

# Transfiguration Monastery Vegetable Casserole

Marcia Kelly

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## Ingredients

10 large potatoes  
2 tablespoons olive oil  
1 cup chopped onion  
½ cup chopped fresh parsley  
1 teaspoon dried, mixed herbs  
1 cup grated mozzarella cheese  
1 cup sour cream  
3 eggs, beaten  
1 cup yellow raisins  
3 teaspoons corn starch  
pinch salt and pepper



## Directions

Boil potatoes until soft. Cut into small pieces.

Preheat oven to 350 degrees.

Heat oil in a sauté pan and lightly cook onion.

In large bowl, combine potato, onion, herbs, cheese, sour cream, eggs, raisins, cornstarch, salt and pepper.

Pour into glass dish and cook for 20 minutes or until golden brown.

Serves 8.

## Comment

Sister Mary Placid of Transfiguration Monastery in Windsor, New York, (near Binghamton) shared this recipe from her mother, a chef in southern France. Jack and I often stop at Transfiguration as we travel between Olean and New York City.