

# CRANSTONS SAUSAGES

## RECIPE CARD



Toad in the Hole

### TOAD IN THE HOLE

100g Plain Flour • 1 Egg • 300ml Milk • 1 Onion, sliced • 500ml Beef Stock •  
1 tsp Brown Sugar • 400g Cranstons Thick Cumberland Sausage

**COOKING TIME:** 45 MINS **SERVES:** 6

- Pre-heat the oven to 200°C / Gas Mark 7. Whisk eggs, flour, milk and a pinch of salt in a bowl; pour into a jug and set to one side.
- Cut the Cranstons Thick Cumberland Sausage in to 12 portions and fry until browned, then evenly spread the sausages into an oven-proof tray and cover with batter.
- Put straight into the middle of the oven and cook until the pudding is fluffy, golden and puffing up at the sides (approx 20 - 30 mins).
- **For the gravy:** Caramelize the onions with a knob of butter and a teaspoon of sugar and mix this around until melted. Add onion into the pan and cook until soft, then add some flour and continue stirring until a paste is formed. Add stock and continue stirring until mixed into a thick gravy.
- Cut the toad in the hole into portions and serve with gravy.

*Why not try... serving with seasonal veg and mash!*

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APPLE MASH**

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