



New Orleans Mashed Potato Bowl

Simple recipe mashed potatoes loaded with sausage, cheese curds and chicory gravy.

INGREDIENTS

2 lbs. (960 g) Lamb's Supreme® Butter Mashed Skin-On (M0155)

1/4 cup (57 g) unsalted butter

1/4 cup (30 g) flour

2 tsp. (4 g) ground chicory

2 cups (480 mL) water, hot

4 tsp. (15 g) beef bouillon granules or cubes

Salt & black pepper to taste

8-10 oz. (240-300 g) cheese curds, pulled apart

16-24 oz. (480-720 g) Andouille sausage, sliced in rounds

DIRECTIONS

1. Mix the water and beef bouillon in a small bowl until the bouillon has dissolved, set aside.
2. In a saucepan, over medium heat combine the butter and flour, constantly stirring until forming a roux. Allow to cook for 1 minute before adding the chicory.
3. Add the bouillon mix to the flavored roux and mix together until thickened.
4. Season the chicory gravy with salt and pepper to taste then hold hot for service.
5. Prepare Lamb's Supreme® Butter Mashed Skin-On to manufacturer directions.

Yield

4-6 portions