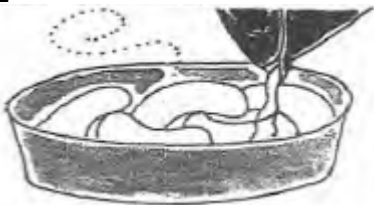


SAUSAGE PIE

- 400g puff pastry
- 6 sausages
- Boiling water
- 4 eggs
- Salt
- Pepper



1



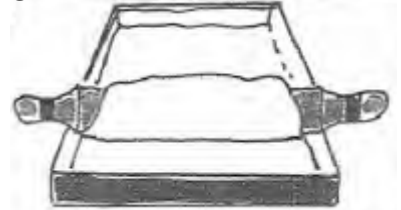
Put the sausages in a pan.
Pour boiling water over.
Leave until cool.

2



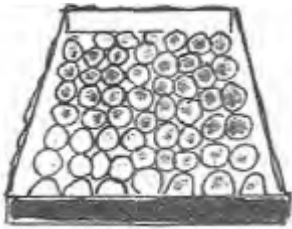
When cool, carefully peel the
skin from the sausages.

3



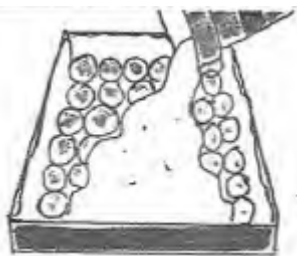
Roll half the pastry and line
a 25cm square tin with it.

4



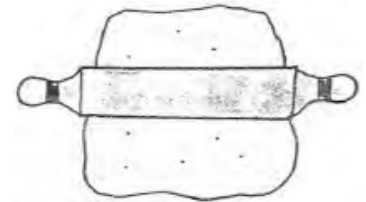
Cut the sausages into bite
sized pieces and arrange
them evenly in the tin. *

5



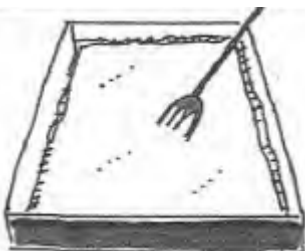
Beat eggs and, salt + pepper
then gently pour the mixture
over the sausages.

6



Roll out the rest of the pastry
to make a lid.

7



Seal the edges well.
Prick with a fork.

8

Bake 190°C
45 minutes



Serve hot or cold

* Variation... Try adding
some baked beans.
Put them in before the
sausages (pictured).