

# Hull's Recipe Book



Recipes to make the most from Hull's  
sausages, burgers, meatballs and veg-roll.

**Hull's**  
OF BALLYMENA

## WELCOME TO THE HULL'S RECIPE BOOK

# ***Who are we at Hull's of Ballymena***

Since, Doherty and Gray Ltd. have been based in Ballymena, County Antrim. Adjacent to the Glens of Antrim, we have made a home for Hull's.

Hull's of Ballymena now exists as one of Northern Ireland's most prominent and trusted brands of sausages, burgers, meatball and veg-roll. This has been reflected in our multi-award winning products available in most of Northern Ireland's major grocery retailers.

From our humble beginnings in 1954, the company founded by Patsy Doherty and Bobby Gray has expanded to become a major employer in Ballymena. With that experience and our dedicated team of staff, we can bring you the very finest of quality Hull's products.

We're not stuck in the past though - we have a strong vision for the future. We see ourselves as an ever-evolving brand. We continually look to how we can adapt and modernise both our products and our brand experience.

Whether it be our continued work on sustainability, our work supporting local charities and sporting teams or our commitment to inclusive working practices, we hope that Hull's continues to be at the forefront of our field.

# ***Hull's Toad-in-the-hole***

**Serving Time:** 1 Hour 10 Mins.

**Serving Size:** 6

## **Ingredients:**

- ☐ 8 of your favourite Hull's of Ballymena sausages
- ☐ 3 large free range eggs
- ☐ 1 cup milk
- ☐ 1 cup all-purpose flour
- ☐ 1/2 teaspoon salt and black pepper
- ☐ 2 tablespoons vegetable oil

## **Instructions:**

- 1** Preheat your oven to 425°F (220°C). Place a baking dish or roasting pan in the oven to heat.
- 2** In a large mixing bowl, whisk together the flour, milk, eggs, salt, and pepper until you have a smooth batter. Let the batter rest for at least 30 minutes at room temperature.
- 3** While the batter is resting, cook the sausages in a pan over medium heat until browned on all sides. This step is important for flavor and helps ensure the sausages are cooked through during baking.
- 4** While the batter is resting, cook the Hull's sausages. Heat the vegetable oil in a pan over medium heat and brown the Hull's sausages on all sides. This step is important for flavor and helps ensure the sausages are cooked through during baking.

# ***Hull's Toad-in-the-hole (continued)***

## **Instructions:**

- 5** Once the batter has rested, carefully remove the hot baking dish or roasting pan from the oven. Place the sausages in the hot dish.
- 6** Immediately pour the batter over the sausages. Make sure the sausages are evenly spaced in the dish, and the batter covers them.
- 7** Place the dish back in the preheated oven and bake for 25-30 minutes or until the batter is risen, golden brown, and crispy.
- 8** Once cooked, remove the Toad in the Hole from the oven. Slice it into portions and serve hot. Traditionally, Toad in the Hole is served with onion gravy and vegetables.

While the Toad in the Hole is baking, you can prepare a simple onion gravy. Sauté sliced onions in a pan until golden brown, add a tablespoon of flour, and then gradually whisk in beef or vegetable broth. Simmer until the gravy thickens. Season with salt and pepper to taste.

