Cookbook Author Prepares Stuffed, Marinated Mushrooms

LOU ANN GOOD Food And Family Features Editor

HARRISBURG (Dauphin Give Pennsylvanian Co.) mushrooms to Italian chef Grace Pilato and voile — a tasty combination to savor.

Pilato is gracious enough to share her recipes with our readers. If you like these recipes, you will want to purchase her cook-book available in bookstores called "Cooking With Grace." GRACE PILLATO'S

STUFFED MUSHROOMS

1¹/₂ pounds white button mushrooms, wiped clean with a damp paper towel (caps intact, stems removed, diced) Stuffing:

- 1 pound fresh spinach or Swiss card (washed, drained)
- tablespoons virgin olive oil, divided
- ¹/₂ cup finely diced celery ^{1/2} pound ground pork or beef (optional)
- 2 cloves garlic, chopped fine
- 1 cup cracker crumbs (prefera-
- ble Ritz or Townhouse)
- 1 large egg, lightly beaten 4 tablespoons Italian flat-leaf
- parsley
- cup shredded Fontina 1/2 cheese

DLDE

RODU(

1 tablespoon butter ½ cup sherry or dry white wine Freshly grated Romano cheese, for sprinkling Preheat oven to 350 degrees.

Cook the spinach or Swiss chard in the microwave. Chop it fine.

Place a large skillet over medium high heat. When the skillet is warm, add 2 tablespoons of olive oil. When the oil is hot, saute celery for 2 minutes. Add ground meat if using, and saute until just cooked. Add diced mushroom stems and garlic and saute for 2 additional minutes. Place these ingredients in a medium bowl and set aside.

Add the cracker crumbs, egg, parsley, spinach, and Fontina cheese and toss lightly. Set it aside.

Butter a medium baking dish. Sprinkle the mushroom caps with 2 tablespoon oil, place them in a baking dish, and bake in 350-degree oven for 8 minutes. Drain off any liquid; remove the mushrooms from the baking dish, and stuff by placing the stuffing in a mound into each cap.

Pour the sherry into the bottom of the baking dish. Place the stuffed mushrooms back into the baking dish and bake for another 15 minutes. Sprinkle with Ro-

NOTICE

Specials For All Newlyweds!!

mano cheese, place until the broiler, and broil for 1-2 minutes, or until tops are golden.

Transfer mushrooms to a serving platter and serve hot, warm, or at room temperature. Makes 6 to 8 servings.

GRACE PILLATO'S MARINATED MUSHROOM SALAD

11/2 pounds white button mushrooms

Marinade:

- Juice of 1 medium lemon (about 3 tablespoons)
- 2 tablespoons wine vinegar cup extra virgin olive oil
- (more if needed) 1-2 cloves garlic (chopped very
- fine)
- 1/4 cup chopped Italian flat-leaf parsley
- 1 teaspoon dried oregano
- teaspoon freshly ground 1/4 black pepper
- 1/2 teaspoon salt
- ¹/₂ teaspoon red pepper flakes Garnish:
- 1 head Boston lettuce
- 2 tablespoons toasted pine nuts (chopped or ground, optional) Combine all the marinade in-
- gredients in a large bowl and stir. Clean the mushrooms by using
- a damp piece of paper towel to



Grace Pilato prepares stuffed mushrooms during a Culinary Connection demonstration at the Pennsylvania Farm Show.

gently remove and soil particles. Cut the mushrooms in ¹/₈-inch slices and add to the marinade. Toss lightly to coat the mushrooms. Taste for seasoning and adjust accordingly. You might need more oil — there should al-ways be a very tiny bit of oil in rectly onto the surface of the mushrooms and refrigerate for 1 to 2 hours.

To serve, arrange a tender leaf of lettuce on a plate, and place marinated mushrooms on top. Sprinkle with toasted pine nuts if desired.

the bottom of the bowl. Place plastic wrap di-

Hint: Any leftover marinated mushrooms will keep in the refrigerator in a covered container for several days.

Bathroom Tips

(NAPS)-To prevent microbes from using your bathroom, experts suggest you keep these helpful hints in mind:

•Always keep an all-purpose cleaner and a sponge in the guest bath so you can sneak away and clean up when unexpected company shows

Available in

White

Ivory

- Jess "Dad" Dye, ID

Elite

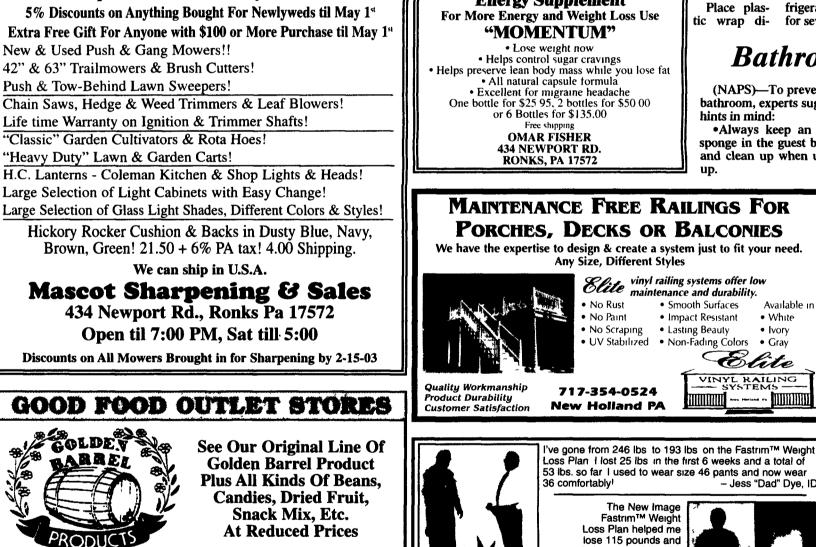
VINYL RAILING

•Steam helps to loosen buildup, so why not clean while you're in there.

•To avoid bathtub rings, don't use oily bath preparation. Use a water softener if you live in a hard-water area, and rinse the tub immediately after bathing.

•Can't get to that dirt in the corner? Make a pointed tool by cutting an old whisk broom at a 45-degree angle.

•To avoid bacteria from breeding in your bathroom use products with built-in antimicrobial protection. Products with antimicrobial protection, such as those with Microban® protection, provide con-



Energy Supplement

