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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