



FOUR WALL FARM GOURMET MUSHROOMS



FARMER'S MARKET COTTAGE PIE

I LOVE Shepard's pie, but I consider it an autumn dish, very heavy and meaty. Then I went shopping at the farmer's market, where the beautiful and fresh spring ingredients inspired this variation. I can get almost all of these ingredients at the market—the stock, Worcestershire and soy sauce came from my kitchen. This dish doesn't have to be veggie—some sliced kielbasa could be a nice addition. I called it “cottage pie” because when I think of cottages I think of gardens.-KC

INGREDIENTS:

Filling:

8-12oz Oyster mushrooms, chopped large
1 onion, minced
1 red potato (approx. 1 1/2 cups, diced small)
3 cups minced greens (I used kale)
1/2-3/4 cup chopped apple (I used honeycrisp)
1/3 cup flour
3/4 tsp salt
1/2 tsp freshly ground black pepper
1/4 tsp dried thyme or 3/4 tsp minced fresh
3 tbsp butter
2 cups stock (I use mushroom*)
1tsp Worcestershire sauce
1tsp soy sauce

Mashed Potato Crust:

3 Russet, Idaho, or White potatoes
1 tsp + 1/2 tsp salt
3 tbsp butter
1/2 -3/4 cup milk
(or use your favorite recipe)

*Boil 3 cups of water with 3 dried shiitake mushrooms for 5 minutes, then let sit for 10. Discard the mushrooms before use (they end up waterlogged, so the texture isn't nice)

INSTRUCTIONS:

Preheat your oven to 375°F

Filling:

In a large bowl, combine the chopped mushrooms with the flour, salt, pepper, and thyme. Mix well. In a skillet, melt 3 tbsp of butter over high heat. When it sizzles, add the mushroom mixture. Toss (you will see all the butter disappear). Cook for about 3 minutes, then add the onions. Cook for another 3-5 minutes, until mushrooms start to brown slightly and onions become translucent. Add the stock, and reduce the heat slightly. Stir to combine. You will have the beginnings of a thickening gravy. Add the Worcestershire and soy, then the potatoes, greens, and apple. Combine, cover, and simmer over low heat for about 5 minutes. Uncover and let simmer till thick (this may be no more than a couple of minutes).



Mashed Potatoes:

Set a pot of water to boil—approximately 4 cups, or enough to cover the potatoes by about an inch. Peel and cut the potatoes in half. Salt the water with 1 tsp and add the potatoes (the water hasn't boiled yet). When it comes to a boil, let it go uncovered for about 15 minutes. Drain, then mash the potatoes. In a small saucepan, boil 3 tbsp butter, 1/2 tsp salt and milk together. Pour this over the mash and stir to combine. Add more milk/salt if desired.

Put it together—Pour the filling into a casserole dish, (I use an old 2 quart Corningware dish, about 8" square and 3" deep). Cover with the mashed potatoes. Bake till golden on top, about 15 minutes. Enjoy!