

## Winter vegetable pie (Serves 6)

### POTATOES

3 large yellow (Yukon gold) potatoes, peeled and cut into large chunks

Salt and pepper, to taste

3/4 cup milk, heated until hot

1 tablespoon unsalted butter, cut up

2 tablespoons chopped fresh chives or scallion tops

2 tablespoons chopped fresh parsley

1/2 cup (4 ounces) grated cheddar

Ground black pepper, to taste

1. In a large saucepan, combine the potatoes, a generous pinch of salt, and cold water to cover. Bring to a boil, lower the heat, and simmer for 15 minutes, or until potatoes are tender when pierced with a skewer.

2. Drain the potatoes and return them to the saucepan. Cook, stirring constantly, over low heat for 1 minute to dry them slightly. With a potato masher, mash the potatoes while slowly adding the hot milk. Add the butter. With a wire whisk, beat vigorously until fluffy. Blend in the chives or scallions, parsley, and cheddar. Add salt and pepper.

### PIE

Butter (for the dish)

1 tablespoon unsalted butter, at room temperature

2 tablespoons flour

2 tablespoons olive oil

4 large parsnips, halved lengthwise and cut into 1-inch lengths

4 large carrots, halved lengthwise and cut into 1-inch lengths

1 celery root cut into 1-inch pieces

2 turnips cut into 1-inch pieces

2 cups (8 or 9 ounces) frozen pearl onions

1/2 teaspoon dried thyme

1/2 teaspoon dried rosemary

Salt and pepper, to taste

5 cups vegetable stock

1. Set the oven at 425 degrees. Butter a 2-quart baking dish or 6 ramekins.

2. In a small bowl, thoroughly blend the butter and flour until smooth.

3. In a large, flameproof casserole over medium-high heat, heat 2 tablespoons oil. Add the parsnips, carrots, celery root, turnips, frozen onions, thyme, rosemary, and salt and pepper to taste.

4. Add 1 cup of the vegetable stock. Cook, stirring often, until it comes to a boil. Turn down the heat, cover the pan, and simmer for 12 minutes, or until the vegetables are tender but still have some bite. With a slotted spoon, transfer the vegetables to the baking dish.

5. Add the remaining 4 cups stock to the pan and bring to a boil. Whisk in the butter and flour until smooth. Simmer for 1 minute. Add salt and pepper. Pour the mixture over the vegetables in the baking dish.
6. Distribute large spoonfuls of mashed potatoes over the vegetables. Spread with a fork and, if you like, make a wave pattern with the tines of the fork.
7. Bake for 20 minutes, or until the filling is bubbly and the top is golden.

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