

Do Events Do Them Well

Race Night

Admiral Taverns Ltd

Sausages & mash

Choice of sausages: Pork & leek sausages, Cumberland sausages, Lincolnshire sausages served with mashed potatoes, peas & onion gravy

**Estimated recommended selling price £5.95 per person (Dec 08)
(other entertainment costs to be added as extra)**



PREPARATION LIST

DAY BEFORE

HAVE READY IN FREEZER

Sausages (Brakes)
Mashed potatoes (Brakes)
Peas

WASH AND SLICE/CHOP

Onions (peeled and cut into slices)
Peel & dice fresh potatoes into evenly sized chunks ready for homemade cooking

PRE-PREPARE

Make onion gravy:

- make up gravy from granules as per instructions
- fry sliced onions in a splash of oil until softened (do not brown)
- add cooked onions to gravy and mix together

ON THE DAY

COOK

Make mashed potatoes (see homemade recipe)

Cook Brakes sausages:

- from frozen, cook in the oven at 180C or frying pan for approx 10-15 minutes until browned
- or if ready cooked product, heat in microwave for approx 2 minutes

Heat onion gravy

READY FOR SERVICE

Hot hold sausages (separate flavours), mashed potatoes and onion gravy

Pre-portion frozen peas to microwave as necessary

Plates warmed

Check manufacturer's instructions for timings and ensure all hot food has a core temperature of 75C

(See Recipes section for more detailed information – remember to login first)

BRAKES PRODUCT LIST

Codes	Product	Pack size	Cost (Jan 09)
31211	Pork & leek (sixes)	30	£16.20
31213	Cumberland (sixes)	30	£16.20
31209	Lincolnshire (sixes)	30	£16.20
3945	Brake Mashed Potato	2.5kg	£5.86
4753	Brake Choice Peas	2.5kg	£3.88
33831	Brakes Gravy Granules *C*	2x2kg	£27.82
10224	Onions Red BB	1x1kg	£1.59