

GOOD OLD BANGERS & MASH

The ultimate comfort dinner, so easy to make!



Serving Size: Serves 4 **Meal:** Dinner **Difficulty:** Easy–Moderate

Prep time: 10 min **Cooking time:** 25 min

INGREDIENTS

4 Oyama Cumberland,
Oyama Sage Banger or
other Oyama English
Style Sausages

Mash

Approx. 900g (4–6) Bakers or
other good boiling potatoes

Approx. ½ stick (60g) butter,
at room temperature

50–75 mL warm whole milk

Sea salt and freshly
ground black pepper

Gravy

3 large red onions,
sliced in rings

2 glasses red wine

½ cup boiling water
(use water from potatoes)

2 Knorr stock cubes (chicken,
vegetable or beef), dissolved
in the ½ cup boiling water

PEEL and cut the potatoes into even quarters. Boil in enough salted water to cover potatoes for around 20 min. or until the tip of a paring knife poked in meets no resistance.

MEANWHILE, cook onions in a bit of butter in a pan, over medium heat for approximately 10 min. stirring frequently until onions are softened and caramelized.

IN ANOTHER PAN, cover and fry sausages over medium heat in a little butter or olive oil, turning occasionally to brown both sides – approx. 20 min.

WHEN THE POTATOES are boiled, strain them into a sieve or colander, reserving ½ c cooking liquid for the gravy stock. Return potatoes to the pot. Add the ½ stick of butter, the warm milk, salt and pepper and mash with a masher or fork. You may need to add more milk. You can also use a Kitchen Aid hand blender, if you like your mash to be super creamy. Check for seasoning and add more if needed.

WHEN THE ONIONS are soft, add the red wine and the stock. Stir over low heat, uncovered, until a little reduced and thickened.

Heap a good dollop of mash onto large plates, spoon over some gravy and top with sausage. **ENJOY!**