



## BRANDIED MUSHROOMS ON MASHED YUKON GOLD Serves 4 to 6

### Mushroom Gravy

- 8 cups mushrooms (morels, crimini, chanterelles, etc.)
- 1 teaspoon butter
- 1 tablespoon olive oil
- 1 teaspoon garlic, minced
- 1 shallot, finely chopped
- 1 sprig fresh thyme
- 1/4 cup brandy
- 2 tablespoons lemon juice
- 1 teaspoon salt
- 1 teaspoon savory
- 1/4 teaspoon pepper
- 1 1/2 cup evaporated skim milk

### Mashed Potatoes

- 2 pounds Yukon gold potatoes, quartered
- 1 pound sweet potatoes, quartered
- 2 lg. eggs, beaten
- 2 cups dried breadcrumbs
- Salt and Pepper to taste
- 1 tablespoon olive oil

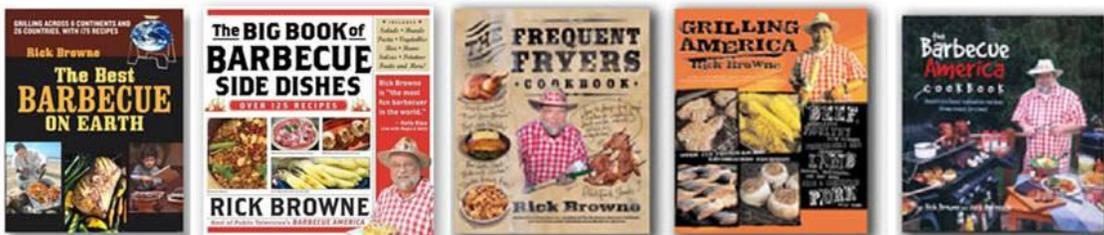
### Non-stick cooking spray

In a large pot, in salted water, boil the Klondike Gold and sweet potatoes until they are soft, then drain well and mash with the eggs. The mixture shouldn't be too moist.

Divide and form the mashed potatoes into 6-8 potato cakes and dip the cakes into the breadcrumbs. Set aside.

Clean and de-stem the mushrooms and set them aside.

In a large frying pan over a low heat melt the butter and oil, then add one sprig of thyme, the garlic, and shallots. Sauté them for about 2 minutes, then add the mushrooms and cook, covered, for 5 minutes.





Turn the heat to medium-high and stir uncovered until the mushrooms brown and the liquid has all but been evaporated. Remove the pan from the heat and carefully add the brandy, and the evaporated milk, salt and pepper, then return the pan to medium heat and stir until all of the liquid is evaporated.

While reducing the sauce, spray a frying pan with non-stick spray, add 1 tablespoon olive oil, and sauté the mashed potato cakes until they are brown on both sides and heated through.

Place a cake on each plate and spoon the mushroom mixture over the potatoes. Garnish with fresh parsley, crisp bacon pieces, or more thyme sprigs.

Tip: If you can't find Yukon Gold try these varieties – Bintje (a Dutch heirloom potato), German Butterball, Carola, or Charlotte. All are of the golden-to-tan skinned varieties and cook up creamy and flavorful.

