

## Bangers & Mash

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- 2 pounds potatoes, cut into 1 1/2- inch cubes
  - 1 cup water
  - 1 pound Irish sausages
  - 4-6 Tablespoons cup butter
  - 2 tablespoons heavy whipping cream, or more to taste
  - salt and ground black pepper to taste
1. Place cubed potatoes in the bottom of your pressure cookers pot and add 1 cup of water.
  2. If you have a ceramic pot, place your sausages inside the pot and cover with foil or lid. If you do not have a pot, you can just lay them on the top of the potatoes.
  3. Close and lock the lid. Select high pressure for 12 minutes.
  4. Natural pressure release while you are making the onion gravy.
  5. When pressure is released, take the bangers out of the pot and mash the potatoes with the butter and heavy cream. Salt and pepper to taste.

### Onion Gravy

- 2 tablespoons butter
  - 1 cup beef broth, divided
  - 1 small onion, thinly sliced
  - 2 teaspoons all-purpose flour
  - ½ teaspoon browning sauce
    - Make your own using this recipe:  
<https://www.evermine.com/blog/browning-sauce-recipe/>
1. In a skillet on the stovetop, melt 2 tablespoons butter and add onions and saute until browned.
  2. Whisk flour and 2 tablespoons broth together in a small bowl to create a slurry. Pour in broth and whisk until well combined.
  3. Pour broth mixture into the skillet and cook, whisking frequently, until gravy begins to thicken.
  4. Stir in browning sauce and season with salt and pepper.