

Bangers and Mash with Gorge Best Gravy

Serves 4.

Ingredients

8 Somerset pork sausages

For the gravy:

600g onions, sliced thinly

A pinch of sugar

2 tablespoons oil

25g butter

1 teaspoon plain flour

500ml Gorge Best Bitter, decanted so as to leave the yeast in the bottle

600ml beef stock

½ star anise

2 cloves

2 bay leaves

Salt and freshly ground black pepper

For the mashed potatoes:

900g floury potatoes, peeled and cut into chunks

55g butter

2-3 tablespoons milk

Salt and freshly ground black pepper

Instructions

To make the gravy, gently heat the oil and the butter in a wide pan with a heavy bottom (a sauté pan is ideal). Add the onions and sugar and cook over a low heat for 45 minutes, stirring occasionally, until soft and caramelised.

Stir in the flour and cook for one minute. Stir in the Gorge Best Bitter, beef stock, star anise, cloves and bay leaves and boil vigorously until reduced to a rich sauce. This should take about 20 minutes. While the gravy is reducing, cook the potatoes in boiling salted water for 20 minutes until soft.

With 10 minutes to go, heat the oil for the sausages in a large frying pan. Add the sausages and fry them over a medium heat for 8-10 minutes, turning now and then, until nicely browned and cooked through.

Drain the potatoes in a colander and mash until smooth. Beat in the butter with some seasoning and enough milk to make a smooth, creamy mash.

Spoon the mashed potatoes onto warmed plates and rest the sausages alongside.

Remove the star anise, bay leaves and cloves from the gravy and season to taste with salt and pepper. Pour over the bangers and mash and serve with English mustard on the side.