

Cheese Sausages with Onion Gravy

Amount	Measure	Ingredient - Preparation Method
		sausages
21	ounces	cheddar cheese - grated
3 1/2	cups	fresh breadcrumbs
6		scallion - chopped
2	tablespoons	fresh thyme - chopped
2	tablespoons	fresh parsley - chopped
3		egg
2	cloves	garlic - crushed
3	tablespoons	milk
		salt and pepper
		vegetable oil
		gravy
3	large	onion - sliced
2	cloves	garlic - crushed
1	tablespoon	brown sugar
2/3	cup	all-purpose flour
1/3	cup	gravy browning
3	cups	stock

Mix all sausage ingredients except oil in a bowl and chill for 2 hours.

Heat some oil in a pan and fry the onions, garlic and sugar over low heat until golden. Sprinkle on flour and cook for 3-4 minutes. Add the browning and stock and bring to a boil. Season, then simmer for at least 20 minutes.

Make 12 sausages from mix. Fry the sausage (pan or deep) for about 5 minutes until golden. Put on paper towels to drain.