



potatoes | avocados | fruits | vegetables | grains

# fall harvest

## BACON & BRUSSELS MASHED WITH STOUT GRAVY

Flavor-filled mashed potatoes topped with on-trend stout gravy will add seasonal excitement to any table.



### ON-TREND: CLASSIC WITH A TWIST

#### INGREDIENTS (10 SERVINGS)

<b>2 lb. bag</b>	<b>Simplot Farmhouse Originals™ Roasted Garlic Mashed Potatoes (10071179291190)</b>
16 oz.	Guinness® or other stout beer
8 oz.	Water
½ cup	Knorr® Demi-Glace Mix
1 tsp.	Black Pepper, coarse ground
2 cups	Brussels Sprouts, shaved thin
1 cup	Bacon Lardons (large chunks of crispy bacon)

#### PREPARATION

1. Preheat steamer; place unopened bag of **Simplot Farmhouse Originals Roasted Garlic Mashed Potatoes** in perforated hotel pan. Steam for 20 minutes if thawed, 25 minutes if frozen. Reserve hot.
2. While potatoes are steaming, combine beer, water and demi-glace mix over medium heat. Whisk until smooth and bring to a boil over medium-high heat, whisking constantly. Reduce heat and add black pepper. Simmer for an additional 5 to 10 minutes. Reserve warm for service.
3. To serve, place mashed potatoes on a plate and garnish with Stout Gravy, shaved Brussels sprouts and lardons.

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