

Sausages & Mashed Potatoes (Bangers & Mash)



Ingredients

- ½ cup butter
- 1 package of 6 - 8 pork sausages
- 1 cup milk
- 1 whole onion (sliced into rings)
- 5 - 6 baking potatoes (peeled and diced)
- Salt & pepper to taste

For potatoes:

- ½ cup sour cream
- ½ cup Parmesan cheese

Directions:

1. Peel & dice potatoes and place them at the bottom of the Pressure Pro. Lightly toss the potatoes with salt & pepper. Add the milk. Slice tabs of the butter and place them over the potatoes.
2. Carefully lay a sheet of foil over the potatoes and place the sausages securely onto the foil. Top the sausages with the onions
3. Shut the lid and adjust the **PRESSURE VALVE** to **SEAL**.
4. Press **CHICKEN/MEAT** button.
5. Remove the sausages and begin to mash the potatoes inside the Pressure Pro. Add more milk, salt or butter as desired.