

# Saucy Bangers & Mash

**Difficulty:** Beginner

**Prep Time:** 10 minutes

**Makes:** 4



## Ingredients

- 4 Russet potatoes, peeled and sliced
- 8 tbsp butter
- ½ cup milk
- 2 tbsp cream cheese
- 1 tbsp prepared horseradish sauce
- 2 tsp salt
- 2 tsp freshly ground black pepper
- 3 yellow onions, thinly sliced
- 1 bay leaf
- 2 1/2 tbsp flour
- 2 1/2 cups beef (or chicken) broth
- 2 tbsp vegetable oil
- 8 bangers

## Instructions

Begin by peeling and slicing the russet potatoes into 1/4 inch thick slices. Once the potatoes are sliced, add them to a large pot of cold water. Bring the water with the potatoes to a rolling boil over high heat; once boiling reduce to a simmer and continue to cook for 18 minutes.

While the potatoes are cooking, begin to heat the remaining butter in a large skillet until melted. Add the thinly sliced yellow onions and bay leaf to the butter and cook over medium heat until onions are brown, about 15 minutes. Sprinkle in the flour slowly, thoroughly mixing it into the caramelizing onions. Stirring constantly, begin to slowly introduce the broth to the onion mixture. Bring to a simmer over high heat, then lower the heat to medium and allow to thicken, stirring occasionally.

Next, drain the water from the boiling potatoes- they should be very soft, almost falling apart. Return to the potatoes to the pot and add 6 tablespoons of butter, the milk, cream cheese, horseradish sauce, salt, and pepper to the potatoes. Mash until desired consistency is achieved.

Turn to the last component of the dish, the bangers. In a separate skillet, heat the vegetable oil over medium high heat and add the bangers to the skillet, cooking until browned on one side, about 4 minutes. Flip bangers and cover. Cook another 6 minutes, until bangers are fully cooked.

To serve, first place a heaping scoop of mashed potatoes to the plate. Next, add the bangers to the top of the mashed potatoes, and ladle on a scoop of the onion gravy. Serve with brown ale and extra gravy and strong mustard passed alongside.