



Home on the Range



This week's gathering of recipes is entitled "Mushroom Marvels." And, marvels they are, because of the unique way they add zest to other foods. Mushrooms complement salads, soups, casseroles, etc., and are just as delicious served as snacks or stuffed.

If, after trying several of this week's fare, you should decide you would like more recipes featuring mushrooms, send a self addressed, stamped envelope to the American Mushroom Institute, P.O. Box 373, Kennett Square, Pa. 19348. The AMI stresses that the envelopes must be stamped for results.

PITTSBURGH'S MUSHROOM SANDWICHES

- 1 pound fresh mushrooms
- 10 tablespoons butter or margarine, divided
- ¼ pound thinly sliced cooked ham, slivered
- ¼ cup sliced scallions or green onions
- 1½ tablespoons chopped chives
- ½ teaspoon salt
- ¼ teaspoon tarragon leaves, crumbled
- 1/8 teaspoon ground black pepper
- 6 eggs
- 8 slices white bread

Rinse; pat dry and slice fresh mushrooms (makes about five cups). In a large skillet melt four tablespoons of the butter. Add mushrooms; saute for three minutes; remove and set aside. In the same skillet melt two tablespoons of the butter. Add ham, scallions, chives, salt, tarragon and black pepper; saute for two minutes. Crack eggs open into the skillet. Cook and stir very gently just until eggs begin to firm up. Stir in sauteed mushrooms; heat only until hot. Spread remaining four tablespoons butter, on both sides of each slice of bread. Pile mushroom-egg filling on four slices. Top with remaining bread slices; secure with toothpicks. Arrange on a rack in a broiler pan. Place under a preheated hot broiler about six inches from heat source until bread is toasted about one minute on each side. Yields four sandwiches.

HAMBURGER CASSEROLE

- 1½ pounds hamburger
- 1 can whole kernel corn
- 1 can cream of mushroom soup
- 3 cups boiled noodles
- 1 cup dairy sour cream
- 1 onion, chopped
- 1 cup bread crumbs
- 1 can cream of chicken soup

Fry hamburger and onion together and add other ingredients except bread crumbs. Place in casserole. Top with bread crumbs. Bake at 350 degrees F. for 30 minutes or until hot

Esther Mae Martin
Pine Grove, Pa.

FRESH MUSHROOM CUTLETS

- 1 cup finely chopped mushrooms
- 1 green onion, minced
- 2 eggs
- ½ cup bread crumbs
- ¾ cup grated mild cheddar cheese

Mix all ingredients well, but do not turn into a mush. Pinch off about one teaspoon of mix and saute in a little butter until done. Taste and adjust seasoning if necessary. Form remaining mix into eight patties about ¾ inch thick and press into shape between sheets of waxed paper. Fry patties in butter over low heat. The outside of the cutlet should be crisp and the inside moist. Serve plain, or melt a slice of cheese over each cutlet before serving. Also, delicious with cheese sauce. Serves four

NOTE: These are easy, but must be made the very last minute before frying.

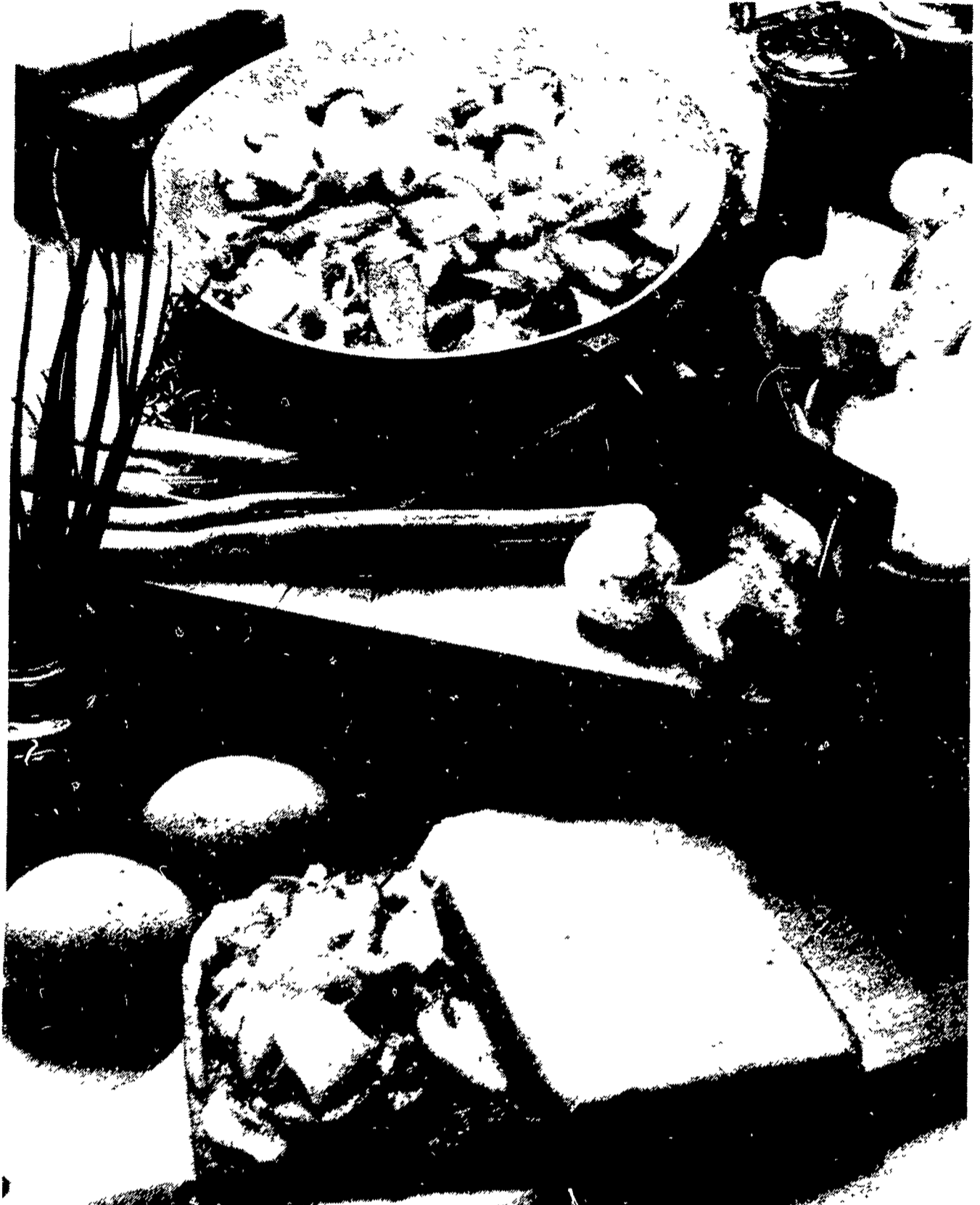
Mary Reiff
Shippensburg, Pa.

