

**Submitted by:** Donna Grotheer

**Recipe Name:**

Aunt Marie's Potato Pie

**Ingredients:**

3.5 lbs all purpose potatoes, preferably yellow-fleshed, washed and peeled  
3 cups loosely packed grated Parm-Reggiano cheese  
4 tablespoons of butter  
4 oz Italian salami or soppressata, cut into 1/4 " cubes  
1 egg beaten  
3/4 cup milk  
2 rounded tablespoons of finely cut parsley  
2 teaspoons salt  
1-2 tablespoons of butter (for greasing pan)  
1/4 cup dried bread crumbs (for the pan)  
4oz smoked provolone, or smoked gouda cut into 1/2 " or smaller cubes  
8oz mozzarella (or gruyere mixed in) cut into cubes  
Freshly ground pepper to taste  
1tablespoon of butter

**Directions:**

1. Boil potatoes in salted water until just tender. Rice the potatoes (Do not mash)
2. Add the Parmigiano, butter, salami, egg, milk, parsley and salt, stirring only to incorporate everything evenly.
3. Preheat oven to 425 degrees
4. Heavily butter 10 in. pie dish or cake pan, then coat with bread crumbs ( I use a rectangular pan).
5. Turn 2/3 of the potato mixture into the prepared pan. Smooth out gently , using a spatula or the back of a spoon, making the layer even.  
Do not press down. Try not to disturb the bread crumbs coating the pan.
6. Sprinkle evenly with the smoked cheese and mozzarella cubes, but don't bring them to the very edge. Season with freshly ground black pepper, if desired. Top with the remainder of the potato mixture. Smooth gently again. With a fork, make a decorative pattern on the surface of the potatoes; sprinkle lightly with bread crumbs, then dot with 1 tbl of butter.
7. Bake for 15-20 minutes, or until the top is lightly browned.
8. Serve hot, cut into wedges or spooned out of the pan.

After all is said and done, take a nap – you deserve it!