

Camouflaging Sausages

SAUSAGES have been for so long associated with mashed potatoes and a rasher of bacon that we are inclined to overlook them when something slightly out of the ordinary is wanted for lunch or dinner. Sausages can form the basis for many tasty dishes, either for bachelor girls or men, small families or large ones; and they have the advantage of providing meat already minced and seasoned. Try serving apple sauce with them. Here are some other suggestions for using them in simple, economical and appetising dishes.

Sausage Pie

This is the now popular dish devised by a link in our Daisy Chain who was faced with an emergency. In her amusing letter, she writes:

"Being an old maid (though not yet forty) and living alone, I purchase my food requirements in small quantities. On a recent weekend I had four pork sausages which were to provide Saturday's tea and Sunday's breakfast. You can imagine my plight when on Saturday afternoon I received a telegram from a friend saying that she, her husband, and mother-in-law would call on me for dinner. There was no time to lose as there were only two hours in which

to prepare a dinner for four people. I had a few rashers of bacon and a small tin of green peas, and four packets of soup powder, two being tomato, one oxtail and the other celery. The first course was instantly decided upon—tomato soup. Then I concocted a delicious sausage pie, which I served with mashed potatoes liberally sprinkled with finely-chopped parsley, and boiled leeks and white sauce flavoured with a dessertspoonful of the celery soup powder. For dessert I opened a bottle of preserved fruit, and my guests were high in their praise of their first meal at my home.

"Now for the recipe: Fry lightly the required number of sausages. Also fry the same number of lean bacon rashers. Place sausages on bacon rashers, and grate some apple over the sausages. Roll up in the bacon and secure with cotton. Place in a large pie-dish and cover the rolls with 1 tin of green peas. Over all this pour one and a half cups of hot water (or stock) in which ½ packet of oxtail soup powder has been dissolved; pepper to taste. Spread the following batter over all and bake in a moderately hot oven until golden brown and thoroughly cooked through. About ¾



hour is long enough. This batter resembles a Yorkshire pudding.

"**Batter:** Into a basin sift 2 cups of flour and 1 level teaspoon of salt. Drop in the yolks of two eggs and add 1 cup of milk, mixing to a smooth batter. Beat in 2 oz. of melted butter and allow batter to stand for half an hour. Then stir in the stiffly-beaten whites of 2 eggs and 1 teaspoon of baking powder (not phosphate). Spread over the sausage mixture and put in the oven immediately."

Sausage-Pineapple Butterflies

Cut slices of tinned pineapple in halves and fry in butter. Also fry pork sausages. Arrange sausage or two on each plate with mashed potatoes each side in a mound, and stand a half slice of pineapple in the potato to resemble butterfly wings. Sprinkle potato with chopped parsley. Serve with fried onion rings. Cut large onions in slices and separate into rings. Dip these first in a saucer of milk and then in flour. Shake off surplus flour and drop in deep boiling fat for only 3 to 4 minutes. Take up with perforated spoon, drain on paper and serve. These are juicy and crisp.

Sausage and Apple Roly Poly

Skin and roll out 2 lb. sausages. Spread on 2 cups diced apple, 1 cup chopped onion, 1 cup breadcrumbs, 1 teaspoon chopped sage, salt and pepper. Roll like roly poly, dredge with flour, place in baking dish with dripping. Bake

in a good oven for 1 hour or until well browned. Baste frequently. Serve with gravy.

Sausages with Kidneys

To every 3 sausages allow 6 lambs' kidneys and about 18 slices of bacon. Cut kidneys in half lengthwise and skin. Wrap each in a strip of bacon, fasten with toothpick. If no pick, lay with fold underneath. Skin sausages (put in cold water for a few minutes). Roll sausage meat into balls, fry in hot fat till coloured. Put kidneys and sausage balls in a clean pan. Pour off surplus fat in frying pan and make gravy. Pour this over kidneys and sausages, bring to boil and simmer for about 10 or 15 minutes. Season to taste. Arrange mashed potatoes round edge of dish, pour kidney and sausage mixture into middle. Fry remaining bacon, arrange over kidneys and sausages. Sprinkle with chopped parsley and serve hot.

Hawaiian Sausages

Six quarter-inch thick slices cooked ham, 6 slices pineapple, ¼ cup pineapple juice, ½ cup brown sugar, 6 pork sausages. Arrange ham slices in griller pan, place drained round of pineapple on each, then a sausage cut lengthwise. Sprinkle with brown sugar, pour over pineapple juice and place under griller. Grill 8 minutes, turn sausages and grill another 8 minutes. Sprinkle with parsley. Instead of using griller you may put the pan at top of hot oven.

Sausage and Minced Meat Pie

Take 1 lb. sausage meat and 1 lb. mince and mix together with finely-

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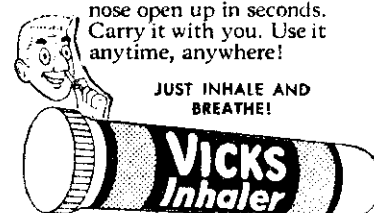
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