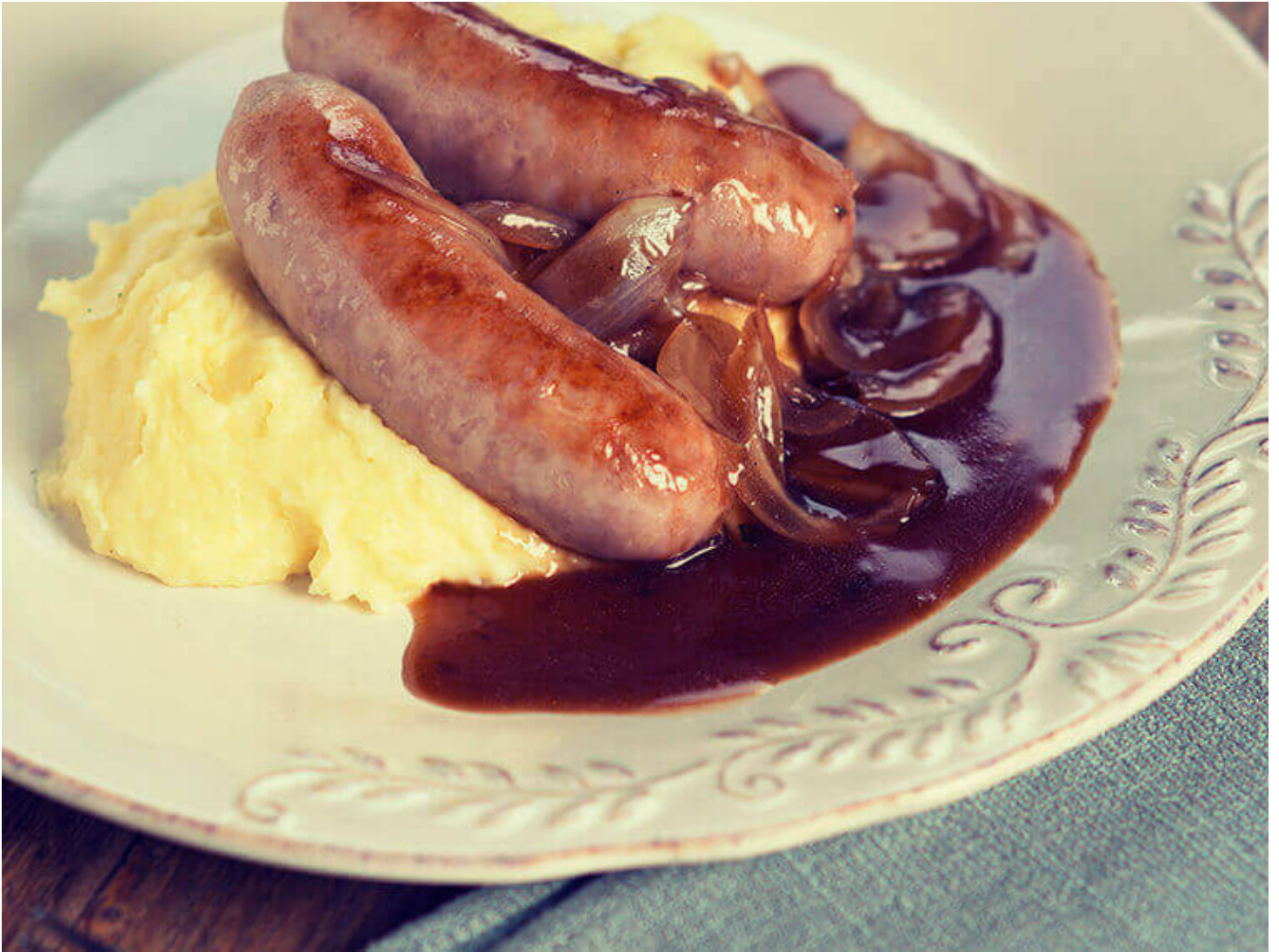


## POTATO MASH WITH BANGERS



**Serving:** 4

**Cooking Time:** 50 min

**Prep Time:** Not Specified

### INGREDIENTS

- 1 kg Potatoes, peeled and cubed

- 8 Pork sausages
- 1 Onions, sliced
- 4 cloves Garlic, skin on
- 2 tbsp. Olive Oil
- 1kg Potatoes, peeled and chopped
- 25g Butter, chopped
- 250ml Cream
- 1 tbsp. Flour
- 500 ml Beef Stock
- 100ml. Port
- 1 tbsp. Worcestershire sauce

## INSTRUCTIONS

1. Preheat oven to 180oC.
2. For Sausages Place in a roasting pan with onions and garlic.
3. Drizzle with oil and cook for 35-40 minutes or until sausages are golden.
4. For the mash, place potatoes in a large saucepan of salted cold water and bring to the boil.
5. Cook for 20 minutes or until tender.
6. Drain and return to pan.
7. Mash, then add the butter, cream, sea salt and freshly ground black pepper to taste.
8. Pass through a sieve to obtain a silky smooth mash.
9. For the onion gravy, remove sausages from the roasting pan and keep warm.
10. Squeeze the cooked garlic into the pan with the onions and sprinkle with flour.
11. Cook over medium heat, stirring, for 1-2 minutes, then add the stock, Port and Worcestershire.
12. Continue to cook until smooth and thickened. Spoon mash onto plates, top with sausages and pour over onion gravy.