



## **RAINY DAY BEER-BRAISED POTATOES**

Braising is a simple preparation method that creates wonderful results with root vegetables like potatoes. Follow these directions and you'll have an easy-to-make homemade stew for rainy spring days. I hear that you can use milk in place of the beer, but I don't believe it...

### **Ingredients:**

2 pounds potatoes  
3 tablespoons extra virgin olive oil  
2 cups of beer  
Salt and pepper  
1 cup grated cheddar  
1 tablespoon corn starch  
1 tablespoon freshly grated horseradish  
Chopped parsley for garnish

### **Preparation:**

1. Peel the potatoes and cut them into chunks.
2. Heat the oil in a large pot to medium-high and add the potatoes. Sprinkle with some salt and pepper.
3. Cook the potatoes for about ten minutes or until they begin to turn golden.
4. Add the beer and bring to a boil. Once boil is reached, turn the heat down to medium-low and simmer for 20 to 25 minutes. Stir the potatoes occasionally or they could stick to the pot.
5. Toss grated cheddar and corn starch together. Then stir it into the mixture along with the grated horseradish. Continue stirring until the cheese melts and top it with a parsley garnish.

Recipe from John Kleeford, Manager of the Bardstown Rd. Farmers Market, who adapted it from Mark Bittman's "How to Cook Everything Vegetarian."