



Toad in the Hole with Onion Gravy

Succulent pork and cider sausages in a warming yorkshire bed, drizzled in gravy

Serves: 4

Prepare: 10 Minutes

Cook: 55 Minutes

Difficulty: easy

Ingredients

- 400g [organic Pork & Cider Sausages](#)
- 2 onions
- vegetable oil
- 100g plain flour (plus 2tsp for the gravy)
- 2 eggs
- 150ml semi-skimmed milk
- 1 vegetable stock cube

Method

1. Heat your oven to 220°C/ fan 200°C
2. To make the batter put the flour in a bowl, add the eggs then mix in the milk slowly and beat until smooth
3. Add the sausages to an ovenproof baking dish along with one sliced onion and a tbsp of vegetable oil and pop in the oven to roast for 15 minutes
4. Take the dish out of the oven and pour the batter over the sausages, covering the dish and then cook for a further 35 minutes, or until the batter is golden on top and sausages cooked through
5. For the gravy, fry an onion in 1 tbsp of oil for 5 minutes, sprinkle over the flour and cook, stirring until thick. Gradually add the stock, stirring until smooth