

The Mushroom Cookbook

3097 Recipes

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Chicken Piccata III

Ingredients

1 cup all-purpose flour
1/2 teaspoon paprika
salt and pepper to taste
1 pound skinless, boneless
chicken breast halves - cut into
thin strips
1/4 cup vegetable oil
4 ounces fresh mushrooms, sliced
1/4 cup lemon juice
3/4 cup chicken stock
1/2 teaspoon garlic powder
1 (14 ounce) can artichoke hearts,
drained and quartered

Directions

In a shallow bowl, mix together flour, paprika, and salt and pepper. Dredge chicken pieces in the seasoned flour.

Heat oil in a large skillet over medium heat, and saute chicken until light golden brown (about 45 seconds each side). Remove chicken from skillet, and set aside.

To skillet, add mushrooms, lemon juice, and chicken stock. Simmer until a smooth, light sauce develops. Season with garlic powder. Return chicken to the skillet, and simmer until chicken is no longer pink and juices run clear. Stir in artichoke hearts, and remove from heat.

Creamy Mushroom Macaroni

Ingredients

1 (16 ounce) package elbow macaroni
1 tablespoon butter
1/3 cup milk
1 (10.75 ounce) can condensed cream of mushroom soup
1 pound processed cheese food, cubed

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Preheat oven to 350 degrees F (175 degrees C).

In medium saucepan over medium heat, combine butter, milk, mushroom soup and processed cheese. Stir until cheese is melted and mixture is smooth. Stir in cooked pasta. Pour into 2 quart baking dish and bake 20 minutes or until top is golden brown. Let stand 10 minutes and serve.

Pork Hash Brown Bake

Ingredients

1/4 cup all-purpose flour
2 teaspoons chicken bouillon granules
1/2 teaspoon salt
1 cup water
1/2 cup milk
1/4 cup sour cream
3 cups frozen O'Brien hash brown potatoes, thawed
2 cups cubed cooked pork
1 (10 ounce) package frozen mixed vegetables, thawed
1 (4 ounce) can mushroom stems and pieces, drained
1/2 cup crushed cornflakes
2 tablespoons butter or margarine, melted

Directions

In a saucepan, combine flour, bouillon, salt, water and milk until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in sour cream.

In a large bowl, combine the potatoes, pork vegetables and mushrooms. Add the sour cream mixture; stir to coat well. transfer to a greased shallow 2-qt. baking dish. Toss cornflakes and butter; sprinkle over the top. Bake, uncovered, at 375 degrees F for 30-35 minutes or until heated through.

Baked Shells in Sauce

Ingredients

1/2 cup seashell pasta
1 cup tomato sauce
1/2 cup mushrooms, diced
1/4 cup crumbled firm silken tofu
1/4 cup shredded mozzarella cheese
2 tablespoons grated Parmesan cheese

Directions

Bring a pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Preheat oven to 400 degrees F (200 degrees C).

In a medium bowl combine tomato sauce, mushrooms and tofu. Stir in cooked pasta. In a separate, small bowl combine mozzarella and Parmesan cheeses.

In a small casserole dish layer pasta mixture and cheeses.

Bake in preheated oven for 30 minutes, or until lightly browned.

Chicken Thighs Surprise

Ingredients

2 tablespoons olive oil
2 yellow squash, chopped
1 small eggplant, cut into 1 inch cubes
1 (10 ounce) package sliced fresh mushrooms
1 small onion, chopped
4 cloves garlic, chopped
2 (10.75 ounce) cans condensed cream of chicken soup with herbs
1 (14.5 ounce) can chicken broth
1 teaspoon garlic salt
1 teaspoon ground black pepper
8 boneless, skinless chicken thighs
2 cups shredded Swiss cheese

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Heat olive oil in a large skillet over medium-high heat. Add the squash, eggplant, mushrooms, onion and garlic. Cook and stir for about 5 minutes, until lightly browned. Transfer to a 9x13 inch baking dish.

In a medium bowl, stir together the condensed soup, chicken broth, garlic salt and pepper. Pour half of this mixture over the vegetables. Place chicken thighs over the top of the vegetables, and sprinkle with Swiss cheese. Pour the rest of the soup over all.

