Seeking a wheat, gluten and dairy free delight? debbie&andrew’s new Caramelised Red Onion Pork Sausage is just the answer

Friday 24 April, 2015

This is important news for all sausage lovers, but particularly for those who suffer from common food sensitivities. debbie&andrew's latest introduction is a Caramelised Red Onion Pork sausage, one of the top five flavour favourites in the UK*! But the difference with this sausage is that it is wheat, gluten and dairy free. In fact, practically the only thing this sausage is not free from is delicious taste! It is certainly packed with quality pork from British farms, alongside caramelised red onion all infused with Balsamic vinegar. It is a really succulent sausage that comes out top on taste and top for taking out ingredients that can cause problems to people with food sensitivities. It's a win, win for everyone!

Sausages that taste great and still cut out problem ingredients.

The 20% of us who are lactose intolerant** and the 15% of households who are gluten avoiders*** just want to eat well, but without the ingredients that make us unwell. debbie&andrew's experience in making wheat, gluten and dairy free sausages is extensive and they know how to deliver something that tastes delicious. The Harrogate 97% Pork has been available for over 15 years and is one of the most widely available and best known wheat, gluten and dairy free sausages on the market. The trick is to start and end with taste with no compromise. Many allergy sufferers say that the food they can eat sometimes falls short on taste and flavour – and that's not the way debbie&andrew's like to make sausages!

Making sausages the debbie&andrew's way

Everyone loves pork and caramelised red onion, but the debbie&andrew's approach breaks out every element into the best it can be. Everything is prepared from scratch, nothing is brought in pre-cooked and no short cuts are taken. It starts with the pork, choosing only the cuts that are best for making a really juicy sausage – selected from British farms that meet good welfare standards.

From the start, the red onions are pan fried to perfectly ensure they are caramelised for a really deep flavour, adding muscovado sugar to bring out the natural sticky sweetness as the onion reduces. To really get the taste buds going, Balsamic vinegar is also added towards the end of the process, making the onions darker and even more delicious.

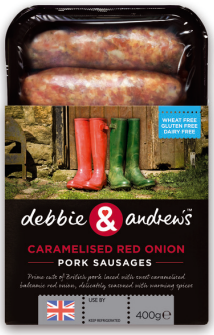
As for the pork, every ounce of 150 years sausage making experience is used to perfectly prepare, season and flavour the meat. Some of the detail is secret, but among other things it involves demerara sugar, nutmeg, just a tad of salt and a delicate hint of warming spices. All this adds up to a sausage that provides 'A Real Taste of the Country' in the way only debbie&andrew's can!

As debbie&andrew's comment: "this is a belter of a banger, bursting with meaty goodness and flavour. It sticks to the simple principles of using only the best British pork, keeping the flavour natural and real by using only first class ingredients. The succulent savoury pork is perfectly balanced by the red onion and when the sausages are cooked both are transformed again into a caramelised treat that is both mouth-watering and more-ish. For those with food allergies, there are no problems on the wheat, gluten and dairy front – it is all about indulging, worry free!"

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