



BANGERS & MASH

Margaret's Recipes

This English dish has been popular for nearly a century. Traditionally considered a working class dish, it is often found on pub menus throughout England. Although it was a favorite of Margaret's, she probably wouldn't have found it in Titanic's luxurious first class dining room.

Ingredients You'll Need:

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

Directions:

Preheat the oven to 350°F. Place the potatoes in a saucepan with enough water to cover them. Bring to a boil, and cook until tender, about 20 minutes. Drain and mash with 1 teaspoon of butter and milk until creamy. Season the mashed potatoes with salt and pepper.

In a large skillet over medium heat, cook the sausage until heated through. Remove the cooked sausage from the pan and set aside. Add the 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.

Pour half of the gravy into a square casserole dish so that it coats the bottom. Place the sausages in a layer over the gravy (you can butterfly the sausages if you wish) then pour the remaining gravy over them. Top the sausages with the prepared mashed potatoes. Bake uncovered for 20 minutes in a preheated oven, or until the potatoes are evenly browned.

Always wash your hands before you start preparing food. Ask a grown-up for help when using knives, can openers, choppers, blenders, mixers, ovens or burners. Use pot holders when touching hot pans or trays. Ask a grown-up to help you check to see if your food is completely cooked.

Voyage on the Great Titanic

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Makes 32 Servings