

Kielbasa Potato Pie

Ingredients:

Crust:

- ♥ 2 baking potatoes, grated
- ♥ ¼ C onion, grated
- ♥ ¼ t ground pepper
- ♥ 2 eggs
- ♥ 1T melted butter

Filling:

- ♥ 3 T butter
- ♥ 1 C fresh mushrooms, minced
- ♥ 3 T flour
- ♥ 1½ C milk
- ♥ 2 carrots, peeled and cut into ¼-inch chunks
- ♥ ½ C frozen peas
- ♥ 1 can of whole kernel corn, or 1 C of frozen corn
- ♥ 1 lb Polska Kielbasa (polish sausage), sliced into ¼-inch rounds.
- ♥ ½ C sharp cheddar cheese, shredded

Instructions:

For the crust: Preheat oven to 400 degrees. Grate the potatoes and squeeze out as much moisture as possible with paper towels. Put the grated potato in a bowl with the onion and pepper. Toss with a fork until well mixed. Crack open the eggs on top of the potatoes, mix the eggs with the fork, and then toss it all together.

Spray a deep pan with nonstick spray. Put the potato mixture in the pan and press down. Bake at 400 for 15 minutes, then brush with melted butter and bake 5 more minutes.

Melt the butter over medium-low heat. Add the mushrooms and sauté until browned, about 7 minutes. Stir in the flour one tablespoon at a time, then add milk a bit at a time, stirring well after each addition. Stir in the carrots, peas, and corn and simmer for 10 minutes.

When the potato crust is done, remove it from the oven and lower the oven temperature to 375 degrees. Place half of the kielbasa slices on the crust in concentric circles. Top with half of the vegetable mixture. Add the rest of the kielbasa, then the rest of the vegetables. Bake at 375 for 20 minutes.

Top with cheese and broil until the cheese is browned, 2-4 minutes. Check every minute to be sure the cheese doesn't burn.



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