

Onion Gravy with Sausages



Serves 4 Prep 10 mins

Cooking 30 mins

Easy

Ingredients

[1 portion onion gravy](#) (see onion gravy recipe)

thawed overnight in the fridge

4-6 pork sausages

600g King Edward potatoes, peeled & cut into small chunks

50g butter

75g strong mature cheddar, grated

150ml milk

salt & pepper

1. Preheat the oven to 200C/ 280C fan/ Gas 6 and cook the sausages in a roasting tin for about 25 minutes, turning half way through.
2. Meanwhile, put the potatoes in a saucepan, cover with water, add some salt and bring to the boil. Reduce the heat and let the potatoes simmer gently for about 20 mins until tender.
3. Tip the onion gravy into a pan, bring slowly to the boil and simmer for 3-5 mins, stirring.
4. When the potatoes are cooked, drain them, return to the pan and place over a low heat to get rid of any moisture. Mash and then gradually beat in the butter, cheese and milk until you have a soft but creamy mashed potato. Season well and serve with the sausages, onion gravy and some peas.