



R.J.'s IRISH BANGERS WITH CREAMY GARLIC MASH AND GUINNESS & CAMELIZED ONION GRAVY



All ingredients are available for purchase at Horrocks Market!!!



IRISH BANGERS:

*Available only at Horrocks meat counter

GARLIC MASHED POTATOES:

- 5-6 Red Potatoes (cleaned, skin on) cut into small pieces-**Produce Dept.**
- 4 Garlic Cloves, peeled-**Produce Dept.**
- Salt For Water-**Aisle 8**
- 4oz Neufchâtel Cheese or Cream Cheese-**Aisle 17**
- 1/3 Cup Milk (or more or less until you reach your preferred consistency)-**Aisle 17**
- Salt & Pepper To Taste-**Aisle 8**

GUINNESS & CAMELIZED ONION GRAVY:

- 1 lg. Sweet Onion, thinly sliced-**Produce Dept.**
- 1 Tablespoon Unsalted Butter-**Aisle 17**
- 1 Tablespoon Extra Virgin Olive Oil (this raises the smoke point of the butter so that it will not burn as easy and adds flavor)-**Aisle 9 & Deli Dept.**
- 1 Tablespoon Brown Sugar (this will speed up the caramelization process of the onions)-**Aisle 8**
- 2 Tablespoons All-Purpose Flour-**Aisle 8**
- 1 Cup Beef Stock or Broth-**Aisle 14**
- 1 Cup Guinness Stout Beer-**Tavern Dept.**
- Salt & Pepper To Taste-**Aisle 8**

Irish Banger Directions:

- Cook the way that you prefer:
 - Baked
 - Sautéed
 - Grilled, etc.



Garlic Mashed Potatoes Directions:

- Add potatoes, garlic cloves and a generous amount of salt to a large pot of water and bring to a boil. Cook uncovered until potatoes are fork tender. About 20 minutes.

- Drain into a colander and return to the pot. Place under low heat and add the remaining ingredients and mash until it's to your preferred texture and season with salt and pepper.

If you want more garlic flavor, add a little Garlic Powder at a time until it suits your liking

Guinness & Caramelized Onion Gravy Directions:

- Heat a medium-sized sauce pot on medium-high heat.
- Add butter, olive oil, onions and brown sugar. Sauté until soft, amber-brown and fragrant.
- Sprinkle over the flour and cook for 2-3 more minutes, stirring constantly (this cooks out the the raw taste of the flour & you NEED to stir constantly or the flour will burn, so DON'T walk away from it!)
- Add beef stock and Guinness and bring to a simmer. Reduce the heat to medium-low and continue to simmer uncovered until the gravy is no longer "foamy" on the surface, 10-15 minutes.
- Season with salt and pepper to taste.

*If you want your gravy thicker than this, add a cornstarch slurry. (Whisk together 1 Tablespoon Cornstarch and 1/2 teaspoon of water and add to the simmering gravy. Allow a few minutes for the slurry to activate. This can be done more than once until you have the consistency that you want. Season with salt and pepper after this stage if doing so.)

- Place a generous amount of the mash on a plate, place a banger or 2 on top of the mash and spoon over with some of the luscious gravy. Enjoy!