

Ballencrieff Savoury Sizzle

Serves 2

Ingredients:

- 4 Ballencrieff sausages, snipped in pieces
- 10 ml rapeseed oil
- 1 small onion, peeled and sliced
- 150g spring or savoy cabbage, shredded
- A little grated nutmeg
- Freshly milled pepper
- 200 ml Laprig Apple Juice
- 2 tomatoes, chopped

Method:

1. Heat oil in a large pan. Add onion and lightly sauté.
2. Add sausage and sizzle to cook. Add tomatoes and stir.
3. Add remaining ingredients and cook with a lid on until cabbage tender – approx 5 minutes.