

Sausage and Garlic Potato Pie



Garlic

5 garlic cloves, unpeeled
Aluminum foil
Extra virgin olive oil

Potatoes

8 medium to large red potatoes, peeled and chopped
4 tablespoons butter
1/4 cup to 1/4 cup plus 2 tablespoons half and half cream

Sausage

1 pound bulk pork sausage
1/4 cup sweet onion, chopped
1/4 cup baby carrots, thinly sliced
1 rib celery, finely chopped
3/4 cup crushed Dreamees mix seasoned crackers of choice
1 tablespoon extra virgin olive oil
3 slices Cheddar cheese

Topping

1/4 cup bacon bits
2 to 3 green onions, thinly sliced
1 1/2 to 2 cups shredded Colby-Jack cheese

Place garlic on a small square of aluminum foil. Drizzle with olive oil. Fold ends of aluminum foil 2 to 3 times to seal. Bake garlic at 350 degrees for 15 to 20 minutes.

Boil potatoes in salted water until tender approximately 20 to 25 minutes.

In a large skillet, cook and brown pork sausage. When sausage is almost done, add onion and carrots to sausage and cook for 3 minutes. Add celery to sausage and cook an additional 5 minutes or until tender. Add crushed seasoned cracker crumbs and olive oil to sausage mixture. Cook an additional 3 to 5 minutes.

Spoon sausage mixture into a greased 9 inch deep dish pie plate or baking dish. Spread sausage mixture evenly over bottom and up sides of pie plate. Top sausage mixture with Cheddar cheese slices.

Drain potatoes. Add half and half cream and butter to potatoes. Mash with an electric mixer first on low speed and then on medium high until smooth.

Retrieve aluminum foil packet from cooking surface. Carefully open packet and remove peels from garlic. Add garlic to potatoes and whip on medium high speed.

Spread potatoes over sausage mixture and cheese. Top with bacon bits, green onions, and 1 cup Colby-Jack cheese.

Bake at 350 degrees for 20 minutes. Remove from oven and let cool for 5 minutes prior to serving. Garnish with additional Colby-Jack cheese.

Serves about 4