Salisbury Steak Meatballs with Garlic Herb Mashed Potatoes

INGREDIENTS

For the Meatballs

- 1 ½ pounds ground beef (I use 80/20)
- ¾ cup panko breadcrumbs
- ½ large brown onion, grated
- 2 cloves garlic, minced
- 1 teaspoon garlic powder
- 1 teaspoon kosher salt
- 1 teaspoon fresh cracked black pepper, plus more for topping
- 2 teaspoons dried mustard
- 2 tablespoons Worcestershire sauce
- 1 ½ tablespoons A.1. Original Steak Sauce
- 1 egg, slightly beaten
- 2 tablespoons extra virgin olive oil, *see notes*

For the Gravy

- 2 tablespoons butter
- ½ large brown onion thinly sliced
- 9 ounces mushrooms thinly sliced
- 4 garlic cloves, minced
- 1 tablespoon Better Than Bouillon Roasted Beef Base
- 2 teaspoons dried mustard
- 1 teaspoon dried thyme or oregano
- 1 teaspoon fresh cracked black pepper
- 1 tablespoon Worcestershire sauce
- 1 ½ tablespoons A.1. Original Steak Sauce
- 2 cups beef stock, plus 2 tablespoons divided
- 3 tablespoons all-purpose flour
- chopped parsley for serving

For the Potatoes

- 3 pounds large Yukon gold potatoes, peeled and diced
- large handful of kosher salt for boiling water
- 1 cup butter, softened
- 2 tablespoons fresh garlic
- ¼ cup grated parmesan cheese
- 2 tablespoons fresh parsley, chopped
- ½ teaspoon garlic powder
- ½ teaspoon freshly cracked pepper
- ¼ teaspoon paprika

- 1 cup half & half, warmed

INSTRUCTIONS

For the Meatballs

1. Place the breadcrumbs in a large bowl. Using a standard box grater, grate the onion over the panko so it soaks in. Mix through.
2. Add remaining Meatball ingredients and mix well with your hands until thoroughly combined. Do not overmix.
3. Roll out 16-18 balls. I overfill an ice cream scoop with lever. Top with more black pepper.
4. Heat the olive oil in a large skillet over medium heat. Add the meatballs and cook until browned on all sides, for about 6-8 minutes.
5. Remove the meatballs from the skillet and set aside. The meatballs will continue to cook in the gravy, so it's okay if they are still a raw inside. *Alternatively, you can cook the meatballs in a 375F oven for 15 minutes. Just drizzle the olive oil on top.*

For the Gravy

1. Melt butter in a skillet. Add sliced onion and cook for 5 minutes.
2. Add mushrooms and cook until they release their moisture and start to brown, about 5 minutes.
3. Add garlic and cook for one minute. Stir in oregano or thyme, pepper and dry mustard. Spoon in bouillon base and pour in 2 cups beef broth and bring to a boil. Add Worcestershire and A.1. steak sauce.
4. Make slurry by combing flour and the remaining two tablespoons of beef stock. Stir until incorporated and add to the skillet.
5. Return meatballs to the skillet. Simmer for 5 minutes or until the meatballs are cooked through. Taste and adjust salt level to your liking - the bouilon base is very salty.
6. Finish off with chopped parsley and freshly ground black pepper. Serve over mashed potatoes.

For the Potatoes

1. Place diced potatoes, in a large pot and pour in cold water to cover by 1". Add a large handful of kosher salt (water should taste briny, like the ocean) and bring to a boil on the stovetop over high heat. Reduce heat and simmer until potatoes are very tender but not crumbly, 30–35 minutes. Drain, briefly rinse with cool water to remove any excess starch, and return potatoes to warm pot (off heat) to dry while you make the butter.
2. Combine softened butter, minced garlic, and parmesan cheese in a small bowl. Season with garlic powder, pepper, and paprika. Stir in parsley. Mix until smooth.
3. Pass hot potatoes through ricer or food mill into a large bowl (cold potatoes will become gummy). Add garlic butter (start with half, you can always add more) and 2 teaspoons kosher salt and stir until butter is completely incorporated. Pour warm half & half into potatoes ½-cupful at a time, stirring after each addition until liquid is fully incorporated and mixture is smooth before adding more. If you feel that you still need more liquid, heat another ½ cup of half & half and add.
4. Season with fresh cracked black pepper