

Prosciutto Laced Potato & Rutabaga Pie

Serves 6

Ingredients:

2½ lbs potatoes

1½ lbs rutabaga

3 T butter (1 + 2)

salt & pepper to season

1 T canola oil for the pan

4 slices prosciutto

10" cast iron skillet (I'm sure another oven proof type of skillet would work, but I used my cast iron one)

Directions:

Peel and cut up the potatoes & rutabagas.

Put into a large pot, and cover with water.

Add in a teaspoon of salt, and stir well.

Bring to a boil over high heat.

Reduce heat to medium low, partially cover, and continue cooking until the rutabaga can be easily pierced with a knife.

Drain the vegetables, and return to pot.

Put over low heat for a couple of minutes, shaking the pot a bit, to help dry the veg.

Turn off the heat and let rest for 20 minutes to an hour.

While the vegetables are resting, grease the skillet with the canola oil. Use a brush to be sure to spread it all over the bottom and sides.

Cut the prosciutto slices in half lengthwise, making 8 ribbons.

Starting at the center of the skillet, arrange the ribbons like spokes, being sure to lightly press them to the pan, across the bottom and up the sides. Any extra length can hang outside for now. Once done, you'll have 8 spokes, evenly spaced.

Mash the vegetables, adding in 1 tablespoon of butter, and seasoning with salt & pepper.

Spoon the mash into the prepared pan, being careful not to push the prosciutto out of place.

Pat it all smooth, and run a fork across the top, to create lots of surface area for crisping up.

Cut 2 tablespoons of butter into about 8 pieces, and dot the top of the mash.

Any extra length of the ribbons of prosciutto, can now be lifted and placed on top of the mash.

The pie can now be put in the fridge, covered with plastic wrap, for up to 1 day.

Let it sit at room temperature for about an hour and a half before cooking, to take the chill off.

Preheat the oven to 400°

Set the pan in the center of the oven and bake for 40 minutes.

Remove from oven, and let rest for 15 minutes.

Run a knife around the edge, being careful not to move the prosciutto.

Invert a serving plate, larger than the diameter of the skillet, over the pie. Hold the handle of the skillet, and place your other hand flat over inverted plate, and turn the two to release the pie onto the plate.

Exclaim how clever you are! Everyone should gather to look in wonder at your beautiful dish.

Enjoy!

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