



Bramley & Sausage Kebabs

 **Preparation time:** 10 mins

 **Cooking time:** 15-20 mins

 **Serves:** 4

Ingredients

225g/8oz Bramley apples, cored and sliced
8 sausages, grilled
1 large yellow pepper, deseeded and cubed
16 cherry tomatoes
1tbsp wholegrain mustard
1 tbsp dark soy sauce
1 tbsp honey
To serve: mashed potatoes baked beans

1. Cut the sausages into 2.5cm/1in thick slices, then thread onto bamboo skewers with the Bramley apples, yellow pepper and cherry tomatoes.
2. Mix the mustard, soy sauce and honey together and brush all over the kebabs.
3. Cook under a medium grill for 10-12 mins or until golden. Serve on a bed of mashed potatoes with baked beans.

