***Bangers and Mash with Guinness Onion Gravy***

Ingredients

4 English Banger Sausages (Not Italian Sausages)

Butter

Olive Oil

1 lb. peeled Russet Potatoes

1 Yellow Onion (sliced)

1 Tbsp. Flour

½ cup Guinness Beer

1 ½ cups Beef Stock

Worcestershire Sauce

1. Dice the potatoes into 1 inch chunks and boil in water for about 30 minutes or until tender when pricked with a fork.
2. Meanwhile, in a large sauté skillet heat 3 tablespoons of butter and 1 tablespoon of olive oil over moderate heat. Brown the sausages on all sides, and reduce heat to medium-low to cook the sausages thoroughly.
3. In another sauté pan, heat 3 tablespoons of butter over moderate heat. Toss in the diced onions and cook until tender and browned. Add more butter when needed. When onions are browned, add the flour and stir. While whisking, pour in the Guinness beer and the beef stock. Whisk vigorously to prevent lumps. Bring to a rapid boil; the beer needs to cook down. Let it boil for about 3 minutes. Season with salt, pepper, and a few dashes of Worcestershire sauce.
4. Drain the potatoes, and mash them to the consistency you wish. Add some butter if you wish, and a splash of cream or milk. Season with salt and pepper. The potatoes do not need to be distinctly flavored because the gravy will have enough flavor. Just make sure the potatoes have enough salt and pepper.
5. To serve: Place a mound of potatoes on a plate. Cut the sausages on the bias and place on the potatoes. Spoon some of the Guinness gravy over and sprinkle with chopped parsley if you wish. This is delicious paired with a slice of Irish Soda Bread.