

SAVOURY SAUSAGE PIE

2lb Sausage meat

1 onion

Chopped sage

2-3 tomatoes

4oz strong cheddar cheese

10oz plain flour

2.5oz marg/butter

2.5oz lard

A little salt and water

Make pastry and line a pie dish with half and bake blind for 10 minutes.

Chop onion and soften in a little oil add to the sausage meat and mix with a teaspoon of chopped sage.

Put into the pie base

Top the sausage meat with sliced tomatoes and grated cheese sprinkled over,

Cut the remaining pastry into strips and lay in a lattice pattern across the top of the pie.

Glaze with egg wash

Put in oven and bake on a medium heat 200c for about 30-40 mins or until sausage meat is cooked.

Sent in by Julie Mayes