

Bangers and Mash | bites out of life

Adapted from [Barefoot Contessa](#)

- 1 pound Yukon Gold potatoes, peeled and diced
- Kosher salt
- 1 pound fresh bangers (4 large sausages)*
- 2 tablespoons (1/4 stick) unsalted butter, diced
- 2 ounces crème fraîche
- 1/2 cup whole milk
- 1 teaspoon Dijon mustard
- 1 teaspoon whole-grain or coarse mustard
- 1/2 teaspoon dry mustard
- 1 teaspoon freshly ground black pepper



*If you can't find bangers, fresh pork or chicken sausage is a good substitute.

- 1) Place the potatoes in a medium pot with 1 tablespoon of salt and enough water to cover the potatoes. Bring to a boil and simmer for 20 to 25 minutes, until the potatoes are tender.
- 2) While the potatoes cook, preheat the oven to 425°F. Place a baking rack on a sheet pan and arrange the sausages in one layer on the baking rack. Bake for 18 to 20 minutes, turning halfway, until the sausages are cooked through.
- 3) When the potatoes are fork-tender, drain them in a colander and return them to the pot. Add the butter, crème fraîche, milk, Dijon mustard, whole-grain mustard, dry mustard, 1 tablespoon salt, and pepper. Beat the potatoes in the pan with a handheld mixer on low speed until very smooth and creamy. (Alternately, you can use a potato masher to beat them.)
- 4) On a dinner plate, mound a generous portion of the potatoes. Top with two sausages per person.

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