

# Redcurrant and red wine gravy

 Cook: 10 mins  Easy  Serves: 2-3

A rich, tasty gravy that is simple to make. A perfect accompaniment for our Korker Premium British Sausages.



## INGREDIENTS

- 2 tsp redcurrant jelly
- ½ cube chicken stock, made in 100ml boiling water
- 1 tsp balsamic vinegar
- 50ml red wine
- 2 tsp cornflour mixed with 2 tsp of water

## METHOD

1. Add the cooking juices from the sausages to a medium sized saucepan.
2. Stir in the stock, wine, balsamic vinegar, and redcurrant jelly.
3. Bring to a simmer and whisk until the ingredients have combined well with the sausage juices.
4. Slowly, a tsp at a time, add the cornflour and water mixture to the jus and whisk each spoonful well until fully absorbed.
5. Do this until you have a thick gravy consistency.

Pro tip: For cornflour to thicken sauces effectively, the liquid needs to hit boiling point, so ensure that the sauce is simmering.

