

Onion Gravy

I found a source of Faggots - British "meatballs" made of minced pork and pig liver - of which I'm very fond. Onion gravy seems to be the traditional accompaniment so off I went.

A thought occurred to me as I was making it. Pour this over faggots in England and it's Onion Gravy. Top it with a crouton and grated cheese in France and it's French Onion Soup. Funny old world.

Planning

serves:	2
prep time:	5 mins
cooking time:	15mins

Ingredients

2 medium-large onions,
thinly sliced
1 tbs sunflower oil
2 tsp caster sugar
1 tbs red wine vinegar
1½ tbs plain flour
500ml beef stock
Salt & pepper

Method

Fry the onions in the oil until starting to turn golden. Add the sugar and continue cooking, stirring frequently, until caramelised. Tip in the vinegar and sizzle off the astringency. Stir in the flour to blend it well. Now pour in the stock and stir well. Continue stirring and cooking gently until it thickens to your liking (you can adjust with a flour/oil mixture or water as necessary).

I used this poured over faggots and baked in the oven at 160°C for an hour.