jalapeños and coriander together, season lightly with salt and pepper and set aside. Slice quesadillas into quarters, garnish with coriander and serve warm with the sour cream mixture.





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JALAPEÑO

Spicy Cheesy Croquettes



SERVES
4



METHOD
MIXED



COOK TIME
30



PREP TIME
15

INGREDIENTS:

375 g Eskort Jalapeño Pork Sausages
30 ml olive oil
4 large potatoes, peeled and quartered
1 small onion, grated
2 jalapeños, de-seeded and finely chopped
salt
ground black pepper
100 g cheddar cheese, finely grated
200 g bread crumbs
2 eggs, beaten
vegetable oil to deep fry

METHOD:

Heat oil in a frying pan and fry sausages until cooked through, remove from heat and set aside.
Once cooled, cut each sausage in half.
Boil potatoes in salted water until soft, remove from pot and drain well.
In a bowl, mash the potato, then add grated onion and jalapeño and season with salt and pepper.
Add the cheddar and mix together until well combined and smooth.
Wrap each sausage half in some of the potato mixture, making sure the sausage is evenly covered.
Repeat with remaining sausages and potato mixture.
Place breadcrumbs in a shallow dish and beaten eggs in another shallow dish.
Dip each croquette in the egg and then cover with breadcrumbs.
Deep fry in hot oil until golden brown, remove and drain on kitchen paper towelling.
Serve with a hot sauce of your choice.

JALAPEÑO

Sausage Chilli Con Carne



SERVES
4



METHOD
MIXED



COOK TIME
20



PREP TIME
10

INGREDIENTS:

375 g Eskort Jalapeño Pork Sausages
15 ml olive oil
1 onion, chopped
2 cloves garlic, finely chopped
1 red pepper, deseeded and chopped into pieces
1 yellow pepper, deseeded and chopped into pieces
1 green pepper, deseeded and chopped into pieces
1 can 4-bean mix, drained
1 can chopped tomatoes
5 ml chilli flakes
salt
ground black pepper
50 g cheddar cheese, grated
Italian parsley, to garnish
rice, for serving

METHOD:

Cook rice according to package instructions.
Heat olive oil in a pan and fry sausages until browned and cooked through, remove from pan and slice on the diagonal, set aside.
In the same pan, add a little more oil if needed, then add onion and garlic and fry until softened.
Add the peppers and toss to combine, fry for another 2-3 minutes until peppers start softening.
Add the beans, chopped tomatoes and chilli flakes and mix to combine.
Simmer mixture for 10 minutes, season with salt and pepper as you go.
Just before serving, add the sausages back to the pan and toss to combine with tomato mixture.
Serve warm with rice and a sprinkling of grated cheddar cheese and fresh Italian parsley.



JALAPEÑO

Spicy Cheese & Sausage Fondue



SERVES
4



METHOD
MIXED



COOK TIME
35



PREP TIME
10

INGREDIENTS:

375 g Eskort Jalapeño Pork Sausages
150 g cheddar cheese, grated
100 g mature cheddar cheese, grated
100 g white cheddar cheese, grated
15 ml flour
50 ml milk
10 ml olive oil
½ onion, finely chopped
125 ml beer, plus more if necessary
1 tomato, chopped
1 green chilli, seeds removed, chopped
small handful fresh coriander, chopped
½ onion, finely chopped
salt
ground black pepper
tortilla chips, to serve

METHOD:

Preheat oven to 230°C.
In a small bowl, mix together the tomato, green chilli, coriander and onion and season with salt and pepper, toss well, cover and refrigerate until ready to serve.
Add all the cheeses and the flour to a bowl and toss to combine, set aside.
Remove sausage meat from casings and set aside.
Heat olive oil in a frying pan and add the sausage meat, fry until golden brown, breaking sausage meat up with a wooden spoon as you cook.
Add the onions and continue cooking until the sausage meat is fully cooked and the onions are soft.
Remove the sausage and onion mixture from the pan and set aside.
In a saucepan, add beer and let it simmer, when it starts simmering, add the cheeses slowly, whisking constantly so that the cheese melts into the beer.
Once all the cheese has melted and is smooth, add the milk and stir, add the sausage and onion mixture and stir to combine. Remove from heat and pour into an ovenproof dish.
Place in oven and grill for 5-10 minutes until cheese is bubbling and browned, remove from oven and allow to cool slightly before serving.
Spoon the salsa on top and serve with tortilla chips.



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