

# Mashed Potatoes with Mushrooms, Shallots and Herbs

*The earthy notes of the mushrooms and herbs, coupled with the caramelized notes of the shallots, allow these mashed potatoes to pair well with Cabernet Sauvignon.*

## Ingredients:

4-6 Russet potatoes, mashed  
3 shallots, peeled and caramelized in a cast-iron skillet or grilled to a char on each side  
¾ cup sautéed wild mushrooms (chanterelles and maitake recommended)

2 tsp tarragon, chopped  
1 Tbsp Extra Virgin Olive Oil  
Tarragon sprigs for garnish  
Salt and pepper to taste

## Directions:

Follow your favorite mashed potato recipe to completion. Executive Chef Todd Knoll recommends heating butter and cream together before folding into potatoes and adding salt during the fold, which ensures even seasoning, eliminates the need to reheat the finished product and decreases the risk of over mashing.

After potatoes are mashed, fold in chopped shallots, mushrooms, tarragon and olive oil.

Garnish with additional tarragon sprigs. Season to taste and serve.

