# Superior sausage selection at Tesco : the finest range of premium sausages / Tesco.

## Contributors

Tesco (Firm) Great Britain. Meat and Livestock Commission. Pork and Bacon Promotion Council. Tesco British Sausage Appreciation Society.

### **Publication/Creation**

London : Tesco, 1994.

## **Persistent URL**

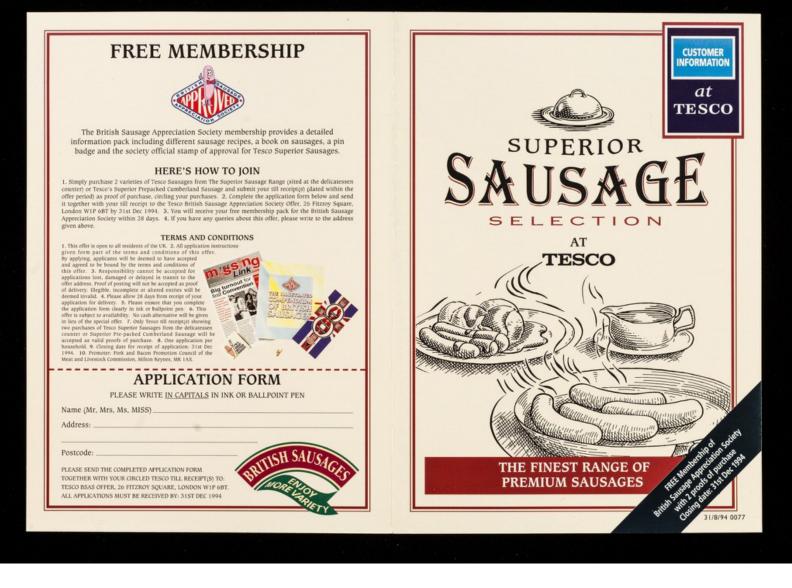
https://wellcomecollection.org/works/v8acpd2a

## License and attribution

Conditions of use: it is possible this item is protected by copyright and/or related rights. You are free to use this item in any way that is permitted by the copyright and related rights legislation that applies to your use. For other uses you need to obtain permission from the rights-holder(s).



Wellcome Collection 183 Euston Road London NW1 2BE UK T +44 (0)20 7611 8722 E library@wellcomecollection.org https://wellcomecollection.org



Our Superior Sausages have the British Sausage Appreciation Society stamp of approval and are made from prime ingredients. Carefully selected herbs and spices are combined, together with the finest cuts of meat, to produce succulent superior sausages. To be enjoyed on their own or as part of an exciting and tasty recipe.

#### Tandoori Sausages

Preparation and cooking time -15 mins Serves: 4

Ingredients:

14 Standovi sausages 1/4 Small cucumber 1 Somi (k p) natural yoghurt 2 x Sml sp (2 tsp) freshly chopped mint Salt and freshly ground black pepper 2 Tecso Naan bread Lemon wedges to garnish

#### Method:

1. Grill the sausages for 8 -10 minutes, turning a couple of times

2. Coarsely grate the cucumber. Place in a sieve and squeeze out as much water as possible.

3. Place the yoghurt in a bowl and stir in the cucumber, mint and pepper to taste.

4. Sprinkle with salt. Warm the Naan bread and serve with the sausages and raita. Garnish with the lemon wedges.









This sausage is really for lovers of curries and its probably our spiciest sausage, so we recommend liquid refreshment as an accompaniment. 6 Sausages to the Ib



This is a delicious combination of pork, traditional charcuterie seasoning and plenty of crushed garlic.

8 Thin sausages to the Ib

THE SPICY MEXICAN BEEF SAUSHO

This spicy sausage offering consists of succulent beef, whole red kidney bean fresh onions and a blend of our hottes spices. It tastes like Chilli con Carne ...without the rice! 6 Sausages to the lb

#### **Mexican Sausages** Serves: 4

Preparation and cooking time: 15 mins

- Ingredients:

- Ingredients: 8 Spley Mexican Beef Sausages For the Sauce: 1 x 15ml sp (1tbsp) oil 1 clove garlic, crushed 1 clove garlic, crushed 8 green peper, deseeded and finely chopped 1 x 5ml sp (1tsp) dried oregano 1 x 440g can thorand Spley mixed beans 1 x 440g can chopped tomatoes

- Salt and black pepper



The mighty half pound ring of pork owes its flavour to the milled coarse ground black pepper, which gives it a distinctive flavour. Winner of the Great British Sausage Competition 1993 (Multiple retailer private label sausage). 2 Sausages to the lb

THE VENISON GAME SAUSAGE

The rich taste of Venison combines with parsley to produce this truly great sausage - one for the adventurous. 8 Thin sausages to the lb

THE PORK AND CHIVE CHIPOLAT

tastiest. The subtle chive flavour, as well as the size, makes this an ideal breakfast sausage that children will love. 15 Sausages to the lb

#### Method:

1. Grill sausages under a moderate grill for 10 - 12 minutes turning frequently

2. Meanwhile heat oil in a frying pan, add the onion and garlic and cook for 2 minutes.

3. Add all remaining sauce ingredients, bring to the boil and simmer for approximately 10 minutes until mixture reduces slightly and starts to thicken.

4. Serve with sausages, salad, guacamole dip and tortilla chips.



This smokey bacon sausage completes any traditional English breakfast - or try it on a sizzling barbecue. 15 Sausages to the lb



You won't need a jar of mustard with this hot porker ... it will blow your trotters off. 6 Sausages to the lb



This is the most popular sausage in Tescos and is delicious barbecued. Made using old fashioned sausage making skills, it is the pride and joy of the master butcher at Tesco. 6 Sausages to the lb

Our smallest sausage but one of our