

# Hot Sausage Sandwich With Red Onion Confit

Serves 4

## *ingredients*

4 Kentish huffkins

4 large pork sausages

*Confit:* 25g/1oz butter

2 large red onions, peeled and thinly sliced

1/2 tsp dried thyme

1 tbsp balsamic vinegar

2 tbsp redcurrant jelly

## *process*

1 Make the confit. Melt the butter in a saucepan, add the onions and thyme and stir over a high heat for 3 minutes to soften. Turn down to a very low heat and cook, covered with a lid for 15 minutes. Uncover, add the vinegar and jelly and cook for 5 minutes until thick. Cool and chill in a lidded container.

2 Grill the sausages until well browned, then slice lengthways. Split the rolls, toast on both sides, fill with the sausages and a spoonful of confit and serve immediately.



## *get ahead*

make the confit and store chilled for up to one month.



# Hot Mustard & Honey Glazed Lamb Fillets

Serves 6

## ingredients

6 Kentish huffkins  
3 x 225g/8oz fillets of lamb  
2 tbsp grainy mustard  
1 tbsp soy sauce  
1 tbsp clear honey

2 cloves garlic, crushed  
2 tbsp fresh rosemary leaves, chopped  
Chinese leaf and thinly sliced red onions to serve



## process

1 Trim the lamb of any fat and place in a lidded container with the mustard, soy sauce, honey, garlic and rosemary. Mix well to coat and chill overnight or up to 24 hours.

2 Preheat the oven to 200C/180Cfan/gas6. Place the fillets in a roasting tin and roast for 15 minutes rare or 20 minutes medium. Split the huffkins and warm or toast them. Fill with crispy Chinese leaf and thin red onion slices, then slice the lamb fillets add to the rolls and serve immediately.





## Smoked Turkey & Stilton Huffkins

Serves 2

### *ingredients*

2 Kentish huffkins  
3 tbsp mayonnaise  
75g/3oz thinly sliced smoked turkey, or cold roast turkey  
50g/2oz Stilton cheese, crumbled  
1 tsp cranberry sauce  
Cos lettuce leaves



### *process*

1 Split the huffkins and spread the cut sides with mayonnaise, then place the lettuce leaves on top.

2 Add a layer of turkey then spread this thinly with cranberry sauce. Sprinkle over the Stilton and close the wedges. Serve with piping hot chips