

Sausages with mustard mash and red onion gravy

Ingredients

- 1 tbsp olive oil
- 1 red onion, thinly sliced
- 2 tsp soft brown sugar
- 900g floury potatoes, peeled and cut into small chunks
- 8 Pork sausages
- 1 tbsp plain flour
- 300ml hot beef stock, made with a stock cube
- 100ml red wine
- 1 tbsp Worcestershire sauce
- 100ml milk, warmed
- 50g butter
- 2-3 tsp Mrs Darlingtons wholegrain mustard

What to do...

Caramelise the onion - Heat the oil in a large frying pan. Add the onion and sprinkle with the sugar, then cook gently, occasionally stirring, for 10-12 minutes or until the onion is lightly caramelised. Then preheat the grill.

Cook the potatoes and sausages - Whilst the onion is cooking, boil the potatoes (add a dash of salt to the water) for 15 minutes or until tender, and grill the sausages, don't forget to turn them regularly, for about 15 minutes or until evenly browned.

Make the gravy - Sprinkle the flour over the caramelised onion, stir and cook for 1 minute, then gradually stir in the stock, wine and Worcestershire sauce. Bring to the boil, then reduce the heat and leave to simmer gently.

Mash the potatoes - Drain the potatoes and return to the pan. Mash with the warm milk, butter and Mrs Darlingtons mustard to taste.

Serve - Spoon mashed potato on to each plate, Place a couple of sausages on top and pour over the gravy.

All meat and mustards can be
purchased at
R K Creese Butchers



01452 617173

www.rkcreese.co.uk

R K Creese, 43 Hucclecote Road, Hucclecote, Gloucester, GL3 3TL

Disclaimer: The recipe above is a guide only and we cannot accept responsibility for the outcome of this recipe.