

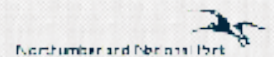
WEARDALE BREAKFAST IN THE 'BOX

Created by Cameron Gordon
and served at The Chatterbox Café, St John's Chapel



This recipe has been produced as part of The Northern Lands initiative funded by DEFRA through the Rural Development Programme for England to promote local produce, and this food tourism project is led by Visit County Durham.

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Go to thisisdurham.com/eat to view all of the Durham recipes from this project.

SERVES: 2

Ingredients	Quantity
Castle Bank Butcher's Stanhope Banger	2 links
Castle Bank Butcher's best back bacon	4 rashers
Castle Bank Butcher's Black pudding	2 slices
Pole Farm large free range eggs	2
Mushrooms, sliced	6
Cherry tomatoes, halved	6
Baked beans	100g
Buttered Toast	2 slices
Butter	

METHOD:

1. Grill the sausages on both sides for 7 minutes.
2. Put the plate under the grill pan to warm or warm in hot water.
3. Put 2 frying pans on to heat, one with a knob of butter.
4. Gently cook the mushrooms and cherry tomatoes together in the pan with the butter. Once the butter has been absorbed add a second small knob.
5. In the second warmed frying pan, fry the bacon and the black pudding, turning after 4 minutes.
6. Warm the baked beans gently on a low to medium heat stirring occasionally.
7. In a clean pan, fry the large free range eggs.
8. Serve on the warmed plate straight from the pans in the following order: sausages, mushrooms, tomatoes, bacon, black pudding, eggs, baked beans.
9. Serve the breakfast with hot buttered toast and a bottomless mug of Ringtons Fairtrade tea or coffee.

