

Hobo Stew



INGREDIENTS

- 10 sausages
- 1 tin of baked beans
- 3 carrots peeled
- 1 brown onion
- 3 sticks of celery
- 8 button mushrooms
- 8 button mushrooms
- 1 tbsp. Worcestershire sauce
- 250ml cider
- 1l chicken stock
- 12 baby potatoes
- 3tsp gravy granules

METHOD

Cut the sausages into 1 cm lengths.

Chop the carrots, potatoes and celery into bite sized pieces try and cut them all roughly the same size so they cook at the same time. Peel the onion and cut it in half then slice the onion.

Cut the mushrooms into quarters if they are large mushrooms cut them into bite sized pieces.

To make the chicken stock I use 1 Knorr chicken stock pot and add 1 litre of boiling Water to it to dissolve it in a measuring jug.

Now that you have all your ingredients chopped and prepared it's time to cook.

Place a large saucepan on the heat and turn onto full heat. Allow the pan to heat up, then add a good splash of vegetable oil.

Now put the chopped sausages into the pan and cook for about 3-5 mins until they have a light golden-brown colour.

You can now add in the chopped onion, carrot celery and mushrooms. Cook on the high heat for another 4-5 minutes until they have softened.

Next put in the paprika, smoked paprika, mixed herbs and bay leaves cook for 1 minute.

Now add the Worcestershire sauce and cook until it has evaporated. Put in the cider next cook for 3 minutes. Then add the chicken stock and potatoes when the stew has come up to the boil reduce it down to a simmer and allow it to cook for 10-15 minutes until the potatoes are soft.

Add in the gravy granules and give everything a good stir to dissolve the granules cook for another 2-3 minutes until the stew has thickened.

Now time for the best bit all the family can dive in and enjoy this simple but delicious meal.