

Bangers with Tomato Relish served with Deer Run Winery Corot Noir

Serves 4. Pork and relish can be prepared a day in advance and then heated and combined before serving.

4 large pork sausage

Tomato Relish:

1 (15 oz) can tomatoes, chopped

1 small onion, chopped

2 garlic cloves, chopped

1 tablespoon, brown sugar

1 tablespoon wine vinegar

1 chili pepper, chopped

1 tablespoon soy sauce

1 tablespoon gingerroot, chopped (we opted not to use this ingredient)

1. Parboil sausage in boiling water to get rid of excess fat. (When you see the yellow fat floating remove from heat.)
2. Simmer all the tomato relish ingredients over low heat for 20-30 minutes, stir occasionally. Season to taste.
3. Cut sausage into chunks and brown in fry pan. Combine with relish to serve or serve with relish on the side.
4. OR – follow steps 1 & 2. Grill the sausage on the barbeque and serve the relish on the side.