

BARTLEBY'S AT HOME

Pepper Gravy & Mash

SERVES: 2 DEVILS



INGREDIENTS

- 2 Bartleby's Crispy Seitan Cutlets
- 6 Red Bliss potatoes, washed and quartered
- 6 TB plant butter
- 3 TB all-purpose flour
- 1 C plant milk and/or unsweetened cream
- 1-2 TB fresh parsley, finely chopped
- 1/2 tsp dried thyme
- a pinch of ground nutmeg
- freshly ground black pepper
- 1/2-3/4 tsp Kosher salt (to taste)

TOOLS

- oven and stovetop
- baking sheet
- medium pot
- shallow pan or skillet
- colander
- stirring spoon, whisk, spatula, masher

TOTAL TIME: 45 MIN

- Prep: 10 min
- Cook: 35 min.

SERVING NOTES:

We like Earth Balance Soy Free Buttery Spread, and used Oatly Full Fat Oatmilk in this recipe. The potatoes were modestly sized and weighed 625g. If your gravy gets too thick, you can thin it out with a little more milk.

DIRECTIONS

1. Preheat oven to 350°. Gather and prep all your ingredients!
2. Bring a pot of water to boil, and boil the potatoes, uncovered, until fork-tender, about 12 minutes. Drain the potatoes in a colander, and rinse to remove excess starch.
3. Return the warm potatoes to the pot, add 3 TB of butter, and smash those taters with a masher or fork. Add salt and freshly ground pepper to taste. Cover to keep warm while you tend to the gravy and seitan.
4. Place seitan on an ungreased baking sheet on the center rack of your oven. Bake cutlets 15-20 minutes, flipping about halfway through. They should be heated through to the center, and the hand-battered coating should start to sizzle and crisp up.
5. While the cutlets are in the oven, make the gravy. Melt the remaining 3 TB of butter in a shallow skillet over low heat. Sprinkle flour over top and whisk thoroughly to combine. The mixture will thicken and darken over a couple minutes. Slowly add your milk and/or cream and whisk carefully, because things will be a bit splashy to start. Keep whisking, about 5 minutes, and the gravy will thicken.
6. Add 1 TB of parsley, plus the thyme, nutmeg, salt, and pepper (~20 turns of your grinder) and continue cooking and whisking until gravy has thickened. Taste and add salt if needed to meet your devilish requirements.
7. Load your plate with mash, a hot and crispy Cutlet, and so much gravy. Garnish with additional parsley, serve, and stuff yer face.