

Mini Snack Sausage Sticky Cider and Potato Snackpot

Linda McCartney

Ingredients

750g baby new potatoes
30g olive oil
450g cocktail sausages
3 tablespoons sweet marmalade
30g wholegrain mustard
150g sweet cider
A few rosemary sprigs
Salt and pepper

Method

Preheat the oven to 200°C

Cut the potatoes into halves or quarters as you wish, place in a roasting tray and drizzle with the olive oil and salt and pepper, mix well and place in the oven. Cook for 15 minutes.

Remove the tray from the oven and add the sausages snuggling them between the potatoes, place back in the oven and cook for a further 15 minutes.

In the meantime, in a saucepan, gently heat the marmalade, mustard and cider, increase the heat and reduce by half, pour this mix over the potatoes and sausages, add the rosemary sprigs and stir in for an even coating, place back in the oven for another 10 minutes. Serve.

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