



## Jane Russell Italian sausage bakes

### Ingredients

2 kg ripe cherry tomatoes, mixed colours if you can find them  
2 sprigs fresh thyme  
2 sprigs fresh rosemary  
2 sprigs fresh bay  
1 tablespoon dried oregano  
3 cloves garlic, peeled and chopped  
12 Jane Russell Italian sausage or coarse Italian pork sausages  
3 red onions cut in  $\frac{1}{4}$   
Extra virgin olive oil  
Balsamic vinegar  
Sea salt  
Freshly ground black pepper

### Method

- Preheat the oven to 190°C/375°F/gas 5.
- Get yourself an appropriately sized roasting tray, large enough to take the tomatoes and onions, in one snug-fitting layer.
- Put in all your tomatoes, onions, the herb sprigs, oregano, garlic and sausages.
- Drizzle well with extra virgin olive oil and balsamic vinegar and season with salt and pepper.
- Toss together, and then make sure the sausages are on top and pop the tray into the oven for half an hour.
- After this time, give it a shake and turn the sausages over. Put back into the oven for 15 to 30 minutes, depending on how golden and sticky you like your sausages.
- Once it's cooked, you'll have an intense, tomatoes sauce. If it's a little too thin, lift out the sausages and place the tray on the hob to cook it down to the consistency you like – I tend to make mine quick thick – then put the sausages back in.
- Check the seasoning and serve



## Roasted Butternut Squash with Onion, Oregano & Mint Recipe

### Ingredients:

2 medium butternut squash, or half a turban pumpkin seeded and cut into 1-inch slices

Salt and pepper

4 tablespoons plus 4 tablespoons extra-virgin olive oil

¼ Litre red wine vinegar

1/2 medium red onion, sliced paper thin

1/2 teaspoon red chili flakes

1 tablespoon oregano

1 clove of garlic, sliced paper-thin

small handful fresh mint leaves

### Method:

- Preheat oven to 450 degrees F.
- Season the squash with salt and pepper, drizzle with 4 tablespoons olive oil, and place in a single layer on 1 or 2 cookie sheets.
- Bake in the oven until just tender, about 18 to 20 minutes. Meanwhile, stir together the remaining oil, vinegar, onion, Chile flakes, oregano, and garlic and season with salt and pepper.
- Remove the squash from the oven and pour the marinade over.
- Allow to cool for 20 minutes in the marinade, sprinkle with fresh mint leaves, and serve.



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## Salsa Verde

### Ingredients

1 clove garlic  
2 cups roughly chopped fresh parsley  
2 cups mint (or basil or coriander, roughly chopped)  
1 teaspoon Dijon mustard  
1 tablespoon red wine vinegar  
1 tablespoon capers  
1 teaspoon kosher salt  
½ Litre olive oil (extra virgin if you like)

### Method

- Put the garlic, salt, herbs vinegar and olive oil in blender, and whizz until almost to the consistency you want.
- Add the capers and whizz again until just incorporated. I like the capers to be just roughly chopped.