

# **Bangers and Mash** **with Onion Gravy**



## **Ingredients**

2 tsp olive oil  
30g butter  
3 tsp finely chopped oregano  
3 large brown onions, sliced  
2 tomatoes, chopped  
2 tbspn gravy powder  
½ cup water  
2 glasses white wine

1 pack Cypress Creek Gourmet Greek sausages

1 kg white potatoes  
100g butter, chopped  
½ cup milk  
Green Beans

## **Method**

Heat olive oil and butter in a small saucepan over medium heat. Add ¾'s of the oregano and cook for 1 minute, then add onions and cook, stirring regularly for 20 minutes until soft and golden. Add tomatoes. Mix gravy powder with water and remove lumps. Add gravy mix and 2 glasses of wine and bring to boil and simmer 10 minutes, stirring regularly until gravy is thick. Stir in remaining oregano and season with salt and pepper. Cover and keep warm.

Fry sausages in a large frying pan over medium heat for 15-20 minutes or cooked through, turning regularly.

Meanwhile, to make mash, peel and chop potatoes, put in large saucepan, cover with water and bring to boil over high heat. Cook 12 – 15 minutes until very tender, and then drain well. Add butter and milk and mash until very smooth.

Spoon mash onto warm serving plate, sit sausages on top and spoon over onion gravy. Serve with steamed green beans.