Bake uncovered for 45 minutes in the preheated oven, or until chicken is cooked through and juices run clear.

Creamy Quinoa and Vegetable Soup

Ingredients

2 cups beef broth
1/2 cup water
1/2 cup quinoa
3 green onions, chopped
1 (8 ounce) can sliced mushrooms, drained
1 cup fresh green beans, trimmed and cut into 1 inch pieces
1 tablespoon chopped fresh tarragon
1 (5 ounce) can evaporated milk
1 pinch salt and pepper to taste

Directions

Bring the beef broth, water, and quinoa to a boil in a saucepan. Reduce heat to medium, cover, and cook 5 minutes. Stir in the green onions, mushrooms, green beans, and tarragon; continue cooking until the green beans are tender, about 5 minutes. Stir in the evaporated milk, and season to taste with salt and pepper. Simmer 2 more minutes until heated through.

Bacon Wrapped Mushrooms

Ingredients

25 slices bacon
25 mushrooms

Directions

Preheat oven to 400 degrees F (200 degrees C).

Wrap each mushroom with a strip of bacon, and secure with a toothpick. Arrange the mushrooms on a medium baking sheet.

Bake approximately 15 minutes in the preheated oven, until the bacon is evenly brown. Serve hot.

Easy Beef Pot Pie

Ingredients

1 refrigerated pie crust
2 cups diced cooked potatoes
1 (10 ounce) package frozen mixed vegetables, thawed
1 1/2 cups diced cooked beef
1 (10.75 ounce) can Campbell's® Condensed Golden Mushroom Soup
1/3 cup water
1 teaspoon Worcestershire sauce
1 teaspoon dried thyme leaves, crushed

Directions

Heat the oven to 400 degrees F. Let the pie crust stand at room temperature for 15 minutes or until it's easy to handle.

Put the potatoes, vegetables and beef in a 9-inch deep-dish pie plate or 1 1/2-quart baking dish.

Stir the soup, water, Worcestershire and thyme in a medium bowl. Pour the soup mixture over the beef mixture. Gently put the pie crust over the beef mixture. Crimp or roll the edges to seal it to the dish. Cut slits in the crust with a knife.

Bake for 35 minutes or until hot and the crust is golden brown.

Jamaican Spiked Chicken and Rice

Ingredients

1/2 cup uncooked long-grain white rice
1 cup water
3 tablespoons vegetable oil
1/4 cup butter
3 skinless, boneless chicken breast halves
3 fluid ounces dark rum
1 (6 ounce) can broiled-in-butter-style sliced mushrooms
2 1/2 tablespoons chicken bouillon granules
2 teaspoons garlic powder
2 teaspoons ground black pepper
1 (14 ounce) can coconut milk
1 small banana, sliced

Directions

In a pot, bring the rice and water to a boil. Reduce heat to low, cover, and simmer 20 minutes.

Heat the oil and melt the butter in a skillet over medium-high heat. Place chicken in skillet, and cook 6 to 8 minutes per side, or until juices run clear.

Pour rum over chicken. With a long match, carefully light the rum on fire. When flames subside, mix the mushrooms, bouillon granules, garlic powder, pepper, and coconut milk into the skillet. Reduce heat to low, and simmer 10 minutes, until heated through.

Serve chicken and mushroom mixture over cooked rice. Top with banana slices.

Eddie's Special Burgers

Ingredients

1 pound lean ground beef
1 teaspoon olive oil
1 large green bell peppers, sliced
1 small onion, sliced
6 button mushrooms, sliced
1 cup shredded low-fat mozzarella cheese
8 hamburger buns
fat free Italian-style dressing, to taste

Directions

With the ground beef, make 8 thin hamburger patties. Fry in a skillet for 3 to 4 minutes on both sides or until done. Set aside.

In the same pan, heat the olive oil over medium heat. Saute the green peppers, onion, and mushrooms for 1 minute. Cover and let cook in the juices for 5 minutes.

Place the hamburgers on the buns, top with vegetables and an ounce of low fat mozzarella cheese. Drizzle Italian dressing to taste.

