# Home on the Range

(Continued from Page 57)

#### MUSHROOM BREAD SNACKS

1 loaf thin white bread 1/4 cup butter

2 spring ontons, chopped

3 tablespoons flour

Accent

Salt and pepper

1 cup cream

1 teaspoon lemon juice ½ pound chopped mushrooms

Saute mushrooms and onion in butter. Add flour, accent, salt and pepper, cream, and lemon juice. Blend well. Remove crust from bread and flatten by rolling with rolling pin. Spread with mixture and roll up in a jelly roll fashion. Bake for 10 to 15 minutes at 400 degrees F. Cut into snack size pieces.

> Mrs. Fred H. Hartlaub Gettysburg, Pa.

#### XXX **HOT & TANGY MUSHROOMS**

3 pounds mushrooms

4 cup olive oil 1 teaspoon crushed red pepper

3 ounces cooking wine

8 cloves garlic, diced

1 tablespoon oregano

Boil mushrooms for five minutes; strain. Brown garlic in oil with oregano. Add mushrooms, hot peppers, and wine. Simmer for one hour or until mushrooms are completely cooked. Yields six to eight servings.

### PARISIAN MUSHROOM SALAD

8 ounces button mushrooms 3 tablespoons wine vinegar ½ cup chopped cooked ham

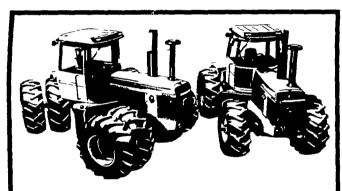
3 tablespoons mayonnaise ½ teaspoon sugar

Garnish:

Hard cooked egg quarters

Pınch cayenne pepper

Trim the base of the mushrooms stalks and wipe them with damp cloth. Slice the mushrooms. Mix the mayonnaise with the vinegar and the sugar to make a smooth sauce. Place the prepared mushrooms and ham in a serving bowl and toss in the mayonnaise mixture. Serve garnished with hard cooked egg quarters sprinkled with cayenne pepper. Serves four to six



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#### HAMBURGER MUSHROOM TWIST

1 pound lean hamburger Salt and pepper to tasta

2 tablespoons parsley

1 small onion, chopped

1 small can tomato paste 1 package (8 oz.) grated Cheddar cheese

½ tsp. oregano

½ pound fresh mushrooms 1 cup chopped green olives

Brown hamburger seasoned with oregano, parsley, pepper and salt. Add chopped onion, mushrooms and olives. Mix ingredients and add tomato paste, simmer five to 10 minutes. Top with grated cheese and serve after cheese is slightly melted.

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STUFFED MUSHROOMS 1 pound medium size mushrooms (about 18)

1/4 cup butter or margarine, melted

1/4 cup green onions, finely chopped 4 cup water

1 cup herb seasoned stuffing

Wash mushrooms and remove stems. Dip caps in melted butter (or margarine) and place upside down in a shallow baking pan. Finely chop 1/4 cup of the mushroom stems and saute with green onions in remaining butter (or margarine), adding more butter if necessary. Add water. Lightly stir in stuffing. Spoon mixture into mushroom caps. Bake at 350 degrees F. until hot, about 10 minutes. Makes about 18.

Above two recipes by: Mrs. Claire Coombs Gardners, Pa.

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#### **CREAM OF MUSHROOM SOUP**

2 cups mushrooms (about ½ pound)

4 tablespoons chopped onion 4 tablespoons butter or margarine

4 tablespoons flour

3 cups chicken broth

1 cup light cream or whole milk

1 teaspoon salt

½ teaspoon pepper

1/4 teaspoon ground nutmeg

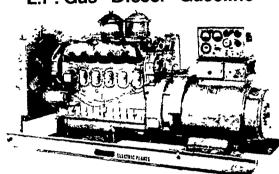
Slice mushrooms through cap and stem; cook with onion in butter for five minutes. Blend in flour; add broth. Cook and stir until slightly thickened. Cool slightly; add cream and seasonings. Heat through. Serve at once.

Shirley Huegel Lancaster, Pa.

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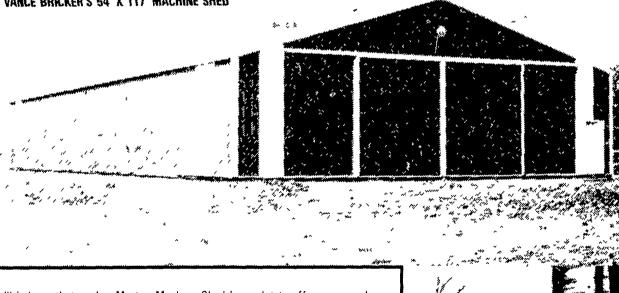
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