

Flo's Mashed Potatoes & Motor Oil Mushroom Gravy

Mashed Potato Ingredients

4 large Russet Potatoes
3/4 cup Milk
3 tbsp Butter
2 tbsp Chives; finely chopped
1 tsp Garlic Powder
Salt and Pepper to taste

Instructions For Mashed Potatoes

Peel and chop potatoes.
Put potatoes in a large pot and add enough water to cover.
Add salt to your water.
Bring to a boil.
Reduce heat to medium-low; cover loosely.
Boil on medium low for 15 to 20 minutes or until potatoes are tender.
Drain.
Return potatoes to pot and add milk, butter, garlic powder, salt, and pepper.
Mash until you've reached your desired texture.
Stir in chives.
Serve with gravy.



Recipe courtesy of 2GeeksWhoEat.com

Motor Oil Mushroom Gravy Ingredients

1 container fresh sliced Mushrooms
3 tbsp Butter
4 tbsp Flour
1 tbsp Onion Powder
1 tsp Garlic; minced
1 tsp Thyme; roughly chopped
2 tbsp Worcestershire Sauce
3 cups Beef Broth

Instructions For Motor Oil Mushroom Gravy

Saute mushrooms in a frying pan until they are cooked down, set aside.
Melt butter in a saucepan over medium heat.
Add flour to pan.
Stir to incorporate and form a roux.
Continue to stir until roux becomes dark brown, 6 to 8 minutes.
Add onion powder, garlic, and thyme and continue to cook, stirring often, until garlic is fragrant, about 1 minute. Pour Worcestershire sauce into pan and cook until nearly evaporated, about 1 minute.
Add beef broth and mushrooms.
Season with salt and pepper.
Bring to a boil, reduce to a simmer, and continue to cook until sauce has reduced, about 20 minutes.
If your gravy isn't thick enough mix cornstarch and water in a small bowl until combined and add this mixture to your gravy.
Remove from heat.
Serve with mashed potatoes.

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Lightning Bolt Dippers with Tow-Mater Sauce

Ingredients for the Tow-Mater Sauce

- 1 jar Tomato Basil Spaghetti Sauce
- 1 4 oz can Minced Black Olives
- 1 4 oz can Mushrooms, minced
- 1 tbsp Minced Garlic
- 1 tbsp Italian Seasoning Blend
- 1 tsp Salt
- Grated Parmesan Cheese for garnish

Instructions for Tow-Mater Sauce

- Combine all ingredients except parmesan cheese in saucepan.
- Cook on medium heat until heated through.
- Put finished sauce in serving bowl.
- Top with parmesan and serve.

Ingredients for the Lightning Bolt Dippers

- 1 tube Pre-Made Pizza Dough
- ⅓ cup Olive Oil
- ¼ cup Grated Parmesan Cheese
- 2 ½ tsp Italian Seasoning Blend
- 2 ½ tsp Salt
- Flour

Instructions for Lightning Bolt Dippers

- Preheat oven to 425.
- Unroll pizza dough onto floured surface.
- Cut into 10 inch long strips about an inch wide.
- Fold into a lightning bolt shape and pinch the end to make the point.
- Place on a baking sheet lined with parchment paper.
- Brush the lightning bolts with a thin coat of olive oil.
- Top with parmesan, seasoning, and salt.
- Bake for 10 minutes.
- Serve with Tow-Mater Sauce.



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