

Sausage, Pear and Onion Traybake

The title should really include "... with walnuts and gorgonzola". Traybakes seem to have become quite popular recently.

This is another from *Waitrose Food* that even a person who is not a fan of sausages liked. We thought the flavour combination worked very well and it beats trying to fry sausages that refuse to behave in the pan.

Planning

serves:	4
prep time:	15 mins
cooking time:	50 mins

Ingredients

olive oil
8 sausages (I prefer plain pork)
2 red onions peeled & cut into wedges
2 Williams pears, peeled, cored & cut in wedges, then popped into lemon juice
3 tsp light soft brown sugar
4 sprigs rosemary
½ tbs white balsamic vinegar
50g gorgonzola dolce, in chunks
30g walnut pieces, lightly toasted

Method

Preheat the oven to 190°C/180°C fan/gas 5.

Brown the sausages in a little olive oil until they begin to get some colour on as many sides as possible. [See comment about misbehaving sausages.]

Transfer the sausages to a roasting tin and add the red onion wedges. Add the pear wedges so that everything lies in a single layer. Add another tablespoon of olive oil and turn everything over with your hands. Sprinkle the soft brown sugar over the pears, then add the rosemary and white balsamic. Pop the roasting tray into the oven and cook for 30 minutes.

Turn the oven up to 200°C/190°C fan/gas 6, then add the gorgonzola and walnut pieces to the tin. Cook for another 10 minutes. The sausages and pears should be golden and the gorgonzola melting.