Chicken and Rice Dinner

Ingredients

1 tablespoon vegetable oil
4 skinless, boneless chicken
breasts
1 (10.75 ounce) can Campbell's®
Condensed Cream of Mushroom
Soup (Regular, 98% Fat Free or
25% Less Sodium)
1 1/2 cups water
1 1/2 cups uncooked instant white
rice
2 cups fresh OR frozen broccoli
flowerets

Directions

Heat oil in skillet. Add chicken and cook until browned. Remove chicken. Add soup and water. Heat to a boil. Stir in rice and broccoli. Top with chicken. Cover and cook over low heat 5 minutes or until done.

John's Crabby Caps

Ingredients

2 cloves garlic, minced
1 tablespoon butter
1 teaspoon chili powder
1 cup grated Parmesan cheese
1/3 cup mayonnaise
1/4 cup Italian-style seasoned bread crumbs
salt and pepper to taste
2 (6 ounce) cans crabmeat, drained and flaked
18 large fresh mushrooms, stems removed
1/4 cup cooking sherry

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium saucepan over medium heat, cook and stir the garlic in the butter until tender.

In a medium bowl, mix garlic and butter, chili powder, 3/4 cup Parmesan cheese, mayonnaise, Italian-style breadcrumbs, salt and pepper. Increase the amount of mayonnaise, if desired. Fold in the crabmeat.

Stuff mushroom caps generously with the mixture from the bowl.

Pour cooking sherry in a large baking dish. Arrange stuffed mushroom caps, stuffing side up, in the baking dish. Top with remaining Parmesan cheese. Bake 10 minutes in the preheated oven.

Raise oven temperature to broil. Continue cooking mushrooms 3 to 5 minutes, or until stuffing is bubbly and lightly browned. Allow to cool slightly before serving.

Spaghetti Pizza Bake

Ingredients

2 pounds ground beef
1 medium onion, chopped
2 garlic cloves, minced
1 teaspoon salt
1/4 teaspoon pepper
1 (7 ounce) package thin spaghetti, broken in thirds
2 eggs
3/4 cup milk
1 (28 ounce) jar meatless spaghetti sauce
28 slices pepperoni
3/4 cup sliced fresh mushrooms
1/3 cup sliced ripe olives
2 cups shredded mozzarella cheese

Directions

In a large skillet, cook the beef, onion and garlic over medium heat until meat is no longer pink; drain. stir in salt and pepper; set aside. Cook spaghetti according to package directions; rinse in cold water and drain.

In a bowl, combine eggs and milk; stir in spaghetti. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Top with spaghetti sauce, beef mixture, pepperoni, mushrooms and olives; sprinkle with cheese (dish will be full). Bake, uncovered, at 350 degrees F for 40 -45 minutes or until bubbly.

Cashew Chicken Casserole

Ingredients

1 cup chicken broth
1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
2 tablespoons soy sauce
1 (2 to 3 pound) whole chicken, cut into pieces
4 cups hot cooked rice
1 cup cashew nuts

Directions

Preheat oven to 400 degrees F (200 degrees C).

Combine the broth, cream of chicken soup, mushroom soup and soy sauce in a large saucepan and bring to a boil; add chicken, rice and 3/4 cup cashews. Mix well and pour mixture into a 9x13 inch baking dish. Sprinkle remaining 1/4 cup cashews on top.

Bake at 400 degrees F (200 degrees C) for 20 to 25 minutes, or until chicken is cooked through and no longer pink inside.

Mama Silva's Mesquite Chicken

Ingredients

butter flavored cooking spray
4 skinless, boneless chicken
breast halves - pounded to 1/2
inch thickness
1 (10 ounce) package sliced fresh
mushrooms
2 tablespoons dry mesquite
flavored seasoning mix
4 slices mozzarella cheese
1 cup ready to serve soup with
baked potato, bacon and chives
1 teaspoon dried oregano
1/2 teaspoon salt

Directions

Set a skillet over medium-high heat, and coat with cooking spray. Add the mushrooms, and 1 tablespoon of mesquite seasoning; cook and stir until almost done. Remove the mushrooms the pan using a slotted spoon, and coat with more cooking spray. Add chicken and brown on both sides. Return the mushrooms to the pan, and season with another tablespoon of mesquite seasoning. Cook, turning as needed, until chicken is no longer pink in the center, about 5 minutes.

