Sausage Hotpot

Ingredients

Cooking oil
8 sausages
1 onion
300g mushrooms
2 garlic cloves
2 tablespoons Worcestershire sauce
1 tablespoon tomato puree
250ml boiling water
Chicken oxo cube
2 x 415g cans of baked beans

Utensils

Frying pan
Chopping board
Knife
Garlic crusher
Jug
Can opener
Wooden spoon
Fork
Plate

Method

Put the frying pan on the hob, wipe round with oil and turn on. Place the sausages in the pan and turn regularly to ensure you do not burn them. Cook until they are brown all over. Remove and place on a plate. Once cool, cut them in half.

Chop one end off the onion and peel. Cut in half through the top of the onion. Lay the flat side down and dice each half.
Cut the mushrooms in half. Place the flat side down and then thinly slice. Place the onion and mushrooms into the pan and gently fry, remember to keep moving them around the pan so they don't burn. They should become soft in roughly 5 minutes.

Cut both ends off the garlic and peel. Crush and add to the pan along with the Worcestershire sauce and tomato puree. Cook for 30 seconds.

Add the sausages. Crumble the oxo cube in the boiling water and add to the pan. Bring to the boil, stirring in a figure of eight. Turn the heat down so that it simmers, and stir for roughly 20 minutes.

Add the beans and bring to the boil. Serve.