



Sausage, Kale, & Potato Mash

directions

1. Wash potatoes. Cut into chunks leaving skins on. Place in a sauce pan, just cover with water and bring to a boil. Turn heat to low and simmer until potatoes are softened. - See more at: http://swaggertys.com/Recipes/Dinner_Potato_Mash/#sthash.HfQ3vcvV.dpuf
2. While potatoes are cooking wash Kale and pat dry. Chop coarsely discarding tough stems.
3. Warm milk in microwave and pour into a large mixing bowl. Add in butter, paprika, garlic powder, salt, and pepper. Set aside.
4. Brown sausage links in a skillet until golden brown all over. Set aside.
5. When potatoes are almost softened enough to mash, pile chopped kale on top of potatoes in pan and place lid on pot. Let kale "steam" on top of potatoes for about 5 minutes just until wilted. Remove lid and drain potatoes and kale in a strainer.
6. Preheat oven to 350° F degrees.
7. Pour strained veggies into the mixing bowl with the butter-milk mixture. Using a potato masher, large fork or as we did, a sturdy metal whisk to "mash" the hot ingredients together. Taste and adjust seasonings to your liking.
8. Scrape potato-kale mixture into a casserole dish that has been sprayed with Pam or other vegetable spray. Sprinkle shredded cheese over all.
9. Top with browned sausage links and remaining shredded cheese.
10. Bake for about 30 minutes or until potatoes are hot and bubbly around the edges.

notes

This is a traditional Dutch recipe that I adapted for an American audience. It is one of the staples of winter meals in Holland.

This recipe could also be made in individual baking dishes for a more special presentation.



5 - 6

servings

25 min

prep time

30 min

cook time

ingredients

Swaggerty's Farm All Natural sausage links - 10 to 12 links

5 medium Yukon Gold® potatoes or Russet®

1 bunch of fresh kale

1/2 stick butter

1/2 cup milk

1 tsp paprika

Dash of garlic powder salt and pepper to taste

2/3 cup shredded cheese - Gruyere or Swiss

Pairs well with: Thinly sliced radishes or apples

Special Kitchen Tools: N/A