

Farmer Sausage & Potato Bake



6 medium-size russet potatoes, peeled and cut into large cubes
¾ cup / 175 mL milk
2 Tbsp / 30 mL margarine
3-4 green onions, thinly sliced
2 cloves garlic, minced
2 egg yolks, slightly beaten
¼ tsp / 2 mL ground black pepper
2 pinches ground nutmeg
1 lb / 500 g farmer sausage, cut into ¼-inch slices
¼ cup / 50 mL EACH shredded mozzarella cheese and cheddar cheese
⅓ cup / 80 mL chopped fresh parsley
1 Tbsp / 15 mL fresh thyme leaves

1. Preheat oven to 350°F.
2. Place potatoes in large pot and cover with cold water by 2 inches; bring to a boil. Reduce heat; cover and simmer, about 20 minutes or until potatoes are tender when pierced with fork. Drain well in a colander.
3. Add milk and margarine to pot and mash with potato masher until smooth.
4. Add green onion, garlic, egg yolks, pepper and nutmeg. Mix well.
5. Gently stir in sausage, cheeses and parsley.
6. Spoon mixture into greased baking dish. Sprinkle with thyme. Bake, uncovered, 40-45 minutes.
7. Remove from oven and let stand 3-5 minutes before serving.

Additional Info

- **Cut:** Sausage
- **Prep Time (Minutes):** 30
- **Cook Time (Minutes):** 45
- **Number of Servings:** 4-6