Love your leftovers

Sausage and mash cakes

By Lucy Cole, Uxbridge

Ingredients

- 300g mashed potato
- 5 cooked sausages or however many are left over
- Salt and pepper
- 1 egg beaten
- 2 slices of bread made into breadcrumbs - to make the breadcrumbs put the bread into a food processor and chop it up. The bread can be a few days old and it's good for using up the crusts if no one eats them.
- 3 tablespoons of peas or sweet corn (tinned, fresh or frozen) or baked beans

Method

1. Slice the sausages into bite size pieces and place in a bowl with mashed potato and the beans, sweet corn or peas.
2. Mix well with a spoon and add a little drop of milk if a bit dry. Add salt and pepper.
3. Take a tablespoon of the mixture and using your hands, roll into a ball and then flatten down so they resemble a patty (burger).
4. In a bowl beat the egg. Put the bread crumbs on a medium size plate.
5. Dip the patty's into the beaten egg making sure they are completely covered with the mixture and then quickly coat them in the bread crumbs. The egg will make sure the crumbs stick to the patty.
6. Heat a frying pan adding a tablespoon of sunflower oil and cook each side of the sausage and mash cake until golden brown. This could take 5 minutes for each side. Depending on how many cakes you manage to make out of your leftovers, cook them in batches but make sure there is enough room for them to cook evenly.
7. Serve with a salad as a main meal or individually as a snack.