

Meatball Sunday sauce

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There's something special about Italian Sundays, and meatball Sunday sauce where life slows down, and the kitchen becomes the heart of the home. For many Italian families, including my family, Sundays and sauce go together like peanut butter and jelly. Sunday sauce- a tradition that speaks to generations of love, warmth and togetherness. My easy and quick version, with tender, flavorful, meatballs is tribute to those cherished moments and the joy of sharing good food with loved ones. It's more than just a meal-it's a ritual, an experience, and for many, a tradition passed down through generations.

Sunday sauce doesn't have to be an all-day affair to feel like a special home-cooked meal. My version is designed for the modern home cook- easy to make, quick to assemble, with just 1 1/2 hours of cook time. It's a perfect recipe to prep ahead of time. With tender meatballs and a rich tomato sauce, this Meatball Sunday sauce recipe delivers all the flavor of a traditional Italian Sunday meal without hours in the kitchen.

Why this Meatball Sunday sauce is perfect for busy days

Minimal prep: The ingredients are straightforward and easy to find, no need for fancy techniques or equipment.

Quick Assembly: With a streamlined process, you can have the sauce simmering and the meatballs prepped in under 30 minutes.

Make-ahead friendly: Both the meatballs and the sauce can be prepared ahead of time and stored in the fridge for three days

or frozen for up to three months. And then reheated for an effortless ready made meal that taste like you spend the whole day cooking.

Versatile: This Sunday sauce can be served over pasta, polenta, or even on it's own with a side of crusty bread.

Meatball Sunday sauce doesn't have to be complicated to feel special- this recipe proves that a hearty, flavor meal can come together easily. Whether you enjoy it just made or make ahead, this dish is guaranteed to bring joy and Italian tradition to your table.

Ingredients For the Meatballs

- 2 eggs
- 1/3 cup milk
- 1 cup day-old bread, crust removed (or 1 cup plain breadcrumbs)
- 1/3 cup grated parmesan
- 2 Tbsp. chopped Italian parsley
- 1 Tbsp. finely minced garlic + 1 teaspoon garlic powder
- 1/4 cup finely chopped onion + 1 Tbsp. onion powder
- 1 Lb. lean ground beef
- Salt and pepper to taste
- INGREDIENTS FOR the Sauce
- 2 Tbsp. olive oil
- 1 small onion
- 1 handful
- Italian parsley
- 3 cloves of garlic
- 2 San Manzano 14 oz. crushed tomatoes
- 1 San Manzano 14 oz. can tomato sauce
- 1 Tbsp. oregano
- 1 cup water from rinsing out the tomato cans
- A few fresh basil leaves
- 1 Tbsp. butter

Instructions

1. Start by making the sauce. Chop the onion, garlic and Italian parsley into almost a paste. Then in 2 Tbsp. of olive oil over medium high heat saute the paste until soft and fragrant.
2. Add the tomatoes rinse out the cans with a little water and add to the stock pot. Bring to a slow simmer. cover and simmer for 1 hour. In the meantime make the meatballs: Preheat your oven to 375- degrees In a bowl add the eggs, milk, cheese and bread. Let sit for 10 minutes. Then add the rest of the meatball ingredients except for the ground beef and mix until well combined. Then add the ground beef, and mix just until well mixed. With wet hands form the meat into golf size balls. You should have 10 meatballs with this amount of ingredients.
3. Bake the meatballs on a parchment lined cookie sheet for 10 -12 minutes or until just beginning to brown.
4. After the sauce has been simmering for 1 hour. Add the baked meatballs and simmer the Sunday sauce for 1 hour longer. Add 1 Tbsp. of butter for a rich finish, and fresh basil. ENJOY!!!!

Sausage mushroom sauce
polenta

Sausage mushroom sauce polenta

If you're looking for the ultimate comfort food that's both hearty and delicious, sausage mushroom sauce polenta is what to make. This dish is the epitome of rustic Italian cooking, blending savory spicy sausage, earthy mushrooms, and velvety polenta into a meal that warms your heart and soul. Whether served as a casual family meal or Saturday night dinner with friends, it's a guaranteed hit.

