

# Sausages with Apple & Onion Gravy



**Serves 4**   **Prep 15 mins**

**Cooking 45 mins**

**Easy**

## Ingredients

6 Finnebrogue Naked sausages  
2 apples, cored and quartered  
2 onions, sliced  
oil, for drizzling  
1 tbsp flour  
500ml chicken stock  
1 tbsp Dijon mustard (optional)  
1 tbsp crème fraîche or 1 tbsp of Greek yoghurt  
greens  
mash, to serve

1. Brown the sausages and apples in a little oil in a non-stick frying pan until really golden all over. Scoop out onto a plate. Add the onions with a drizzle more oil and a pinch of salt and cook for 25-30 minutes or until caramelised and reduced.
2. Add the flour and cook for a minute, then pour in the chicken stock, return the sausages and apples to the pan, and simmer gently for 15 minutes until thickened and the sausages have cooked through. Stir through the Dijon mustard (if using) and crème fraîche. Serve with greens and mash.