

OYAMA SAUSAGES WITH GRAPES

Impress your guests! Looks fancy but easy to make.
This will work with any of our milder sausages



Serving Size: Serves 4 **Meal:** Dinner **Difficulty:** Easy

Prep time: 10 min **Cooking time:** 25 min

INGREDIENTS

2 Tbsp. Olive Oil
16 fresh sage leaves
2 medium onions,
sliced into thin rings
4 mild Oyama Sausages –
chicken, pork or turkey
150 mL dry cider
½ lb (225g) green grapes
1 tsp. corn flour
Freshly ground black pepper
Sea salt

HEAT THE OIL in a frying pan, over medium heat. Add the fresh sage leaves for a few minutes, then remove and set aside.

ADD ONIONS to the pan and cook for 7-8 minutes over medium heat until soft and glossy. Remove from the pan and set aside.

IN THE SAME PAN, cook sausages for about 10 minutes, turning occasionally to brown both sides. Return the onions and sage to the pan, add the grapes, stir, then pour in the cider.

MIX THE CORN FLOUR with 1 Tbsp. of cold water and add to the pan. Stir constantly until the sauce begins to thicken.

PUT ON THE LID and simmer on low heat for 5 more minutes.

Serve directly from the pan with a crusty ciabatta and a crispy salad.