



Sausage and mash potato with onion gravy

Ingredients

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

Instructions

1. **Keep sausages warm:** Preheat oven to 200°F (95°C). Brown the sausages in a skillet over medium-low heat, about 5 minutes per side. Transfer sausages to an oven-safe dish and keep warm in the oven.
2. **Prepare the mash:** Place potatoes in a saucepan, cover with water, and bring to a boil over medium heat. Simmer until tender, 10–15 minutes. Drain and let steam dry for a couple of minutes.
3. **Mash the potatoes:** Add ¼ cup butter, milk (if using), dry mustard powder, salt, and pepper to the potatoes. Mash until smooth and fluffy. Set aside.
4. **Make the gravy:** In the same skillet, melt 1 tablespoon butter over medium-high heat. Add the chopped onions and cook, stirring frequently, until translucent and starting to brown (about 8 minutes).
5. **Simmer gravy:** Pour in beef broth and red wine. Bring to a boil, then reduce heat and simmer until the liquid reduces by half, about 10 minutes. Season with salt and pepper.
6. **Serve:** Plate the sausages with a generous scoop of mashed potatoes and spoon the onion gravy over the top.