

View from the Fridge – Recipes from Brian Donkin

Recipe # 4 – Leith Links with a Rich Onion Sauce & Mustard Mash

Ingredients:

- Three large pork sausages
- Three potatoes
- Two knobs of butter
- One wine glass of hot milk
- One wine glass of beef stock
- One wine glass of red wine
- One onion
- Two cloves of garlic
- One pinch of nutmeg
- One table spoon of English mustard
- Seasoning

Method:

Peel and chop the potatoes and then place them in a pot covered in cold water and a lid – bring to boil and then simmer for 15 minutes or until cooked. Pour away the water and add the mustard, milk, one knob of butter, nutmeg, some seasoning and then thoroughly mash to a creamy texture. Slowly fry the sausages in the remaining butter until cooked. Remove the sausages from the frying pan and place them into a warm oven. Chop the onion and crush the garlic and place these in the frying pan. Cook these over a low heat until the onions are soft. Add the flour and then stir it in. Add the red wine, the beef stock and some seasoning. Bring to the boil and wait until the liquid has been reduced by half. Place the mash on a plate, place the sausages on the mash and top with the onion sauce – lovely!

Serves one

