



Shrimp and Mushroom Mashed Potatoes, (Offered by Bryan A. from Mount Dora)

- 3 lbs Yukon Gold Potatoes
- 1 ½ lbs 26/30 size E-Z peel raw shrimp
- 1 lb button mushrooms
- 1 medium to large onion
- 1 head of fresh garlic
- 2 tsp Nutmeg
- 1 Stick Butter
- ¼ Cup Fresh Chopped Parsley
- 8 oz. or more Margarine
½-n-½
Old Bay spice
Salt and Pepper

Prepare potatoes:

If you prefer and skins are in good condition, leave skins on, otherwise peel the potatoes. Cut potatoes into about $\frac{3}{4}$ in chunks. Put cut potatoes in an 8 quart or larger pot and fill with water. Set aside.

Prepare Shrimp:

Peel and wash the shrimp. Spread the shrimp over a sheet of foil and pat dry with paper towels. Season shrimp with a good amount of Old Bay seasoning. Cook shrimp in a skillet with a small amount of butter over medium heat. Set aside, keeping shrimp warm. Careful not to over cook.

Other Ingredients:

Clean and slice mushrooms. Slice them very thin. This may take some time but it will provide a better texture and flavor. Using about 2 Tbs butter cook mushrooms in a skillet. When done empty contents of skillet over the shrimp on hold, keep warm. Coarse chop the onion and add to the skillet with 2 Tbs of butter. Begin to sauté onions over low heat. While cooking, crush/mince the all cloves from the head of garlic. As onions near being done (don't brown) add crushed garlic and another Tbs butter. Continue cooking for a few more minutes. Hold shrimp, mushrooms, onions and garlic aside, keep warm.

Bring potatoes to a boil and cook for about 15 to 20 minutes. They should be just slightly firm not completely soft. Drain.

Bring It Together:

Put cooked potatoes in a large mixing bowl, add margarine and small amount of $\frac{1}{2}$ -n- $\frac{1}{2}$ and start mashing. Adjust consistency with more margarine and/or $\frac{1}{2}$ -n- $\frac{1}{2}$ as desired. Mix in all pre cooked ingredients plus the nutmeg and parsley. Salt and pepper to taste.