Once the chicken is done, remove it from the pan, leaving the juices and mushrooms in the pan. Place slices of mozzarella cheese on top of the chicken. Stir the soup into the mushrooms, and bring to a simmer. Season with oregano and salt. Pour over the chicken, and serve.

Pork Chops to Live For

Ingredients

2 tablespoons shortening
4 pork chops
1 egg, beaten
1/2 cup all-purpose flour
1 large onion, sliced
2 (10.75 ounce) cans condensed
cream of mushroom soup
2 cups milk

Directions

Melt shortening in a large skillet over medium-high heat. Dip pork chops in beaten egg, then dredge in flour. Cook in hot skillet, turning once to brown both sides.

Place pork chops into a slow cooker, and arrange sliced onions over meat. Pour soup and milk over the meat and onions.

Cover, and cook on High for 4 to 5 hours, or on Low for 8 to 10 hours.

Insanely Easy Vegetarian Chili

Ingredients

- 1 tablespoon vegetable oil
- 1 cup chopped onions
- 3/4 cup chopped carrots
- 3 cloves garlic, minced
- 1 cup chopped green bell pepper
- 1 cup chopped red bell pepper
- 3/4 cup chopped celery
- 1 tablespoon chili powder
- 1 1/2 cups chopped fresh mushrooms
- 1 (28 ounce) can whole peeled tomatoes with liquid, chopped
- 1 (19 ounce) can kidney beans with liquid
- 1 (11 ounce) can whole kernel corn, undrained
- 1 tablespoon ground cumin
- 1 1/2 teaspoons dried oregano
- 1 1/2 teaspoons dried basil

Directions

Heat oil in a large saucepan over medium heat. Saute onions, carrots, and garlic until tender. Stir in green pepper, red pepper, celery, and chili powder. Cook until vegetables are tender, about 6 minutes.

Stir in mushrooms, and cook 4 minutes. Stir in tomatoes, kidney beans, and corn. Season with cumin, oregano, and basil. Bring to a boil, and reduce heat to medium. Cover, and simmer for 20 minutes, stirring occasionally.

Favorite Green Bean Casserole

Ingredients

2 (16 ounce) packages frozen cut green beans
1 cup water
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup milk
1 (4 ounce) jar diced pimento peppers, drained
1/8 teaspoon ground black pepper
1 (2.8 ounce) can French-fried onions

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium saucepan over medium heat, place the green beans in water, and bring to a boil. Cover, and cook 6 minutes, until tender. Remove from heat, and drain.

In an 8x8 inch baking dish, mix together the cream of mushroom soup, milk, pimentos, and pepper. Stir in the green beans. Sprinkle with French-fried onions.

Bake, uncovered, 30 to 40 minutes in the preheated oven, until the casserole is hot and bubbly in the center.

Gramma B's Broccoli Casserole

Ingredients

9 stalks steamed broccoli,
chopped
1 (10.75 ounce) can condensed
cream of mushroom soup
2 cups half-and-half
1 (16 ounce) package processed
American cheese
1 (16 ounce) package frozen
French-fried onion rings, thawed

Directions

Preheat oven to 350 degrees F (175 degrees C).

Arrange broccoli in the bottom of a lightly greased 9x13 inch baking dish. In a medium bowl combine the soup, half-and-half and cheese. Mix until smooth and pour mixture evenly over broccoli. Top with onion rings.

Bake in the preheated oven for 45 minutes, or until golden and bubbly.

Roasted Pecan Couscous with Sun Dried

Ingredients

2/3 cup pecan pieces
1 tablespoon butter
1 1/2 cups quartered fresh button mushrooms
1 onion, chopped
1 tablespoon minced fresh garlic
2 teaspoons butter
1 1/4 cups water
1 (5.8 ounce) box couscous
1 (8.5 ounce) bottle sun-dried tomato pesto
1/3 cup finely grated Parmesan cheese, or more to taste
salt and ground black pepper to taste

Directions

Spread the pecan pieces onto a baking sheet and place in a cold oven.

Heat the oven to 350 degrees F (175 degrees C) to begin roasting the pecans. Roast until aromatic, 20 to 30 minutes.

Melt 1 tablespoon butter in a large skillet over medium heat. Cook the mushrooms, onion, and garlic in the melted butter until softened, 5 to 7 minutes. Transfer to a bowl and set aside.