Tips for making sausage mushroom sauce polenta

1. Choose the right sausage and mushrooms: When I make this dish I like using spicy Italian sausage for its bold flavors, and pairs well with cremini mushrooms. The sausage adds a savory depth, while the earthy mushrooms balance the richness. Of course you can use any mushroom that you prefer or mild Italian sausage. A splash of red wine makes the sauce even more flavorful- trust me, it's worth it.
2. Slow cooked polenta is key: polenta reminds me of my Italian childhood- it's comfort food through and through. Stirring the polenta slowly and consistently ensures it turns out creamy and lump-free. Adding parmesan makes it indulgent. The way my family used to enjoy
3. Layer flavors: One trick I learned is to season each layer. Sauté the sausage and mushrooms with onion and garlic, then let the sauce simmer gently. This brings out deep, complex flavors that makes this dish delicious and unforgettable. Enjoy every moment while making this- it's one of those meals where the love you

put into it really shines through!!!

Ingredients

- 2 Tbsp. olive oil
- 1/2 lb. sliced cremini mushrooms
- 1 cup chopped onions
- 1 Tbsp. minced garlic
- 1 lb. spicy Italian sausage crumbles
- 1/2 cup red wine
- 2 cups marinara sauce
- salt and pepper to taste
- INGREDIENTS FOR THE POLENTA
- 2 cups chicken or vegetable stock
- 1 cup milk
- 1/2 cup grated parmesan cheese
- 2 Tbsp. chopped Italian parsley
- 2 cups polenta
- salt and pepper to taste

Instructions

1. Start by making the sauce in a saute pan over medium high heat, in the olive oil cook the mushrooms until beginning to brown. Then add the onions and garlic and continue cooking until soft and translucent.
2. Then add in the sausage cook until brown. Deglaze the pan with the red wine, waiting until it evaporates before adding in the marinara sauce and simmer for 15-20 minutes. In the meantime make the polenta.
3. In a sauce pan add the stock and milk. Bring to boil , then lower the heat to a simmer. Slowly add in the cornmeal, stirring continuously. When the polenta begins to thicken about 10 minutes , add in the grated parmesan, parsley, salt and pepper. Adjust the

consistency, if to dry add more stock. It should be the consistency of mash potatoes. Add in the Italian parsley. Continue cooking for 5 minutes longer.

4. Spread the polenta on a platter top with the sausage mushroom sauce top with additional parmesan top with chopped Italian parsley. ENJOY!!!
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Italian Stracotto Italian pot roast

Italian Stracotto pot roast

Italian Stracotto pot roast is a recipe common in most regions of Northern and Central Italy. Stracotto which translates to overcooked in Italian is a tender, slow cooked pot roast. It's the kind of dish that fills your kitchen with that irresistible warm aromas, drawing everyone to the table in anticipation.

Unlike a typical roast that might be seared and cooked quickly, stracotto embraces the art of slow cooking. The result is a piece of meat so tender it practically melts in your mouth, full of deep, rich flavors of the cooking liquid. Traditional make with cuts of beef chuck or beef brisket that thrive in a long, slow braise. It's the kind of meal that brings people together, the kind you linger over with a glass of wine and good conversation.

Why I love this Italian Stracotto pot roast

This recipe is so lovable because it's a perfect blend of simplicity, tradition and comfort. Stracotto celebrates the art of slow cooking where time transforms humble ingredients into something extraordinary. The tender beef, infused with flavors of wine, herbs and tomatoes feels like I am a little girl in my mothers kitchen.

What I like most is how easy and versatile this pot roast recipe is. With just 15 minutes of prep time and 3 hours of cook time you have a meal that's steeped in tradition and it's delicious. Not only is it easy to make it's versatile too. You can serve it with polenta, mashed potatoes or even pasta to soak up the rich savory sauce.

For me Italian stracotto pot roast isn't just a meal , it's a connection to family, tradition, and the simple joys of Italian cooking. Every bite has the flavors of my childhood , and I love that it can create those same cherished memories for others. Whether served on a special occasion or as a hearty Sunday dinner, Italian stracotto pot roast is a timeless recipe that showcases the warmth and love of Italian cooking. Try it for yourself, and let me know your experience with this recipe. I love hearing from you and it helps others . THANKS!!!

