

Egg and Sausage Pie

Ingredients:

- 3 eggs
- 8 oz sausages (approx. 4 sausages), you can brown the sausages first although this is not required
- 1/4 pint milk
- Salt and pepper
- 1/2 lb short pastry

Method:

1. Line a deep sandwich tin with pastry, place sausages, sliced lengthways, on the pastry.
2. Beat the eggs with the milk and a dash of salt and pepper and pour over the sausages.
3. Bake for 45 minutes in a moderate oven.
4. Use hot, or when cold cut into wedges and serve with lettuce and sliced tomatoes.