Return the skillet to the heat. Melt 2 teaspoons butter in the skillet. Stir the water into the butter; bring to a boil. Put the couscous in a glass bowl; pour the butter and water mixture over the couscous. Immediately cover the bowl with plastic wrap and allow to sit until the couscous absorbs all of the moisture, 7 to 10 minutes. Fluff with a fork. Stir the toasted pecans, the mushroom mixture, the pesto, and Parmesan cheese through the couscous. Season with salt and pepper to serve.

Vegetarian Nut Loaf

Ingredients

2 large onions, finely chopped
1 cup chopped fresh mushrooms
1/4 cup finely chopped green pepper
2 tablespoons butter
3 cups grated carrots
1 1/2 cups chopped celery
5 eggs, beaten
1/2 cup chopped walnuts
1/4 cup unsalted sunflower kernels
1/2 teaspoon salt
1/2 teaspoon dried basil
1/2 teaspoon dried oregano
1/4 teaspoon pepper
3 cups soft whole wheat bread crumbs

Directions

In a nonstick skillet, saute onions, mushrooms and green pepper in butter until tender. In a bowl, combine the mushroom mixture, carrots, celery, eggs, walnut, sunflower kernels, salt, basil, oregano and pepper. Stir in bread crumbs:

Coat a 9-in. x 5-in. x 3-in. loaf pan with nonstick cooking spray, then line with waxed paper. Transfer vegetable mixture to a prepared pan. Bake at 350 degrees F for 1 hour or until a meat thermometer reads 160 degrees F. Let stand for 10 min before slicing.

Reuben Hot Dish

Ingredients

2 (10.75 ounce) cans condensed cream of mushroom soup
1 1/2 cups milk
1/4 cup finely chopped onion
12 ounces deli sliced corned beef, chopped
3 tablespoons prepared mustard
2 (16 ounce) cans sauerkraut, drained and rinsed
1 (8 ounce) package uncooked egg noodles
2 cups shredded Swiss cheese
2 tablespoons butter, melted
3/4 cup cubed rye bread

Directions

Preheat oven to 250 degrees F (120 degrees C). Arrange bread cubes in a single layer on a baking sheet. Toast until dry. Crush, and reserve. Increase oven temperature to 350 degrees F (175 degrees C).

In a medium bowl, mix together the soup, milk, onion, corned beef, and mustard. Set aside.

Spread sauerkraut evenly in the bottom of a lightly greased 9x13 inch baking dish. Spread uncooked noodles over sauerkraut. Spoon soup mixture over noodles, and sprinkle with cheese. In a small bowl, mix melted butter with rye bread crumbs, and sprinkle mixture over cheese.

Cover, and bake in preheated oven for 50 minutes. Remove cover, and bake an additional 10 minutes.

Greek Steffotto

Ingredients

2 pounds lean beef chuck,
trimmed and cut into 1 inch cubes
1 pound fresh mushrooms
1/2 cup chopped onions
1 (6 ounce) can tomato paste
1 cup wine vinegar
1/2 cup packed brown sugar
2 cinnamon sticks
1/4 teaspoon ground cloves
salt to taste
ground black pepper to taste

Directions

Brown the chuck in a large pan.

Add mushrooms and onions to meat, and cook until soft. Transfer to an oven proof pan.

Mix together tomato paste, wine vinegar, and brown sugar. Pour this mixture over the meat and vegetables. Add cinnamon sticks, sprinkle of whole cloves, and salt and pepper to taste. Dilute with water to cover all.

Bake at 325 degrees F (165 degrees C) for at least 2 to 2 1/2 hours.

Aunt Millie's Broccoli Casserole

Ingredients

4 heads fresh broccoli, chopped
1 1/2 cups shredded American
cheese
1 (10.75 ounce) can condensed
cream of mushroom soup
1 1/2 teaspoons salt
2 teaspoons ground black pepper
3 tablespoons butter
2 cups crushed, seasoned
croutons

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a pot of lightly salted water to a boil. Cook broccoli in the boiling water for 1 minute. Drain, and set aside.

In a saucepan over medium heat, mix the cheese, cream of mushroom soup, salt, and pepper. Stir until cheese is melted. Add the broccoli, stirring to coat. Transfer the mixture to a 9x13 inch baking dish.

