

# Braised Sausages with White Wine & Juniper



**Serves 4**

**Prep 20 mins**

**Cooking 1h**

**Easy**

## Ingredients

olive oil  
8 pork sausages  
2 tsp plain flour  
1 large onion, halved and thinly sliced  
300ml white wine (or cider or red wine)  
100ml chicken stock  
1 tsp Dijon mustard  
1/4 tsp crushed juniper berries (or thyme)  
1kg floury potatoes  
150ml milk  
50g butter

1. Heat a little oil in a frying pan with a lid. Brown the sausages all over then remove from the pan. Add the onions and cook until really, really soft, golden and melting (this can take up to 30 mins). Add the flour and stir, cooking, until biscuit coloured.
2. Gradually add the wine, then the mustard and juniper and stir until everything is incorporated. Bring to a simmer, then add back the sausages, put on a lid and cook for 30 mins.
3. To make the mash, boil the potatoes in salted water until tender. Drain and mash with the milk and butter. Season and serve with the sausages and gravy.
4. Instead of white wine you can use cider or red wine. In that case use thyme instead of the juniper.