

Red Onion & Rosemary Sausages with Colcannon Mash and Port gravy

Linda McCartney

Ingredients

1 leek, chopped
0.5 of a small savoy cabbage, sliced
200ml double cream
1kg potatoes, peeled and chopped
Salt and pepper to taste
100g butter

Ingredients for the Port Gravy

1 garlic clove crushed
1 bay leaf
A few thyme sprigs
75ml port
350ml red wine
200ml vegetable stock

Method

Colcannon Mash – Bring a saucepan of water to the boil and add the potatoes, cook until tender, drain and mash with the butter. Add the cream, leek and cabbage to a separate saucepan, bring to the boil, reduce heat and cook for 10 minutes. Add this mixture to the mashed potato, season and mix well.

Port Gravy – Place all ingredients in a saucepan, bring to the boil, reduce by 2 thirds. Pass through a sieve to remove bay leaf, garlic and thyme stalks.

Sausages – Cook as instructed on the packaging.

Place a large dollop of the colcannon mash in the centre of the plate, top with sausages and pour over the piping hot gravy.

Mmmm delicious!