Ingredients

- 3-4 Lbs. chuck roast
- 2 Tbsp. olive oil
- 1 cup diced pancetta
- 2 Tbsp. minced garlic
- 1 cup each chopped onion+ carrots + celery
- 1 cup red wine

- 3 cups beef broth
- 1 14 oz. can crushed tomatoes
- a few sprigs of rosemary, thyme and a few bay leaves
- salt and pepper to taste

Instructions

1. Start by salt and peppering the meat. Then in a dutch oven in the olive oil over medium high heat sear the meat on all sides.
2. Remove and in the same pot add the pancetta and cook until crisp . then add in the carrot, celery and onions and cook until soft and translucent.
3. deglaze the pan with the red wine waiting until it evaporates before adding the beef stock. Then add in the stock, marinara sauce , the herbs and return the meat back to the dutch oven.
4. Simmer covered for 2 1/2 -3 hours or until the meat is fork tender. ENJOY!!!!

Italian baked stuffed
eggplant

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eggplant

When I was growing up , my mother would make this incredible Italian baked stuffed eggplant. It was one of those dishes that filled the house with the warm, familiar comforting

aromas of garlic, herbs and bubbling cheese. For her it wasn't just about creating a meal, it was about bringing the family together.

I still remember standing on tiptoes to peek into the kitchen watching her scoop out the eggplants with such precision that even as a child somehow I knew she had done it many times before. She always said the secret was in the balance of the ingredients- the sweetness of the roasted eggplant, the heartiness of the Italian sausage and the creaminess of the cheese. It was a dish that transformed humble ingredients into something delicious.

Today , I'm sharing my mother's recipe with a few modern twist of my own. This dish is my way of keeping those cherished memories alive and sharing them with my own family – and now with you.

Tips for an easier Italian baked stuffed Eggplant recipe

1. Use small eggplant: Opt for baby eggplant or smaller globe eggplants. They require less scooping and cook faster.
2. Skip the Pre- salting: Modern eggplants are usually less bitter, so you can skip salting them to save time.
3. Pre-cook the eggplant shells: Roast the hollowed -out eggplant halves before stuffing. This softens the flesh reducing cook time.
4. Simplify the filling: Use pre- cooked or leftover rice. Also this Italian stuffed eggplant recipe can be made ahead of time making it the perfect option for busy schedules or holiday entertaining. To prepare in advance, assemble the stuffed eggplant by hollowing them out, preparing the filling and stuffing the shells. Cover and store the assembled eggplants in the refrigerator up to a day ahead. When ready to cook,

transfer them to baking dish cover with foil and baking as directed, adding a few extra minutes if baking directly from the cold refrigerator.

Ingredients

- 4 small eggplant
- 3 Tbsp. olive oil
- 1 Tbsp. minced garlic
- 1 small chopped onion
- 2 Italian sausage links casings removed
- 2 cups cooked rice
- 1/2 cup grated parmesan cheese
- 1 egg
- 2 Tbsp. chopped Italian parsley
- 1 cup shredded mozzarella
- 2 cups marinara sauce

Instructions

1. Pre heat your oven to 400- degrees
2. start by cleaning the eggplant. Then cut in half with a paring knife remove the flesh from the eggplant being sure to not to cut through the skin. Then drizzle with half the olive oil. salt and pepper to taste.
3. Pre bake the eggplant shells in a preheated 400- degree oven for 12-15 minutes. or until softened.
4. In the mean time prepare the filling. In a large saute pan in the remaining olive oil cook the onion and garlic until soft and translucent. Then add in the sausage and cook until brown. Breaking it up as you go.
5. Remove from the fire and mix in the cooked rice, egg, half of the grated parmesan , one cup of the marinara, egg, parsley, salt and pepper. Mix well.
6. Divide the filling among the prebaked eggplant shells top each one with the remaining marinara , grated

parmesan and the shredded mozzarella.

7. Re bake the filled eggplant for an additional 15 minutes. Turning on the broiler the last 5 minutes. Top with additional fresh Italian parsley. ENJOY!!!
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Creamy Italian sausage risotto

creamy Italian sausage risotto

Creamy Italian sausage risotto. The perfect marriage of savory sausage , creamy Arborio rice, and Italian herbs is the perfect dish for cozy nights or special gatherings. This recipe combines the earthy flavor of Arborio rice with in a the savory richness of Italian sausage, simmered in a flavorful broth and finished with a touch of cream. Whether you're a seasoned risotto lover or trying it for the first time, this dish is a foolproof way to elevate your table.

