



Bangers and Mash

Bangers originally got their name because sausages made during World War I, when there were meat shortages, were made with so many fillers, such as water, cereal, & other scraps that they would sizzle and sputter a lot, often bursting in the pan - mini explosions or 'bangs,' hence the name bangers. Our bangers are 100% heritage pork and will only plump and sizzle as they cook, no explosions here!

INGREDIENTS

1 pound of Pine Street Market Irish Bangers
1 ½ pounds Yukon Gold Potatoes, peeled and diced
Kosher Salt
1 tablespoon Canola Oil
½ stick of Unsalted Butter
¼ ounces Crème Fraiche, or Sour Cream
2 teaspoon Dijon Mustard
1/2 teaspoon Black Pepper, coarsely ground
½ tablespoon Flat Leaf Parsley, roughly chopped

PREPARATION

- Preheat the oven to 375°F
- In a large pot, add potatoes, salt, and enough water to cover the potatoes. Bring to a simmer and cook until fork tender, about 20 minutes.
- While the potatoes are cooking, heat an oven-safe sauté pan over medium heat. Add the oil and bangers. Cook for 4 minutes, flip, and cook for another 4 minutes. Put the pan in the oven and bake until an internal temperature of 155°F, about 5 more minutes.

- When the potatoes are done cooking, drain in a colander, and return to the pot. Cook over medium heat for 2 minutes to dry out the potatoes. Add butter, crème fraiche, mustard, and pepper. Mash or blend with a handheld mixer to combine. If the potatoes are too thick add a splash of milk. Taste for seasoning.
- You can serve the Irish Bangers whole or sliced on the diagonal into approximately three slices. Serve on a plate alongside the potatoes. Garnish with parsley.