



MUSHROOM BOURGUIGNON

INGREDIENTS:

- 2 Tablespoons Olive Oil
- 1 Onion, thinly sliced
- 1/2 pound Carrots, cut diagonally in 1-inch pieces
- 2 cloves Garlic, minced
- 1/2 pound Cremini Mushrooms, stems removed and thickly sliced
- 3/4 teaspoon Salt, to taste
- 1/4 teaspoon Black Pepper, to taste
- 1 teaspoon dried Thyme
- 2 Tablespoons Tomato Paste
- 1/2 cup Dry Red Wine (such as Burgundy)
- 1 1/2 cups Vegetable Stock
- 1/2 cup frozen Peas
- 1/4 cup Water
- 1 Tablespoon Cornstarch

PREPARATION INSTRUCTIONS:

1. Bring potatoes to a boil in a medium pot. Cook over medium heat for about 15 minutes or until tender, drain.
2. Transfer back to the pot, add butter, salt, pepper, and half and half and mash together using a potato masher or hand mixer. Set aside.
3. Heat olive oil in a large skillet over medium heat.
4. Add onion and carrots and sauté for 4-5 minutes, until softened.
5. Add garlic, mushrooms, salt, pepper, and thyme. Sauté for another minute, stirring frequently.
6. Mix in tomato paste.
7. Deglaze with red wine and cook for about 2 minutes.
8. Pour in vegetable broth and peas.
9. Allow to simmer, covered, over low-medium heat for about 15 minutes or until the carrots and peas are softened.
10. Combine water and cornstarch in a small bowl, stir with a whisk until there are no lumps. Add the mixture to the pan and stir, the sauce will begin to thicken. Let simmer for a few more minutes.
11. Serve atop the mashed potatoes.

POTATOES

- 4 Russet Potatoes, peeled and large diced
- 1/2 cup Butter
- 1/2 Tablespoon Salt
- 1/2 Tablespoon Black Pepper
- 1/2 cup Half & Half