

## BANGERS & APPLE MASH

10 Cranstons Cumberland Farmhouse Sausages • 1 large Onion, sliced • 2 large Bramley Apples, peeled and diced • 6 large Potatoes, peeled and diced • 25g Butter • 1 Eating Apple, peeled and diced • 500ml Cider or Apple Juice • Salt & Pepper

**COOKING TIME:** 30 - 45 MINS **SERVES:** 5

- Brown Cranstons Cumberland Farmhouse Sausages in a frying pan on medium heat. Once browned, transfer to a tray and continue to cook in the oven.
- **For the mash:** Place the potatoes and apples in a pan and boil 20 mins or until tender. Drain and mash the apple and potatoes with butter - add double cream if you're feeling indulgent.
- **For the gravy:** On a medium heat, melt the butter and add onion and apples. Cook for 20 mins, until soft and golden. Stir in flour to make a paste, then gradually add stock and a splash of cider. Keep stirring until it thickens. A sprinkle of thyme will finish the gravy.
- To serve, generously heap the mash and sausages and ladle over the gravy.

*Why not try... adding parsnip to the mash  
- it complements the gravy!*

**SIZZLE YOUR SAUSAGES WITH THESE GREAT MEAL IDEAS...**

Cranstons Cumberland Sausage Bake, Chilli Dogs or  
Cranstons Cumberland Farmhouse Sausage & Lentil Stew.

PTO FOR...  
**TOAD IN  
THE HOLE**

# CRANSTONS SAUSAGES

## RECIPE CARD



*Bangers & Apple Mash*

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