



Ingredients:

7 oz polish sausage
1/3 cup onion (finely chopped)
1/2 cup flour
1/5 cup butter (if needed)
7 oz water or beef stock
1 1/2 tbs tomato puree
salt, pepper and sugar to taste

Directions:

Cut sausage into big cubes. In a large saute pan or pot, cook the sausage over medium-high heat until the fat is rendered and the sausages start to brown, about 5 minutes. Remove with a slotted spoon and drain on paper towels. Remove all but 2 tablespoons of fat from the pan. Heat remaining fat and lightly brown the onions. If there is not enough fat from the sausage, add butter. Add the flour and brown again. Slowly stir in water or beef stock and bring to a boil. Add the tomato puree, salt, pepper and sugar. Add sausage. Simmer the sauce for a few more minutes until the flavours blend.

Serve with potatoes or pasta of your choice.

