

Sausages in Red Onion Gravy



Mrs Darlington's

SIGNATURE RECIPE SERIES

The ultimate bangers and mash! Succulent sausages nestled in a rich onion gravy.

Mrs Darlington



Serves: 4

Preparation Time: 10 minutes

Cooking Time: Approx 20 minutes

Ingredients:

1 tbsp sunflower oil

8 pork sausages

1 small onion, thinly sliced

300ml / 10fl oz beef stock, made with ½ beef stock cube

1 tbsp Worcestershire sauce

1 jar of Mrs Darlington's Red Onion Marmalade

2 heaped tsp cornflour

1 tbsp cold water

Salt and pepper to season

Instructions:

- ◆ Add the sunflower oil to a large non-stick frying pan. Fry the sausages over a medium heat, turning occasionally until golden brown.
- ◆ Add the sliced onion to the pan, turn down the heat slightly and fry for 8-10 minutes or until the sausages are cooked and the onions are softened, stirring regularly.
- ◆ Pour the stock into the frying pan, add the Worcestershire sauce, a jar of Red Onion Marmalade and bring to a simmer. Cook for 3 minutes, stirring occasionally.
- ◆ Mix the cornflour with the cold water in a small bowl until smooth. Stir the mixture into the pan with the sausages and return to a simmer, then cook for 1-2 minutes until the sauce thickens, stirring continuously. Season to taste with salt and pepper.

Mrs Darlington's top tip "Serve with lashings of creamy mash or a jacket potato for a nostalgic family meal".