In a separate saucepan, melt the butter over medium heat. Mix in the croutons, and sprinkle over the broccoli mixture.

Bake 30 minutes in the preheated oven, until the topping is browned and broccoli is tender.

Jazzy Green Bean Casserole

Ingredients

2 (14.5 ounce) cans green beans, drained
1 (15.25 ounce) can white corn, drained
1 (10.75 ounce) can condensed cream of mushroom soup
1/4 cup dried onion flakes
2 cups shredded Cheddar cheese
salt to taste
ground black pepper to taste
garlic powder to taste
1 (6 ounce) can French-fried onions

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl combine green beans, corn, mushroom soup, onion flakes, cheese, salt, pepper and garlic powder. Transfer to a 2 quart casserole dish.

Bake in preheated oven for 30 minutes, or until bubbly. Sprinkle fried onions on top and bake for a few minutes more, until onions brown.

Mushrooms in White Wine Sauce

Ingredients

1/4 cup peanut or vegetable oil
1/3 cup chopped onion
1 clove garlic, minced
1 pound mushrooms, sliced
3/4 cup water, divided
1/4 cup dry white wine
1 cube chicken bouillon
1/4 teaspoon dried basil
salt and pepper to taste
1 tablespoon cornstarch

Directions

Heat oil in a large skillet over medium heat. Stir in onions and garlic, and cook until tender, about 5 minutes. Stir in mushrooms, 1/2 cup water, wine, and chicken bouillon. Season with basil, salt, and pepper. Bring to a boil; reduce heat, and simmer, uncovered, 10 minutes, stirring occasionally. Mix together cornstarch with 1/4 cup water. Stir into mushrooms, and cook until thickened, about 5 minutes.

Salsa Fish Skillet

Ingredients

1 pound halibut steaks or other firm whitefish, cut into 1 inch pieces
3 teaspoons canola oil, divided
2 medium yellow squash, julienned
1 medium zucchini, julienned
1 cup sliced fresh mushrooms
2 garlic cloves, minced
1/4 teaspoon ground cumin
1 1/2 cups chunky salsa
4 teaspoons minced fresh cilantro leaves

Directions

In a large nonstick skillet or wok, stir-fry halibut in 2 teaspoons hot oil for 3-4 minutes or until fish flakes easily with a fork; remove and keep warm.

Add the yellow squash, zucchini, mushrooms, garlic, cumin and remaining oil to the pan. Stir-fry for 2-3 minutes or until vegetables are crisp-tender. Return fish to the pan. Add salsa; heat through. Sprinkle with cilantro.

Spicy Pizza Soup

Ingredients

1 3/8 pounds hot Italian sausage, sliced
1 pound pepperoni sausage, sliced
3 green bell peppers, chopped
2 onions, chopped
2 cups chopped fresh mushrooms
3 cups crushed tomatoes with garlic
1 (15 ounce) can tomato sauce
1 (6 ounce) can tomato paste
4 cups water
1 1/2 cups uncooked elbow macaroni
2 cups shredded mozzarella cheese

Directions

In a large saucepan, place the hot Italian sausage, pepperoni sausage, green bell peppers, onions, mushrooms, diced tomatoes, tomato sauce, tomato paste and water. Bring to a boil. Boil 30 minutes, reduce heat and simmer 90 minutes.

During the final 15 minutes of cooking, stir in the elbow macaroni.

Top with mozzarella and serve.

Pork with Mushroom Dijon Sauce

Ingredients

4 boneless pork chops, 3/4-inch thick
1/2 teaspoon lemon pepper seasoning
1 tablespoon vegetable oil
1 cup sliced mushrooms
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or 25% Less Sodium)
1/4 cup milk
2 tablespoons Chablis or other dry white wine
1 tablespoon Dijon-style mustard

Directions

Season chops with lemon pepper.

Heat oil in skillet. Add chops and cook until browned. Remove chops.

Add mushrooms and cook until tender.

Add soup, milk, wine and mustard. Heat to a boil. Add chops. Cover and cook over low heat 10 minutes or until done.

