

# Sausage and mash

Equipment: chopping boards, knife, peeler, roasting tin, saucepan, colander, masher.

## Ingredients

- 4 sausages
- 5 potatoes, peeled and chopped into equally sized cubes
- butter– stage 7
- milk – stage 7

## Method

1. Preheat the oven to 180C /Gas 6.
2. Put the sausages in a roasting tin and place in the preheated oven. Cook for 10 minutes then turn the sausages and cook for a further 10 minutes, or until they have a good colour on the outside.
3. **For the mash:**
4. Half fill a saucepan with water and bring to the boil while the sausages are cooking.
5. Peel the potatoes and cut into quarters.
6. Put the potatoes in the pan of boiling water and cook until tender.
7. Drain and mash using butter and milk.

## **Why not make some onion gravy?**

Slice an onion, fry it softly.

Make up some gravy following the instructions on the packet.

Add the onions to the gravy...easy!

Think about equipment and ingredients you will need!