

Farmer Sausage & Potato Bake



Ingredients

6 medium-sized 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 uncooked 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, plus more for garnish

Directions

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. Return potatoes to pot. Add milk and margarine to pot and, using a hand masher or potato ricer, mash potatoes until smooth.
4. Add green onion, garlic, egg yolks, pepper and nutmeg. Mix well.
5. Gently fold in sausage, cheeses and parsley.
6. Spoon mixture into greased baking dish. Sprinkle with thyme. Bake, uncovered, 40-45 minutes.
7. Remove casserole from oven and garnish with additional thyme leaves, if desired. Let stand 3-5 minutes before serving.

Additional Info

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