



Creamy London 1856 Cheddar Mash with Sausages and Quick Onion Gravy

SERVES 4 People

DIFFICULTY Medium

TIME 1 Hour

Ingredients

1kg potatoes, peeled
& large diced
80g salted butter
100ml semi-skimmed milk
100g London 1856 Cheddar
Sea salt & cracked
black pepper

For the Onion Gravy

Knob of butter
1 red onion, sliced
1 tsp dried mixed herbs
2 heaped tbsp gravy granules
1 pint boiling water
1/2 tbsp caramelised red
onion chutney

To Serve

8 - 12 Somerset-style sausages
Onion Gravy

Method

1. Place the potatoes in a pan of salted water. Bring to the boil and cook for 15 minutes or until the potatoes are soft and cooked all the way through.
2. In the meantime, make the gravy. Melt the butter in a pan and add the sliced onions. Fry for 5 - 6 minutes until the onions begins to soften and caramelise. Add the dried mixed herbs and fry for a further minute.
3. Add the gravy granules along with the hot water to form a thick gravy. Stir through the caramelised onion chutney to sweet. Set aside until ready to serve.
4. When the potatoes are cooked, drain and return to the warm pan. Add the butter and milk and mash until smooth. For super-smooth mashed potatoes use a ricer.
5. Sprinkle and stir through the cheese - return to a very low heat if required. Season generously with salt and pepper.
6. Place the sausages under the grill and cook until browned on all sides. Spoon the cheesy mash into bowls and top with the sausages. Pour over a little warmed gravy and serve.