Three tips for success when making creamy Italian sausage risotto

1. Warm your broth: Always warm your broth to maintain the temperature of the risotto. Adding cold broth slows the cooking process and makes the risotto less creamy . Keep the broth on low heat in a separate pan and add it a ladle at a time, while stirring.
2. Toast the rice: before adding any liquid lightly toast

the rice along with the sausage. This step enhances the nutty flavor and helps the rice hold its texture as it absorbs the broth.

3. Stir often: Stir often, stirring releases the starch from the rice, creating a creamy consistency. Creamy Italian sausage risotto is a comforting and flavorful restaurant quality dish that brings the heart of Italian cooking to your table. Simple, satisfying and sure to impress- enjoy every delicious bite.

Ingredients

- 2 Tbsp. olive oil
- 1 small chopped shallot
- 1 Tbsp. minced garlic
- 1/2 lb. Italian sausage casings removed
- 2 cups Arborio rice
- 1 cup white wine
- 5 cups chicken stock warmed
- 1 cup grated parmesan cheese
- 1/2 cup heavy cream
- 2 Tbsp. butter
- 2 Tbsp. chopped Italian parsley

Instructions

1. In the olive oil over medium high heat cook the sausage in a large saute pan over medium high heat until brown , breaking it up into small crumbles as it cooks. Add the garlic and cook until soft.
2. Then add the rice and toast for a few minutes
3. Deglaze the pan with the wine waiting until it evaporates, then beginning adding the warm broth by ladle full while stirring continuously and waiting until it evaporates before repeating the process until all the chicken stock is added . this process will take 15 -20

minutes.

4. Once the rice is fork tender and creamy stir in the parmesan, heavy cream, Italian parsley, and butter. Mix until well combined and heated through .
 5. Adjust your seasonings top with more parmesan and parsley. ENJOY!!!!
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Fuyu persimmon walnut salad

Fuyu Persimmon walnut salad

This Fuyu Persimmon salad with toasted walnuts and grilled halloumi cheese is vibrant and a bright winter salad that combines the sweetness of ripe fuyu persimmons, the nuttiness of toasted walnuts, and the salty richness of grilled halloumi cheese. Persimmons are one of winters underrated gems. Their natural sweetness and velvety texture make them a star ingredients in both savory and sweet dishes. For this salad we use Fuyu persimmons, which are crisp and perfect for slicing. Paired with toasted walnuts, they bring a warm nutty crunch that contrasts deliciously with the juicy fruit.

This salad also has peppery mixed greens, salty halloumi and a citrusy vinaigrette that ties everything together.

Why this Fuyu persimmon walnut salad belongs on your table

This fuyu persimmon walnut salad is versatile enough for any occasion. It's light yet satisfying, making it an excellent start to a holiday dinner or a refreshing side dish to roasted

meats. The vibrant orange color of the persimmons and the ruby red pomegranate seeds add a festive touch to your winter table.

Growing up, persimmons were a wintertime treat in my household. My family would slice them up and enjoy them as a simple snack, but since then I've discovered how delicious they are paired with savory ingredients.

If your looking to impress family and friends or simple treat yourself to a seasonal delight this Fuyu persimmon walnut salad is the answer. Please don't forget to snap a photo before diving in- the colors alone are worth celebrating.

Ingredients

- 3 thinly sliced Fuyu persimmon
- 4 cups mixed greens
- 1 cup toasted walnuts
- 4 oz. halloumi cheese sliced medium thick
- 1/2 cup pomegranate seeds
- Dressing
- 1 cup extra virgin olive oil
- 1/3 cup white wine vinegar
- 1 Tbsp. dijon mustard
- 2 Tbsp. honey or maple syrup
- salt and pepper to taste

Instructions

1. In a saute pan over medium high heat in 1 Tbsp. of olive oil cook the cheese until golden on all sides. Remove and in the same pan toast the walnuts until fragrant.
2. Make the dressing in a bowl or jar whisk together the oil, vinegar, mustard, seasoning, salt and pepper. Adjust your seasonings to taste
3. Assemble the salad arrange mixed greens on a platter,

top with the persimmon slices, toasted walnuts and pomegranate seeds. Place the grilled cheese slices on top. Drizzle with the dressing. ENJOY!!!!

Stove top pot roast

Stove top Pot roast

This easy stove top pot roast makes a delicious dinner, perfect for family meals or holiday dinners. With melt in your mouth juicy beef cooked with potatoes and carrots until tender in a flavorful beef gravy.

