



Massaman curried sausages

A twist on the classic post-BBQ favourite

Recipe by Kate Caire



Serves 6



Prep: 10 minutes

Cook: 30 minutes

INGREDIENTS

- 2 tbsp peanut oil
- 12 (1kg) good quality beef or lamb sausages
- 2 medium brown onions
- 200g Massaman curry paste
- 400ml coconut milk
- 1 cup chicken stock
- 1 cinnamon quill
- 1 star anise
- 3 medium potatoes, quartered
- 2 tbsp brown sugar
- 1 tbsp fish sauce
- 2 tbsp lemon juice

To serve:

- Fresh coriander leaves
- ½ cup roasted peanuts, roughly chopped
- 2 tbsp crispy fried shallots (you can find these in the international foods aisle at the supermarket, or at an Asian grocer)

DIRECTIONS

1. Heat half the peanut oil in a large skillet pan over a medium-high heat. Cook the sausages until browned all over, but not cooked through. Remove and place on a clean plate to the side.
2. Add the other half of the peanut oil and cook sliced onion until softened and translucent but not browned.
3. Add curry paste and cook for 3 minutes, until fragrant.
4. Add the coconut milk and chicken stock, stirring to incorporate.
5. Add cinnamon quill, star anise, fish sauce, sugar and lemon juice, and reduce to a medium-low heat to simmer.
6. Add potatoes and allow to cook for 5 minutes.
7. Return the sausages to the pan and cook for a further 5 minutes, or until the potatoes are tender and the sausages are cooked through.
8. Adjust the flavour if needed. Serve on rice or roti bread or naan, and top with peanuts, fried shallots and fresh coriander.



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