

**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.

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## FREE MEMBERSHIP



The British Sausage Appreciation Society membership provides a detailed information pack including different sausage recipes, a book on sausages, a pin badge and the society official stamp of approval for Tesco Superior Sausages.

### HERE'S HOW TO JOIN

1. Simply purchase 2 varieties of Tesco Sausages from The Superior Sausage Range (sited at the delicatessen counter) or Tesco's Superior Prepacked Cumberland Sausage and submit your till receipt(s) (dated within the offer period) as proof of purchase, circling your purchases. 2. Complete the application form below and send it together with your till receipt to the Tesco British Sausage Appreciation Society Offer, 26 Fitzroy Square, London W1P 6BT by 31st Dec 1994. 3. You will receive your free membership pack for the British Sausage Appreciation Society within 28 days. 4. If you have any queries about this offer, please write to the address given above.

### TERMS AND CONDITIONS

1. This offer is open to all residents of the UK. 2. All application instructions given form part of the terms and conditions of this offer. By applying, applicants will be deemed to have accepted and agreed to be bound by the terms and conditions of this offer. 3. Responsibility cannot be accepted for applications lost, damaged or delayed in transit to the offer address. Proof of posting will not be accepted as proof of delivery. Illegible, incomplete or altered entries will be deemed invalid. 4. Please allow 28 days from receipt of your application for delivery. 5. Please ensure that you complete the application form clearly in ink or ballpoint pen. 6. This offer is subject to availability. No cash alternative will be given in lieu of the special offer. 7. Only Tesco till receipt(s) showing two purchases of Tesco Superior Sausages from the delicatessen counter or Superior Pre-packed Cumberland Sausage will be accepted as valid proofs of purchase. 8. One application per household. 9. Closing date for receipt of application: 31st Dec 1994. 10. Promoter: Pork and Bacon Promotion Council of the Meat and Livestock Commission, Milton Keynes, MK 1AX.



## APPLICATION FORM

PLEASE WRITE IN CAPITALS IN INK OR BALLPOINT PEN

Name (Mr, Mrs, Ms, MISS) \_\_\_\_\_

Address: \_\_\_\_\_

Postcode: \_\_\_\_\_

PLEASE SEND THE COMPLETED APPLICATION FORM TOGETHER WITH YOUR CIRCLED TESCO TILL RECEIPT(S) TO: TESCO BSAS OFFER, 26 FITZROY SQUARE, LONDON W1P 6BT. ALL APPLICATIONS MUST BE RECEIVED BY: 31ST DEC 1994



CUSTOMER  
INFORMATION

at  
TESCO



## SUPERIOR SAUSAGE SELECTION

AT  
TESCO



THE FINEST RANGE OF  
PREMIUM SAUSAGES

FREE Membership of  
British Sausage Appreciation Society  
with 2 proofs of purchase  
Closing date: 31st Dec 1994

31/8/94 0077

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:

8 Tandoori sausages  
1/4 Small cucumber  
1 50ml (1/4 pt) natural yoghurt  
2 x 5ml sp (2 tsp) freshly chopped mint  
Salt and freshly ground black pepper  
2 Tesco 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.



## Mexican Sausages

Serves: 4  
Preparation and cooking time: 15 mins

### Ingredients:

8 Spicy Mexican Beef Sausages  
For the Sauce:  
1 x 15ml sp (1tbsp) oil  
1 onion, finely chopped  
1 clove garlic, crushed  
1/2 green pepper, deseeded and finely chopped  
1 x 5ml sp (1tsp) dried oregano  
1 x 440g can Hot and Spicy mixed beans  
1 x 440g can chopped tomatoes  
Salt and black pepper

### 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.

## SUPERIOR SAUSAGE SELECTION

### THE TANDOORI PORK SAUSAGE

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 lb

### THE FRENCH AND GARLIC

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

8 Thin sausages to the lb

### THE SPICY MEXICAN BEEF SAUSAGE

This spicy sausage offering consists of succulent beef, whole red kidney beans, fresh onions and a blend of our hottest spices. It tastes like Chilli con Carne ...without the rice!

6 Sausages to the lb

### THE CUMBERLAND RING

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 CHIPOLATA

Our smallest sausage but one of our 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

### THE PORK AND BACON SIZZLER

This smokey bacon sausage completes any traditional English breakfast - or try it on a sizzling barbecue.

15 Sausages to the lb

### THE HOT MUSTARD PORKER

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

6 Sausages to the lb

### THE TRADITIONAL PORK SAUSAGE

This is the most popular sausage in Tesco's 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

