



Sausage smash

Equipment

- Sharp knife
- Chopping board
- Tin foil
- Tongs
- Cutlery

Ingredients

Serves four

- Eight sausages (or vegetarian or vegan sausages)
- 700g, about twelve small, waxy potatoes (such as Charlotte or Jersey Royals)
- 500g, about eight large, carrots
- Two beef stock cubes (or vegetable stock cubes)
- 120ml water
- Salt and pepper

Step one: fan the fire

- It's important to keep the fire alive, so it's ready to cook on once your pouches of sausage smash are ready to cook.
- Don't build it up too high, though – the sausage smash cooks in the embers, so you'll need to let the fire die down for the embers to appear.

Step two: transform the tin foil

- Everyone needs a pouch to cook their sausage smash.
- Divide the foil into pieces about 50cm long.
- Fold each piece in half, then fold over the sides so they close and make a pouch. Leave the top open.

Step three: sort the sausages

- Cut the sausage (or sausage alternatives) into bite sized pieces.
- Share the pieces of sausage equally between the pouches.

Step four: control the carrots

- Chop the carrots into chunks (about 1cm big).
- Share the chunks of carrot equally between the pouches.

Step five: patrol the potatoes

- Chop the potatoes into halves or quarters – the chunks shouldn't be bigger than 3cm.
- Share the chunks of potato equally between the pouches.

Step six: serve and enjoy

- Sprinkle half a stock cube into each pouch, and season with salt and pepper.
- Pour in the water – 30ml goes in each pouch.
- Close the gap at the top of the pouch by rolling it tightly.
- Pick up each pouch, and gently swirl it around, so the stock cube and seasoning mixes with the water.
- Cook the pouches on the embers of a fire for one hour. Remove them with the tongs. They will be very hot, so be careful.
- Make sure the sausages are thoroughly cooked, then eat straight from the pouch and enjoy!