

Sausage Chi Chi & Potato Wedges

Equipment

Chopping Board

Sharp Knife

Saucepan

Wooden Spoon

Skills

Sauce Making, Weighing & Measuring, Knife Skills

Heat Transfer

Sauce is Conduction

Sausages are Convection

Keywords

Peel, Dice, Sauté, Boil, Simmer, Parboil

Ingredients

Sauce

25g Margarine

1 Small onion

½ Pepper

1tbsp Soft, dark brown sugar

50ml Tomato ketchup

75ml Water

½ Stock cube

1tbsp Vinegar

Juice ¼ Lemon

1tbsp Worcestershire Sauce

4 Sausages

Potato Wedges

300g Potatoes

Oil

Method

1. Collect Ingredients & Equipment
2. Preheat oven to 200°C and cook sausages on a tray for 20-30 minutes
3. Scrub potatoes and cut into wedges
4. Parboil your wedges for 8 minutes then drain
5. Toss your wedges in oil and seasoning and cook on a tray in oven for 20-30 minutes
6. Sauté Vegetables in margarine over a medium heat
7. Add the remaining sauce ingredients, bring to the boil and then simmer for 10 minutes