

# Sausage Casserole

## Ingredients:

3 tbsp. oil  
12 pork sausages  
6 rashers of bacon  
1 kilo red onions  
2 cloves garlic chopped  
1 red chili chopped  
1 tbsp. dark brown sugar  
2 tins chopped tomatoes  
300 ml red wine  
2 tins of Cannellini beans and 1 tin Kidney beans drained and rinsed.

## Method:

Heat the oil in a pan and fry the sausage until browned. Halve and set aside.

Turn the heat low and add the bacon and onion and fry gently for about 20 mins.

Add the garlic and chili and fry for 2 mins. Add the sugar.

Pour in the tomatoes, wine, sausage and beans.

Bring to the boil and cook for 20 mins over a low heat.

Season and serve with fresh crusty bread or mash.