



Beef Olives in onion gravy

Ingredients

Serves 4

- 4 thin slices of topside beef, seasoned (or any cut of sliced beef that you have)
- 300ml good beef stock
- 300ml of red wine
- 1 onion sliced thinly

For the filling

You can just buy 6 extremely good quality ready made sausages for the filling and remove the casings OR you can make your own...

- 150g smoked bacon, finely diced
- 150g minced pork
- 1 small onion, peeled and finely diced
- 1 garlic clove, peeled and crushed
- 50g fresh breadcrumbs
- 2 tbsp finely chopped sage
- 1/2 tsp of freshly grated nutmeg
- Salt and ground white pepper

Method

If you are using ready bought sausages, remove all the casings, mash up the meat in a bowl and shape into 4 'sausages' ready to place onto the beef slices.

If you are starting from scratch, mix all the stuffing ingredients in a bowl until well combined, shape into 'sausages' and place onto each steak. Roll up to make large parcels and secure with wooden skewers to hold the stuffing in.

To cook, heat some olive oil in a frying pan over a medium heat and brown off the beef olives on each side. Remove the beef olives and set aside.

Add a good tbsp butter to the pan, add the sliced onions and fry until creamy and caramelised. Place the beef olives back in the pan, add the beef stock and wine. Cover the pan with a lid or foil. Cook gently on the hob until tender and giving (about 40 mins). Check that the sausage meat is thoroughly cooked through. Serve hot, with creamy mash and your choice of vegetables.