

Glamorgan Sausages Recipe

Active: 30 mins
Total: 30 mins
Serves: 4 servings

Ingredients

- 1 tablespoon butter
- 1 leek, finely chopped
- 2 sprigs thyme, leaves removed
- 1 1/2 cups Caerphilly cheese (or a combination of sharp Cheddar and Havarti)
- 1 1/2 cups breadcrumbs, divided
- 2 eggs, divided
- 2 tablespoons milk
- 1 teaspoon Dijon mustard
- Kosher salt and freshly ground black pepper
- 1/4 cup all-purpose flour
- Vegetable oil, for frying

Directions

1. Melt butter in a large skillet over medium high heat. Add leek and thyme leaves and cook, stirring, until onions are soft and just beginning to brown, about 5 minutes. Remove from heat and set aside.
2. In a large bowl combine cheese, 1 cup breadcrumbs, 1 egg, milk, mustard, and reserved leek mixture. Season with salt and pepper. Mix with hands until all the ingredients are moist and you can easily form a sausage shape with the mixture. Divide mixture into 8 pieces and form each piece into the shape of a sausage.

3. Place remaining breadcrumbs, flour, and remaining beaten egg in separate plates. Bread each sausage by coating it in flour, then egg, then breadcrumbs.
4. In a high sided skillet or saucepan, heat 1-inch of oil over medium-high heat until shimmering. Cook sausages until browned on all sides, about 3 minutes total. Transfer to a paper towel-lined place and season with salt. Serve immediately.