

45 minutes

Serves 4

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Ingredients:

- 1 packet (8s) pork bangers or sausage
- 1 Tbsp (15ml) each butter and oil
- 3 onions, thinly sliced
- ¼ cup (60ml) butter
- 8 sage leaves
- 3 sprigs thyme
- Peas and mash, for serving

Method

1. Fry bangers until cooked through and golden.
2. Heat butter and oil in a pan and sauté onions until brown and caramelised, stirring often. Set aside.
3. Fry ¼ cup (60ml) butter, sage leaves and thyme until butter browns, and stir it through onions.
4. Serve bangers topped with buttery onions, alongside peas and mash.

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