



## UK Sausage Week Recipe



### Firecracker Sausages with Mustard Mash

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#### Method:

1. Peel and cut the potatoes into even pieces, cover with cold water and add the salt.
2. Bring to the boil, reduce the heat, cover with a lid and simmer for 15 minutes.
3. Peel and finely slice the onions.
4. Melt 20g of the butter with one tablespoon of oil in a large pan, add the finely sliced onions and cook over a medium heat for 15 mins stirring occasionally until golden brown.
5. Stir in the sugar and continue to cook for a further 2 minutes.
6. Shallow fry the firecracker sausages in remaining oil for 12-14 minutes turning occasionally.
7. Drain and mash the potatoes with the remaining butter and milk.
8. Stir in one tablespoon of wholegrain mustard and keep warm.
9. Warm honey slowly in a pan and add the remaining wholegrain mustard.
10. Pile the mustard mash potato into the centre of each plate and rest 3 sausages up against the mash.
11. Top with the caramelised onions, drizzle with the honey & mustard dressing and serve.

#### Ingredients

- 12 firecracker sausages
- 1 kg potatoes
- 1 tsp salt
- 45g butter
- 4 tbsp milk
- 2 tbsp wholegrain mustard
- 2 large onions
- 2 tbsp oil
- 2 tsp caster sugar
- 6 tbsp clear honey

Recipe provided by  
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