



Toulouse sausages and caramelised onions

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Ingredients

- 1 pair toulouse sausages - 1 medium onion

Instructions

1. Heat a small or medium sized non-stick pan over a med-hi flame/heat 2. Add toulouse sausages 3. Brown sausages lightly 4. Add sliced onions 5. Cover lightly 6. Continue to heat over med-hi heat, turning/stirring continuously to prevent burning, until onions caramelised, at least 10 minutes Serve with potato gratin, or simply with a generous dollop of dijon mustard and crusty bread. You can substitute any raw pork sausage for toulouse sausages. No oil needed if sausage is sufficiently fatty.