



L'OIGNÉE DU MIDI

Sausage meatballs in onion-rich potato dish

A LOT of onions, but well worth the tears



Serves 6



20 minutes



45 minutes

INGREDIENTS

- 450g / 1lb waxy potatoes
- 1.5kg / 3lb 5oz large onions
- 3 tbsp olive oil
- 675g / 1lb 8oz good-quality sausage meat
- Salt and black pepper

INSTRUCTIONS

1. Peel and thickly slice the potatoes. Leave in a bowl of cold water. Peel and slice the onions to a medium-fine thickness.
2. Heat 2 tbsp of the oil in a large heavy pan over a gentle heat. Cook the onions for 10 minutes, stirring frequently, until golden. Drain and dry the potato slices, then mix into the onions. Season with salt, cover, and leave to simmer until the vegetables begin to release their juices.
3. Roll the sausage meat into small balls. Fry in the remaining 1 tbsp oil until the outsides are browned. Bury the sausage balls in the onion and potato mixture and season generously with black pepper. Cover and continue cooking gently, stirring occasionally and taking care not to break up the potatoes.
4. Remove the lid to let excess moisture evaporate. When the potatoes are tender, tip the oignonée into a deep dish and place under a hot grill. Serve immediately when brown and crusted on top.

STORY NOTES

Finding young Tasha Joseph after six years was a miracle, but now she's vanished again into the shadows, a child who returned with dark secrets, only to be lost once more. He needs food - something simple, sustaining, no thinking required. [Stranger Child]

