

Oven Baked Sausage



This recipe I got from Marcia who got the great idea of baking sausages partly submerged in water from Jacques Martin. I added my own twist of using broth instead of water.

Ingredients

- 2-4 Pork Sausages
- 1 Cup (240 ml) Baby carrots
- 1 Cup (240 ml) Mushrooms
- 1/2 cup (120 ml) chicken broth
- Lettuce, tomato, cucumber, peppers, lime for salad
- Salt and pepper to taste

Tools

- Deep Baking Pan
- Salad bowl

Preparation

- Preheat oven to 325 °F (163 °C)
- Arrange the Sausages, carrots and mushrooms in a single layer in the baking pan.
- Add the broth, there should be enough that 1/4 of the sausage is submerged.
- Bake in the pre-heated oven for approximately one hour. Turn the sausages after 1/2 the time.
- Meanwhile prepare and add lettuce, tomato, cucumber, peppers to the salad bowl.
- For salad dressing squeeze in 1/2-1 lime, add salt and toss.