

# Recipes... MUSHROOM



**NOTES & TIPS:** An egg-slicer makes quick work of slicing mushrooms into uniform pieces. Cut edges of mushrooms will turn dark when exposed to air. When they will be served raw, cut just before serving or wipe the cut edges with lemon juice. Avoid aluminum pans when cooking light-colored mushrooms. The aluminum will discolor the mushrooms. Since mushrooms contain so much water, no additional liquid is needed when cooking. Do not cover. Don't throw away mushroom stems. Trim and freeze them to use in soups and stocks.

## SAUSAGE STUFFED MUSHROOMS

12 large fresh mushrooms  
1/2 pound bulk Italian sausage  
1/4 cup chopped green onions  
1/2 cup spaghetti sauce  
1/2 cup shredded mozzarella cheese

Remove mushroom stems; set caps aside. Chop stems; set aside. In a skillet, cook sausage over medium heat until no longer pink; remove with a slotted spoon. In the drippings, saute onions and mushroom stems. Stir in spaghetti sauce and sausage. Stuff into mushroom caps. Sprinkle with cheese. Place in a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 12-15 minutes or until cheese is melted.

## ULTIMATE MUSHROOM DISH

1 tablespoon and 1-1/2 teaspoons butter  
1-1/4 pounds sliced fresh mushrooms  
1/2 (4 ounce) can sliced black olives, drained  
1-1/2 cups shredded Cheddar cheese  
1 tablespoon all-purpose flour  
1 tablespoon butter, melted  
1/4 cup fine dry bread crumbs

Preheat the oven to 350 degrees F (175 degrees C). Melt 3 tablespoons of butter in a large skillet over medium heat. Add the mushrooms, and saute until tender, about 10 minutes. Layer half of the mushrooms in the bottom of a casserole dish. Sprinkle with half of the olives, half of the cheese, and 1 tablespoon of flour. Repeat the layers then top with the bread crumbs. Drizzle 2 tablespoons of melted butter over the crumbs. Bake for 30 minutes in the preheated oven, until bubbly and browned on the top.

## MUSHROOMS WITH SOY SAUCE

2 tablespoons butter  
1 (8 ounce) package sliced white mushrooms  
2 cloves garlic, minced  
2 teaspoons soy sauce  
ground black pepper to taste

Melt the butter in skillet over medium heat; add the mushrooms; cook and stir until the mushrooms have softened and released their liquid, about 5 minutes. Stir in the garlic; continue to cook and stir for 1 minute. Pour in the soy sauce; cook the mushrooms in the soy sauce until the liquid has evaporated, about 4 minutes.

## LAST MINUTE MUSHROOMS

1 tablespoon butter  
1 1/2 cups fresh button mushrooms, sliced  
1/2 teaspoon seasoned salt

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In a skillet, over medium heat, melt the butter. Add mushrooms, and sprinkle with seasoned salt. Cook, stirring occasionally, until mushrooms soften and become darker in color, about 10 minutes.

## MUSHROOM CHICKEN DIJON

1 skinless, boneless chicken breast half  
2 tablespoons all-purpose flour for coating  
1/2 tablespoon butter  
4 ounces fresh mushrooms, sliced  
2 ounces chopped green onions  
salt and pepper to taste  
1 1/2 cups heavy whipping cream  
1 tablespoon Dijon-style prepared mustard

Cut the chicken breast in half, and pound until flat. Coat with flour. In a small skillet melt butter/margarine over medium low heat and saute the floured chicken breast on one side for 4 to 5 minutes. Flip chicken breast. Add mushrooms, scallions and salt and pepper to taste. Add cream and mustard, stir all together and bring to a boil. Remove from heat and serve.

