



Bangers and Mash with Beer Sauce and Onions



Ingredients for the Bangers and Mash:

- 8 Bangers
- 4 large potatoes
- 2 TBLS butter
- 1/2 cup milk

Ingredients for the Beer and Onion Sauce:

- 1 large onion, finely chopped (about 1 cup)
- 2 cloves garlic, minced
- ½ cup stout beer, such as Guinness for a robust touch.
- 2 TBLS flour
- 2 TBLS butter
- Salt and pepper to taste

Method for Prepare the mash:

1. Peel and cut the potatoes into evenly sized pieces for even cooking.
2. Bring a large pot of salted water to a boil. Add the potato pieces and cook for about 15 to 20 minutes, until tender.
3. Drain the potatoes and return them to the hot pot to remove excess moisture.
4. Add the butter and milk. Mash the potatoes with a potato masher or fork until smooth and creamy. Season with salt and pepper to taste.

Method for the Prepare the beer and onion sauce:

1. In a separate skillet, melt the butter over medium heat. Add the chopped onion and minced garlic. Sauté until tender and lightly browned, about 5 minutes.
2. Pour the stout beer into the pan and bring to a boil. Simmer for 2 to 3 minutes to reduce the liquid slightly.
3. Stir in the flour, stirring constantly to thicken the sauce. Cook for another 2 minutes.
4. Add the remaining butter for a velvety texture and season with salt and pepper.

Method for Assembly and Service:

1. Arrange a generous portion of hot puree on a plate.
2. Place 2 to 3 _sausages on top of the mash.
3. Top with a good amount of beer and onion sauce. Serve immediately.