



## **Irish Lamb Bangers and Mash** (Serves 4)

### **Recipe Ingredients:**

- Drizzle of Extra Virgin Olive Oil
- 1 package (4 links) of Evermore Farm Petite Lamb Sausage
- 1 medium yellow onion (halved and sliced)
- ¼ lb white mushrooms (sliced)
- 1 TBSP unsalted butter
- ¼ cup Jameson Irish Whiskey
- ¼ cup Chicken Stock
- 1 ½ lbs of Yukon Gold Potatoes (diced)
- 6 TBSP unsalted Butter cubed
- ½ to ¾ cup of heavy cream
- Salt and Pepper to taste

### **Recipe Instructions:**

#### **Irish Lamb Bangers:**

- Drizzle extra virgin olive oil in a deep sided 12" skillet.
- Brown sausage on all sides.
- Remove sausage and set aside.
- Add butter to skillet and melt.
- Slice mushrooms and onions and place in skillet.
- Allow onions to become transparent.
- Add whiskey and chicken stock.
- Scrape bottom of pan to loosen brown bits.
- Slice sausage into ½" pieces and return to simmering skillet.
- Simmer until sausage is fully cooked and sauce reaches a glaze like consistency.
- Serve in bowl over mashed potatoes.

#### **Mashed Potatoes:**

- Wash and dice potatoes and place in a pot of salted water and bring to a boil.
- Reduce the heat to a simmer and cook potatoes until fork tender (approx 12-15 minutes).
- Remove pan from heat and drain.
- Place potatoes back on heat, stirring constantly for 2-3 minutes to dehydrate.
- Remove the potatoes from the heat and add butter.
- Mash potatoes with a hand-held masher incorporating the butter with the potatoes.
- Add enough cream until desired smoothness is achieved.