

Home on the Range

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LEMON-MUSHROOM COMPANY CHICKEN

- 1 pound fresh mushrooms
- ½ cup coarsely chopped onion
- ¾ cup butter or margarine, divided
- ½ teaspoon salt
- 1/8 teaspoon ground black pepper
- 3 whole chicken breasts, boned, skinned and halved (8 oz. each)
- ½ cup lemon juice
- 2-½ cups soft bread crumbs
- 1-½ teaspoons dill weed, crushed
- 1 egg, lightly beaten
- ¼ cup white wine

Rinse and pat dry mushrooms. Slice ¾ pound of the mushrooms (makes about 1-½ cups); finely chop remaining mushrooms (makes about 3 cups). Place chopped mushrooms and onion in a clean cloth; twist tightly to extract as much moisture as possible (use liquid in soups, stews, etc.). In a large skillet melt ¼ cup of the butter; add mushroom and onion mixture, salt and black pepper; saute until tender and most of the liquid has evaporated, about 7 minutes, stirring frequently. Remove with a slotted spoon; set aside to cool. Add sliced mushrooms to skillet; saute until tender, about 5 minutes; set aside. Preheat oven to 375 F. Flatten each chicken breast between two pieces of waxed paper. Dip each breast in lemon juice. Place 1 rounded tablespoon of the reserved mushroom mixture in center; roll from the short side, tucking in sides. Repeat with remaining chicken. Combine bread crumbs with dill. Dip each chicken piece in egg and coat with bread crumb mixture; place in a shallow baking pan. Combine wine with remaining ½ cup butter, melted; pour over chicken. Bake, uncovered, for 30 minutes, basting frequently with pan drippings. Heat reserved sauteed mushrooms until hot; spoon over chicken.

Mrs. Karen Snyder, Lancaster

Pizza is not so much an invention as it's an innovation. That's been true ever since the beginning when an Italian baker took remnants of dough, seasoned tomato sauce, cheese, and mushrooms, baked them all together and gave them out to feed the poor.

Since coming to this country, Italians as well as their American innovators have changed the spicing, form and ingredients of pizza to suit prevailing tastes. And innovations continue just as appetites for them abound.

But what pizza is complete without the delectable mushroom? Try this stuffed pizza recipe and remember to pour on the mushrooms!

STUFFED PIZZA

- one 10-inch pizza (4 servings)
- ½ pound fresh mushrooms, sliced
- 1 loaf (1 lb.) frozen bread dough
- Cornmeal
- 1 pound Italian sausage, cooked, drained and crumbled
- 1 can (8 oz.) pizza sauce, about 1 cup
- 2 teaspoons oregano, crushed
- 1 cup (4 oz.) shredded Cheddar cheese
- 1 cup (4 oz.) shredded Mozzarella cheese
- ½ cup (2 oz.) shredded Provolone cheese
- Green pepper rings
- Red pepper rings

Preheat oven to 425°F. Thaw bread according to package directions; divide. Roll half of dough to 10-inch circle. Sprinkle bottom of 10x1 ¾-inch pizza pan lightly with cornmeal. Place dough in pan. Spread with half of pizza sauce. Add half of sausage. Sprinkle with 1 teaspoon oregano. Sprinkle with half of cheeses. Roll remaining dough into 10-inch circle. Place on top of filling. Add remaining pizza sauce, sausage and oregano. Bake 15 minutes. Remove from oven. Arrange mushrooms and pepper rings over top. Sprinkle on remaining cheeses. Bake 5 to 7 minutes

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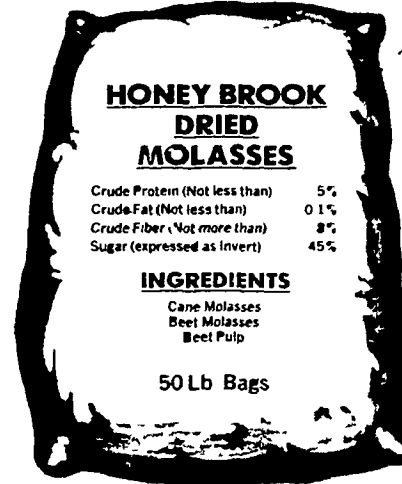
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