When it comes to comfort food nothing beats a hearty pot roast. This easy stove -top pot roast is a timeless classic, every bite will melt in your mouth. It's the kind of dish that fills your kitchen with warm inviting aromas. Perfect for serving over mashed potatoes, pasta or with crusty bread.

Why You will love this stove top pot roast recipe

Simple ingredients; You only need a handful of pantry ingredients and fresh produce to create a delicious meal

One-pot wonder: Everything cooks together in one pot with just 15 minutes of prep time and 2 1/2 hours of cook time.

Delicious flavor: The beef slow cooks to tender perfection, while the potatoes and carrots soak up all the self make gravy.

This stove-top pot roast is proof to the magic of slow-cooked meals that fill your home with warmth. Whether you're serving it for a cozy family dinner or a special occasion , this hearty dish is sure to impress family and friends. If you try this recipe, let me know how it turns out- I would love to hear your thoughts. Happy cooking!!!!

Ingredients

- 3 Lb. piece of chuck roast
- 2 Tbsp. olive oil
- 2 onions sliced
- 3-4 cloves of garlic
- 1 cup red wine
- 4 cups beef broth
- 1 cup marinara sauce
- a few bay leaves
- 4 large carrots peeled and cut into large pieces
- 4 medium potatoes cut in half
- salt and pepper to taste

Instructions

1. Salt and pepper the meat Then in a dutch oven over medium high heat in the olive oil sear the meat on all sides. Remove and set aside
2. In the same pan add the onion and garlic cook until soft and translucent. Deglaze the pan with the red wine. Waiting until it evaporates before adding the beef stock, bay leaves and marinara sauce.
3. Return the meat to the dutch oven cover and simmer for 2-2 1/2 hours. or until the meat is fort tender. Then add the carrots and potatoes and cook for an additional 15 – 20 minutes or until the vegetables are fort tender. Top with fresh Italian parsley. ENJOY!!!!

Easy Savory mushroom gravy

Easy savory mushroom gravy

When it comes to comfort food, a rich and savory mushroom gravy is a game-changer. Perfectly versatile and bursting with earthy flavors, this easy recipe will elevate your holiday table or any meal that calls for a warm hearty sauce. Whether you're spooning it over mashed potatoes, drizzle it on roasted meats, or pairing it with a classic stuffing, this mushroom gravy is a must-have. This easy savory mushroom gravy is the perfect finishing touch to elevate any dish from holiday feasts to weeknight dinners.

Why I love this easy savory mushroom gravy recipe

This easy savory mushroom gravy recipe is a perfect blend of simplicity and rich flavor, making it a stand out addition to any meal. Here's why I love this recipe:

1. **Minimal ingredients** : It uses just a handful of pantry ingredients and fresh mushrooms, making it accessible and budget friendly.
- 2: **Quick prep time**: Ready in under 30 minutes, it's perfect for busy weeknights or last minute addition to holiday meals.
- 3: **Versatile**: It's earthy packed flavor complements mashed potatoes, turkey, stuffing and even roasted vegetables.
- 4: **Customizable**: you can use any combination of mushrooms that

fits your lifestyle . You can also add a splash of red wine or a touch of cream for a different taste.

What's not to love about a recipe that's as comforting as it is easy and delicious. Rich, flavorful and easy to make, it's a versatile addition to your recipe cards that will impress family and friends. Give it a try and enjoy!!!!

Ingredients

- 4 oz. cremini mushrooms sliced
- 4 oz white button mushrooms sliced
- 2 Tbsp. butter
- 2 Tbsp. of flour
- 4 cups chicken stock
- 1 few sprigs of thyme

Instructions

1. Start by wiping your mushrooms clean with a paper towel then slice
 2. Add the mushrooms to a dry saute pan over medium high heat and cook until the mushrooms are a golden brown.
 3. Remove the mushrooms from the pan. Then in the same pan add the butter and the garlic and cook until the garlic is soft and translucent
 4. add the flour and cook for a few minutes, stirring continuously. Then while still stirring slowly add in the chicken stock. Add in the thyme sprigs and simmer for 10 minutes or until sauce thickens.
 5. Return the mushrooms back to the pan just to heat through. ENJOY!!!!!!
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Savory sausage mushroom stuffing

Savory sausage mushroom stuffing

This holiday season make my savory sausage, mushroom sage stuffing. Full of seasonal herbs, hearty and full of classic Italian flavors it's the ultimate Thanksgiving side dish. Whether you're hosting or bringing a dish to the table, this savory stuffing is a guaranteed crowd-pleaser. Pair it with roasted turkey or enjoy it as a meal on it's own.

