

## True Bangers and Mash with Onion Gravy

Jacob · 29/09/2024



### Prep Time

1 hr 5 mins

### Difficult

Medium

### Servings

4

### Description

Bangers and mash gets its name because sausages used to bang or burst while cooking Mash meanwhile refers to the mashed potatoes This recipe was a staple at our home in Dublin at Halloween It is a very cheap very traditional supper and one that truly requires good sausage Please note that this is a very thin gravy as is traditional It will still be very liquidy

### Ingredients

- - 4 links pork sausage - 2 pounds potatoes
- peeled and cubed - ¼ cup butter - 2 tablespoons milk (Optional) - 1 teaspoon dry mustard powder - salt and ground black pepper to taste - 1 tablespoon butter - 2 large onions
- chopped - 6 cups beef broth - 2 cups red wine

### Instructions

1. Preheat the oven to 200 degrees F (95 degrees C). Cook sausages in a skillet over medium-low heat until browned
2. about 5 minutes per side; transfer to an oven-safe dish and keep warm in the preheated oven. Place potatoes into a saucepan over medium heat and cover with water; bring to a boil and simmer until potatoes are tender
3. 10 to 15 minutes. Drain and allow to steam dry for a minute or two. Mix in 1/4 cup of butter
4. milk
5. dry mustard
6. salt
7. and black pepper; mash until fluffy and smooth. Set aside. Melt 1 tablespoon butter in a skillet over medium-high heat. Add onions; cook and stir until translucent and just starting to brown
8. about 8 minutes. Pour in beef broth and red wine; bring to a boil and simmer until reduced to half its volume
9. about 10 minutes. Season with salt and black pepper. Serve sausages with mashed potatoes; pour onion gravy on top.