

Sausages with Mustard & Cider Gravy



Serves 2

Prep 20 mins

Cooking 40 mins

Easy

Ingredients

400g potatoes, peeled & cut into chunks

25g butter

splash of whole milk

olive oil

6 pork sausages

1 large onion, halved & thinly sliced

2 tsp plain flour

300ml dry cider

100ml chicken stock

2 tsp mustard (wholegrain optional)

1. Put the potatoes in a pan of cold water. Bring to a simmer, add salt and cook until tender. Drain, then tip back in the pan and put on a lid. Leave for a few minutes to steam-dry, then mash well. Beat in the butter and milk, and season. Reheat to serve.
2. Heat 2 tbsp of olive oil in a medium frying pan. Cook the sausages, turning until golden and cooked through. Scoop out of the pan, then add the onion and a pinch of salt, and cook, stirring for 10 - 15 mins or until golden and caramelised. Sprinkle over and stir in the flour, cooking for a couple of minutes until the flour disappears.
3. Gradually add the cider, stirring, then add the chicken stock. Simmer for 3-4 mins, then add back the sausages and cook for 5 mins. Stir in the mustard and simmer for 2 mins. Reheat the mash and serve with the sausages and gravy.