Why you're going to love this savory sausage mushroom stuffing recipe

This savory sausage and mushroom stuffing is a game-changer for your holiday table. With it's perfect balance of earthy flavors and delicious texture, it's everything you want in a classic side dish – and more. The combination of crumbled sausage and sauteed mushrooms infuses every bite with comfort. Add to that the golden , crisp edges of the corn bread cubes , and you have a dish that's irresistible.

What truly sets this stuffing apart is the depth of flavor and versatility of this recipe. You can customize it with your favorite additions, like toasted nuts, dried cranberries, or even add in a splash of white wine to elevate the side dish even further. Plus , it's easy to make ahead, so you can focus on entertaining and enjoying the day. From the first bite ,this savory sausage mushroom stuffing will have everyone at

the table asking for more- and the recipe!!!

Ingredients

- 2 Tbsp. olive oil
- 2 links Italian sausage casing removed
- 1 cup chopped onion
- 2 cups chopped celery
- 3 cups sliced cremini sliced mushrooms
- 4 cups corn bread for stuffing
- 1/2 cup chopped sage
- 2 cups chicken stock
- salt and pepper to taste

Instructions

1. Start by adding the chicken stock to the corn bread.
2. Then remove the casings from the sausage, in the 2 Tbsp. of olive oil saute the sausage until just beginning to brown breaking it up as you go.
3. Add the onions and celery and cook until soft and translucent. Then add in the sliced mushrooms cook until they are golden. then add in the chopped sage. Salt and pepper to taste.
4. Add the sausage mixture to the cornbread.
5. Bake in a preheated 375-oven for 30 -40 minutes.
ENJOY!!!

Parmesan scallop mashed

potatoes

Parmesan scallop mashed potatoes

There is something about mashed potatoes that just says Thanksgiving. And when you take that classic and add parmesan cheese and dress it up with scallop sliced potatoes, and broil them it becomes magic. These parmesan scallop mashed potatoes are creamy, rich, and buttery- perfect for pairing with just about any main dish any time of the year. If you have never done mashed potatoes like this or added parmesan to your potatoes, this recipe will become a game changer in the field of mashed potatoes.

Here are some tips for making parmesan scallop mashed potatoes

1. Choose the right potatoes: Use starchy potatoes like russets or Yukon gold for creaminess and fluffiness. Yukon gold potatoes add a buttery flavor that pairs well with parmesan.
2. For the topping of scalloped potatoes: let the removed potatoes cool then slice the potatoes thin.
3. For the pretty scallop potato topping: Layer the potatoes in an overlapping pattern for a visually appealing and evenly cooked dish. Top with additional parmesan and fresh parsley for a burst of flavor and color.
4. Allow the dish to rest for 5-10 minutes after baking for easier slicing. Parmesan scalloped mashed potatoes are the perfect combination of creamy, cheesy and comforting. By using quality ingredients and broiling to

golden perfection you can create a side dish that's as pretty as it is satisfying. Whether served as a holiday side or weeknight treat, this recipe is sure to become a family favorite.

Ingredients

- 3 lb. Yukon gold or russet potatoes
- 1/2 stick of butter
- 1 cup grated parmesan cheese
- 1 cup whole milk
- 1 Tbsp. chopped Italian parsley
- Salt and pepper to taste

Instructions

1. Start by scrubbing the potatoes clean. Then peel the potatoes and cut in half
2. Place the potatoes in a pot of cold water add 1 tsp. of salt.
3. Place the pot over medium high heat and bring to a boil. Boil the potatoes for 7-10 minutes. Then remove 3 of the potato half's and set aside. Continue boiling the remaining potatoes for an additional 7-10 minutes or until the potatoes are fork tender. Transfer to a colander and drain well.
4. Place the pot back over medium heat add the butter and the milk bring to low simmer . add the potatoes, parmesan cheese, parsley salt and pepper to taste.
5. Use a potato masher to mash the potatoes. Then place the mashed potatoes in a lightly buttered pie pan.
6. Cut the reserved potatoes into thin slices. Place then on the mashed potatoes in a pretty pattern. Sprinkle with more grated parmesan cheese and broil until just beginning to brown about 7-10 minutes. Sprinkle with Italian parsley. ENJOY!!!!