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## Bangers and Mash

 SUBMITTED BY: AMANDA FAIR    PHOTO BY: [Rohoid](#)

"A great British dish my grandmother made for us on those cold and stormy days."


 PREP TIME 15 Min  
 COOK TIME 45 Min  
 READY IN 1 Hr

 SERVINGS & SCALING  
 Original recipe yield: 8 servings

 US     METRIC

 

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### INGREDIENTS

8 large baking potatoes, peeled and quartered  
 2 teaspoons butter, divided  
 1/2 cup milk, or as needed  
 salt and pepper to taste  
 1 1/2 pounds beef sausage  
 1/2 cup diced onion  
 1 (.75 ounce) package dry brown gravy mix  
 1 cup water, or as needed

### DIRECTIONS

1. Preheat the oven to 350 degrees F (175 degrees C). Place potatoes in a saucepan with enough water to cover. Bring to a boil, and cook until tender, about 20 minutes. Drain, and mash with 1 teaspoon of butter, and enough milk to reach your desired creaminess. Continue mashing, or beat with an electric mixer, until smooth. Season with salt and pepper.
2. In a large skillet over medium heat, cook the sausage until heated through. Remove from pan, and set aside. Add remaining teaspoon of butter to the skillet, and fry the onions over medium heat until tender. Mix gravy mix and water as directed on the package, and add to the skillet with the onions. Simmer, stirring constantly, to form a thick gravy.
3. Pour half of the gravy into a square casserole dish so that it coats the bottom. Place sausages in a layer over the gravy (you can butterfly the sausages if you wish). Pour remaining gravy over them, then top with mashed potatoes.
4. Bake uncovered for 20 minutes in the preheated oven, or until potatoes are evenly brown.

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Reviewed on Jan. 1, 2004 by [BUNNYGRRL](#)

Another recipe that my picky husband loved. I add basil, rosemary, oregano and mushrooms to the onions as they cook, that simple change makes it DARN good! My personal secret ingredient is (don't tell anybody now) a pinch of cinammon. It adds a je ne c'est quoi that is delicious!

15 users found this review helpful

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Reviewed on Feb. 2, 2004 by [Danielle](#)

This was great. I didnt have sausage so just used ground beef & browned with onions, montreal steak seasoning and garlic powder Added gravey as per directions & used the 'make ahead mashed potatoes' from this website. It was excellent!

7 users found this review helpful

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Reviewed on Jun. 5, 2003 by [Tiger Sand](#)

My clan really enjoyed this.(and my husbands boss loved the leftovers for lunch) We thought that next time we would add two packages of gravy. We also added mushrooms because we love mushrooms, and when I served the dish, I sprinkled shredded Cheddar Cheese on top! YUMMY!

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