## MUSHROOM TURNOVERS

1/2 (8 ounce) package cream cheese  
1/2 cup butter  
3/4 cup all-purpose flour  
1 tablespoon butter  
6 ounces fresh mushrooms, finely chopped  
1/4 medium onion, chopped  
1/8 teaspoon dried thyme  
1/8 teaspoon salt  
1/4 teaspoon ground black pepper  
3/4 teaspoon all-purpose flour  
1/4 cup sour cream

In a medium bowl, mix together the cream cheese and 1 cup of butter until well blended. Mix in the flour until fully incorporated. Pat into a ball, and refrigerate while you make the filling. Melt 2 tablespoons of butter in a large skillet. Add the mushrooms and onion. Season with thyme, salt and pepper. Cook and stir until tender, about 5 minutes. Sprinkle the flour over everything so it won't get lumpy, then reduce the heat to low, and stir in the sour cream. Heat just until thickened, then remove from the heat.

Preheat the oven to 350 degrees F (175 degrees C). On a lightly floured surface, roll the dough out to about 1/4 inch thickness. Cut into 3 inch rounds. Place a small amount of the mushroom mixture on one side of each circle, then fold the dough over and press to seal. Prick the tops with a fork to vent steam, and place the pastries on a baking sheet. (They can also be frozen at this time until needed.)

Bake for 15 minutes in the preheated oven, or until golden brown. If baking frozen turnovers, it may take an additional 5 minutes.

## SIMPLY MARINATED MUSHROOMS

1 cup water  
1 1/2 pounds fresh mushrooms, stems removed  
1/4 cup olive oil  
1 teaspoon dried thyme

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1 teaspoon salt  
3 tablespoons fresh lemon juice  
3 teaspoons minced garlic  
1/2 teaspoon ground black pepper  
3 tablespoons dried parsley  
1/8 teaspoon onion powder

In a large pot, bring water to a boil. Add mushrooms and simmer for 10 minutes. Remove from heat and drain. In a large bowl, whisk together the olive oil, thyme, salt, lemon juice, garlic, pepper, parsley and onion powder. Add mushrooms and toss until coated. Chill in marinade overnight, and reheat to serve.

## MUSHROOM STUFFING BALLS

1/4 pound fresh mushrooms, chopped  
1/2 medium onion, chopped  
1/4 cup butter, melted  
2 eggs, beaten  
1 teaspoon dried parsley flakes  
1/8 teaspoon garlic powder  
1/4 cup grated Parmesan cheese  
1-1/4 cups seasoned dry bread crumbs

Preheat the oven to 350 degrees F (175 degrees C). In a large bowl, mix together the mushrooms, onion, butter, eggs, parsley, garlic powder, and Parmesan cheese until creamy. Gradually mix in bread crumbs until the mixture is stiff enough to shape into balls. Form into 2 inch balls, and place on cookie sheets. Bake for 18 minutes in the preheated oven, until the bottoms are lightly browned. Arrange on a serving tray and serve hot or warm.

## MUSHROOM STUFFED CHICKEN ROLLUPS

1/4 cup butter  
1/2 pound button mushrooms, chopped  
1/2 teaspoon salt  
1/4 teaspoon ground black pepper  
1/2 teaspoon ground nutmeg  
1 cup seasoned dry bread crumbs, divided  
6 skinless, boneless chicken breast halves  
1/8 cup butter, melted  
3/4 cup heavy cream

Preheat oven to 350 degrees F (175 degrees C). To Make Mushroom Filling: Melt 1/4 cup butter in a small skillet over medium heat. Add mushrooms, salt and pepper and saute together, stirring, until mushrooms are dark. Remove skillet from heat; stir in nutmeg and 3/4 cup bread crumbs.

Spoon mushroom mixture onto the end of each chicken breast, roll up and fasten with toothpicks. Place seam side down in a lightly greased 9x13 inch baking dish. Brush 1/8 cup melted butter over breasts, then sprinkle with remaining 1/4 cup bread crumbs. Pour cream over all. Bake uncovered at 350 degrees F (175 degrees C) for 30 minutes or until chicken is cooked through and no longer pink.

