

# K's Kitchen: Family-style shepherd's pie

By Kathryn Reed

It's the season for comfort food. This completely fits that description.

Shepherd's pie is something I don't order at restaurants because it's usually made with meat. Like a lot of recipes, mushrooms are a good way to make a dish vegetarian friendly.

I made this recipe last weekend with the help of my mom and two of my sisters. While I have a small kitchen, it was fun to have three sous chefs. It's not that this recipe needed four people, but it did speed up the chopping, helped with taste testing (aka seasoning), and meant I didn't have to make the mashed potatoes.

It didn't surprise me that the flavors melded overnight to make for an even more delightful lunch. I love leftovers.

Consider making this after Thanksgiving and using the leftover mashed potatoes for this.



**Portabella Shepherd's Pie**

3 C mashed potatoes

3 T olive oil

8 large portabella mushroom caps, gills removed, halved and

cut into slices  
2 $\frac{3}{4}$  C yellow onion, chopped  
2 C carrots, peeled and chopped  
2 T fresh rosemary, chopped  
2 tsp kosher salt  
1 tsp freshly ground pepper  
5 garlic cloves, chopped  
 $\frac{1}{2}$  C dry white wine  
3 T flour  
1 $\frac{1}{2}$  C vegetable broth  
Finely chopped flat-leaf parsley

If starting potatoes from scratch, start cooking them so they will be ready to be mashed when the vegetable concoction is done.

Heat oil in large pan over medium-high. Cook mushrooms until softened and liquid has mostly evaporated. Add onion, carrots, rosemary, salt, and pepper; cook until onions and carrots are tender. Stir in garlic. Add wine and cook until completely evaporated. Sprinkle vegetables with flour; stirring constantly. Gradually add broth. Cook until thick.

Pour vegetables into 9 x 13 pan. Spread mashed potatoes over vegetables.

Broil until lightly browned. Sprinkle with parsley.