
Irish Bangers & Mash

Murphy's Stout really adds a caramel malt flavoring.

Using Murphy's Stout is important as it has no carbonation. It is a bit lighter, drier and sweeter than other stouts.

Part of the [St. Patrick's Day Menu](#)

Quantity	Ingredients	Preparation Notes
5 Lg	Potatoes	• Put sausages in a pot with Murphy's and cook through. (I used a crock pot and simmered slowly several hours)
3/4 C	Butter (1/2 C & 1/4C)	• When fairly well cooked, poke sausages with two prong fork multiple times so that cooked sausages will better absorb the stout juice and flavor.
2 Lg	Onions chopped (keep separate)	• Boil potatoes and mash when tender
2	Granny Smith Apples peeled, cored and chopped	• In 1/2 C melted butter, sauté one of the chopped onions and the apples with rosemary and garlic.
2 Tbsp	Fresh Rosemary or 1 Tbsp dried Rosemary	• Add apple mixture to mashed potatoes and mix well.
2 Cloves	Garlic crushed	• Salt and pepper potatoes to taste.
6	Irish Banger Sausages (Donnelly or another brand)	• In another frying pan, sauté other onion in 1/4 C butter.
1 bottle	Murphy's Irish Stout	• Remove sausages from stout.
	Salt & Pepper to taste	• Make gravy if desired
	Gravy made from flour, brown gravy mix and/or a bit of the stout or potato water	• Serve with bangers on top of potatoes
		• Put sautéed onion on top of bangers
		• Top with gravy if desired