MUSHROOM CASSEROLE

- 1 pound fresh mushrooms
- 4 slices heavy bread buttered on one side
- ½ cup green pepper
- ½ cup celery
- ½ cup mayonnaise
- Salt and pepper
- 2 eggs
- 1½ cups milk
- 1 can mushroom soup
- Buttered crumbs
- Grated Parmesan cheese

Saute mushrooms in three tablespoons butter. Add green pepper and celery. Cut two slices of bread into one inch squares and line bottom of 2½ quart casserole. Add mayonnaise, salt, and pepper to mushroom mixture, and layer over bread squares in casserole. Butter two more slices of bread, cut into one inch squares and put on top of mixture. Beat eggs with milk and pour over other ingredients. Refrigerate one hour or over night. Spoon can of mushroom soup over all and top with crumbs and cheese. Bake one hour at 300 degrees F.

Barbara L. Smoker
Christiana, Pa.



Just the aroma of these savory mushroom sandwiches being toasted is enough to attract a long line of hungry "customers."

GRILLED MUSHROOMS & CHEESE

- ½ pound fresh mushrooms or 1 can (6 to 8 oz.) sliced mushrooms
- 3 slices bacon
- 6 slices toast
- 3 tablespoons mayonnaise
- 1 medium onion, sliced in rings
- 1 cup shredded Cheddar cheese

Rinse, pat dry and slice fresh mushrooms or drain canned mushrooms; set aside. Saute bacon until crisp; drain and crumble. In three tablespoons of the bacon drippings, saute mushrooms for two minutes; set aside. Spread toast with mayonnaise; top with sauteed mushrooms, crumbled bacon, onion rings and cheese. Place on a cookie sheet. Bake in a preheated moderate oven (375 F.) for eight minutes or until hot and cheese is melted. Serve as a luncheon or supper dish. Or, cut each piece into quarters and serve as an hors d'oeuvre. Yields six open sandwiches or 24 hors d'oeuvres.

Courtesy American Mushroom Institute
Kennett Square, Pa.

MUSHROOM SOUP ORIENTAL

- 1 quart beef stock
- 3 tablespoons soy sauce
- 1 cup diagonally sliced celery
- 1 cup thinly sliced carrots
- ½ cup sliced onions
- 1 10 oz. package frozen spinach or ½ package fresh spinach
- ½ pound mushrooms sliced

In a large saucepan bring beef stock and soy sauce to a boil. Add celery, carrots, and onions. Reduce heat; cover, and simmer for five minutes. Add spinach and mushrooms. Return to boiling point. Reduce heat and simmer for five minutes or until vegetables are crisp tender.

Mary Reiff
Shippensburg, Pa.

HONEY BROOK MOLASSES

- BAKING MOLASSES • TABLE SYRUP
- BLACKSTRAP MOLASSES
- CLIP & SAVE FOR YOUR RECIPE FILES:

MOLASSES CRINKLES

- | | |
|-----------------------------------|--------------------------|
| ¾ cup soft shortening | 2¼ cups GOLD MEDAL Flour |
| 1 cup brown sugar (packed) | 2 tsp. soda |
| 1 egg | ¼ tsp. salt |
| ¼ cup Honey Brook Baking Molasses | ½ tsp. cloves |
| | 1 tsp. cinnamon |
| | 1 tsp. ginger |

Mix shortening, sugar, egg and molasses thoroughly. Blend all dry ingredients; stir in. Chill. Heat oven to 375 degrees (quick mod.). Roll dough into balls the size of large walnuts. Dip tops in sugar. Place, sugared-side-up, 3" apart on greased baking sheet. Sprinkle each with 2 or 3 drops of water. Bake 10 to 12 minutes. Makes 4 dozen.

WATCH FOR NEW RECIPES

Look for Honey Brook Molasses with THE BEEHIVE at your local grocer. If not available call: (215) 273-3776



ZOOK MOLASSES CO.

West Main St., Honey Brook, PA