

# Creamed Potatoes and Boletes



Serves 4 as a side dish

Fresh boletes are cut into the same size as new potatoes and baked in a Madeira-cream sauce.

- 1-1/2 to 2 pounds new potatoes
- 2 to 3 firm young boletes
- 3 to 4 tablespoons butter
- 2 tablespoons flour
- 1/2 cup half and half
- 1/2 cup Madeira
- Salt and pepper to taste

Cook the potatoes in boiling salted water to cover until tender. Drain; peel the skins and cut into cubes. Set aside. Cut the mushrooms into cubes similar in size to the potatoes. In a saucepan, sauté the mushrooms in the butter. Remove them with a slotted spoon when they are browned. Mix the flour into the juices remaining in the saucepan. Add the cream and whisk over low heat until thickened. Add the Madeira and allow the sauce to thicken again. Add salt and pepper to taste.

In a buttered casserole dish, mix the potatoes and mushrooms together. Pour the sauce on top and bake in a preheated 350° oven for 20 minutes or until it brown and bubbly.

-- Louise Freedman