



New Orleans Mashed Potato Bowl

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

DIRECTIONS

Mix the water and beef bouillon in a small bowl until the bouillon has dissolved, set aside. 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. Add the bouillon mix to the flavored roux and mix together until thickened. Season the chicory gravy with salt and pepper to taste then hold hot for service. Prepare Lamb's Supreme® Butter Mashed Skin-On to manufacturer directions.

YIELD

4-6 portions

INGREDIENTS

- 2 lbs. Lamb's Supreme® Butter Mashed Skin-On (M0155)
- 1/4 cup unsalted butter
- 1/4 cup flour
- 2 tsp. ground chicory
- 2 cups water, hot
- 4 tsp. beef bouillon granules or cubes
- Salt & black pepper to taste
- 8-10 oz. cheese curds, pulled apart
- 16-24 oz. Andouille sausage, sliced in rounds