



## Cowboy Casserole

Ingredient	10 Portions	50 Portions	100 Portions
Sausages	10	50	100
Bacon	250g	1.25 kg	2.25kg
Baked beans	500g	2.5kg	5kg
Chopped tomatoes	250g	1.25kg	2.5kg
Sterling BBQ Sauce	To taste	To taste	To taste
Onion- Diced	100g	500g	1kg
Garlic – Diced	1 clove	3 cloves	5 cloves
Mixed herbs	pinch	1 tsp	1 tbsp
Olive oil	For frying	For frying	For frying

### Key Points

This dish can be served with mash, rice or pasta.

### Method

1. Cook sausages until browned and at least 75°C
2. Cook bacon on a baking tray until 75°C
3. Allow both to cool slightly before slicing
4. In a heavy bottomed sauce pan heat enough oil for frying
5. Add the diced onion cook for 2 minutes stirring well
6. Add the garlic and cook for 1 minutes, then add the mixed herbs
7. Add the chopped tomatoes and cook for 5 minutes
8. Add the baked beans
9. Add the cooked bacon and sausage
10. Add BBQ sauce to taste
11. Bring to a simmer and allow to cook for 40 minutes, adjusting consistency if necessary

**Allergens** Wheat, Sulphites