## MUSHROOM CRESCENTS

1 (8 ounce) package cream cheese, softened  
1/2 cup butter or margarine, softened  
1 1/2 cups all-purpose flour

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## FILLING:

1/2 pound fresh mushrooms, finely chopped  
1 medium onion, finely chopped  
2 tablespoons butter or margarine  
1 (3 ounce) package cream cheese, cubed  
1/2 teaspoon salt  
1/4 teaspoon dried thyme  
1/8 teaspoon pepper  
1 egg, lightly beaten  
1 teaspoon water

In a mixing bowl, beat cream cheese and butter until smooth; stir in flour. Cover and refrigerate dough for at least 1 hour. Meanwhile, in a skillet or saucepan over medium heat, saute mushrooms and onion in butter until tender. Remove from the heat. Add cream cheese, salt, thyme and pepper; stir until cheese is melted. Cool to room temperature. On a floured surface, roll dough to 1/8-in. thickness. Cut into 3-in. circles. Combine egg and water; lightly brush edges of circles. Place about 1 teaspoon of filling in center of each circle. Fold over; seal edges. Brush with egg mixture. Bake at 400 degrees F for 15-20 minutes or until golden brown.

## BAKED MUSHROOMS WITH THYME & WHITE WINE

1 1/2 tablespoons minced onion  
1/2 teaspoon minced garlic  
1/4 teaspoon dried thyme  
1 1/2 tablespoons white wine  
1 tablespoon olive oil  
8 ounces fresh mushrooms, quartered  
salt and pepper to taste

Preheat oven to 375 degrees F (190 degrees C). Whisk together the onion, garlic, thyme, white wine, and olive oil in a large bowl. Add the mushrooms and toss to coat; season to taste with salt and pepper. Transfer mushroom mixture into a small baking dish, cover, and bake for 35 minutes, stirring occasionally.

## MARINATED MUSHROOMS WITH RED BELL PEPPERS

1/4 cup red wine vinegar  
2 tablespoons and 2 teaspoons water  
1 tablespoon corn oil  
1/2 teaspoon white sugar  
1-1/2 teaspoons chopped onion  
1-1/2 teaspoons chopped fresh parsley  
1/4 teaspoon dried basil  
1 clove garlic, minced  
1/8 teaspoon salt  
1/8 teaspoon fresh ground black pepper  
2 cups fresh mushrooms, stems removed  
1/4 red bell pepper, diced

Combine the vinegar, water, oil, sugar, onion, parsley, basil, garlic, salt, and pepper; bring to a boil. Stir in the mushrooms and red bell pepper; return mixture to a boil; reduce heat and simmer until the mushrooms are tender, 5 to 10 minutes. Remove from heat and allow to cool to room temperature. Transfer to a covered container and store in refrigerator at least 4 hours before serving.

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## MUSHROOM CHICKEN PICCATA

1/2 cup all-purpose flour  
1 teaspoon salt  
1/2 teaspoon paprika  
1 egg  
2 tablespoons milk  
6 skinless, boneless chicken breast halves  
4 tablespoons butter  
1/2 pound fresh mushrooms, sliced  
1/4 cup chopped onion  
1 cup chicken broth  
1/2 cup white wine  
2 tablespoons lemon juice  
1 tablespoon cornstarch  
1 tablespoon chopped fresh parsley, for garnish

In a shallow dish or bowl, mix together flour, salt and paprika. In a separate dish or bowl mix together egg and milk. Dip chicken pieces in egg mixture, then in seasoned flour. In a large skillet, heat butter or margarine over medium high heat. Saute chicken pieces until golden brown. Add mushrooms and onion and saute for 3 to 5 minutes.

In a medium bowl combine the broth, wine, lemon juice and cornstarch. Mix together and pour mixture over chicken and mushrooms. Reduce heat to medium low and let chicken mixture simmer for 25 minutes or until chicken is cooked through and juices run clear. Sprinkle with parsley and serve.