



# Sausage with Mustard Onions and Potato Pear Mash

Makes: 4 servings

Prep Time: 10 minutes Cook Time: 30 minutes

Total Time: 40 minutes

## Ingredients

### For the Sausage:

- 4 pork sausages, good quality (not Italian)
- 2 tbsp olive oil, divided
- 1 medium onion, thinly sliced
- Salt and freshly ground pepper
- 2 tsp grainy mustard
- 1-2 sprigs tarragon, or thyme or several pinches of dried tarragon or thyme leaves
- 2 tbsp dark brown sugar
- 1 tbsp cider vinegar

### For the Potatoes:

- 1 pound starchy potatoes, such as Yukon Gold or Russet, peeled and chopped
- 1 Bosc pear, peeled, cored and chopped
- 1/4 tsp hot English Mustard, such as Keen's or Dijon
- 2-4 tbsp milk, as needed
- 2 tbsp butter

## Instructions

Start the potatoes by preparing the potatoes and placing in a large pot. Cover with cold water by a couple of inches salt the water and heat to boiling over high heat. Boil potatoes until tender.

Meanwhile, heat 1 tablespoon olive oil in a skillet over a little higher than medium heat. Add the sausage and cook, turning regularly, until golden brown, about 8-10 minutes. If the

skillet seems dry as they cook, add a splash of water to the pan and let it cook off, as needed. (They don't need to be cooked through at this point, as they will be cooked further later). Remove to a plate and set aside.

Heat remaining 1 tablespoon olive oil in the same skillet over medium-high heat. Add the onion, salt and pepper and cook, stirring, for 7-8 minutes, until softened and golden. Add the mustard, tarragon (or thyme), brown sugar and vinegar. Stir to combine. Return the sausage to the pan, reduce heat to medium-low and cover the skillet (if your skillet doesn't have a lid, cover with a large baking sheet or even aluminum foil.) Cook covered for about 10 minutes, or until the sausage is cook through and the onions are caramelized.

Remove lid from skillet and continue cooking, uncovered, stirring as needed, until the liquid evaporates and the onions are syrupy.

When potatoes are tender, add the pear and boil for 1 minute more, until pears are tender. Drain and return to the pot. Add a pinch of dry mustard and the milk, a bit at a time, as needed, to make a creamy mash. Add the butter and stir in. Taste the potatoes and season with additional salt and pepper, as needed. Keep warm until sausage is ready.

To serve, add warm potatoes to the plate. Top with sausage and some of the onion mixture. Garnish with additional fresh herbs, if desired.

*Recipe from Seasons & Suppers*