Quiche a la Denise

Ingredients

1 (9 inch) unbaked 9 inch pie crust
1/2 cup shredded Swiss cheese
1/2 onion, minced
1 (4.5 ounce) can sliced mushrooms, drained
3 egg yolks
2 egg whites
2 tablespoons all-purpose flour
2 tablespoons milk
1/2 teaspoon chopped fresh thyme
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Layer cheese, onions and mushrooms inside pie shell. Whisk together egg whites, yolks, flour and milk. Pour egg mixture on top of cheese and vegetables. Poke the layers gently to allow the egg mixture to distribute evenly throughout the quiche. Sprinkle the thyme, salt and pepper on top of the eggs.

Bake in preheated oven for 30 minutes, or until eggs are set and top is golden brown.

Nana's Tuna Casserole Surprise

Ingredients

1 (12 ounce) can chunk light tuna
in water, drained
2 cups multigrain flake cereal
1/4 cup minced onion
1 (10 ounce) can condensed
cream of mushroom or celery
soup, undiluted
2 tablespoons extra virgin olive oil
1 1/2 cups shredded Swiss
cheese
1/2 cup dry roasted peanuts

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a 9x13 inch baking dish.

Mix the tuna, cereal, onion, mushroom soup, and olive oil together in a bowl until blended. Spoon mixture into the prepared baking dish. Sprinkle evenly with cheese and peanuts.

Bake in preheated oven until cheese melts, about 30 minutes. Cut into squares to serve.

Scim's Fettucine Alfredo with Shrimp

Ingredients

1/2 cup butter
1 pint heavy cream
1/2 pound fresh mushrooms,
sliced
15 medium shrimp - peeled,
deveined and cooked
3/4 cup grated Parmesan cheese
8 ounces dry fettuccine pasta

Directions

In large saucepan, over low heat, combine butter and cream, stirring occasionally until butter is melted. Add mushrooms, cooked shrimp and Parmesan, stir and cover and simmer 15 minutes, or until sauce begins to thicken.

While sauce is simmering, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Toss sauce with hot pasta and serve.

Bacon Cheddar Chive Muffins

Ingredients

6 slices bacon
2 cups all-purpose flour
1 1/2 tablespoons white sugar
2 teaspoons baking powder
1/4 teaspoon salt
1 1/2 teaspoons garlic powder
4 teaspoons dried chives
1/3 cup grated Parmesan cheese
1 cup shredded sharp Cheddar cheese
1 egg, beaten
1/2 cup milk
1/2 cup vegetable oil
1/2 cup condensed cream of mushroom soup

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside. Meanwhile, preheat oven to 400 degrees F (200 degrees C) and lightly grease 12 muffin cups or use paper liners.

In a large bowl, combine flour, sugar, baking powder, salt, garlic powder, chives, Parmesan cheese, cheddar cheese and crumbled bacon.

In a separate bowl, combine egg, milk, cream of mushroom soup and vegetable oil. Stir this mixture into the flour mixture just until moistened. Spoon batter into the prepared muffin pans.

Bake in preheated oven for 20 minutes or until a toothpick inserted into a muffin comes out clean.

Beef Burgundy III

Ingredients

2 pounds sirloin tips, cubed
1 medium onion, chopped
12 ounces mushrooms, chopped
2 tablespoons butter
1 (10.75 ounce) can condensed
golden mushroom soup
1/2 cup Burgundy wine

Directions

In a Dutch oven over medium-high heat, sear beef on all sides. Stir in onion, and saute until golden brown. Add mushrooms, butter, mushroom soup and wine. Reduce heat, cover, and simmer for 2 hours.

Portobello Mushroom, Fresh Peppers and Goat

Ingredients

1 (10 ounce) can refrigerated pizza crust dough
1 tablespoon olive oil
2 cloves garlic, minced
1 red bell pepper, sliced
1 yellow bell pepper, sliced
2 portobello mushrooms, thinly sliced
1 (6.5 ounce) jar marinated artichoke hearts, drained and chopped
4 ounces goat cheese, crumbled
3 tablespoons balsamic vinegar

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a baking sheet, or round pizza pan.

Spread pizza dough out evenly on the prepared pan. Drizzle with olive oil. Sprinkle the garlic over the crust. Arrange red and yellow bell peppers, mushrooms and artichoke hearts on top, then dot with pieces of goat cheese. Drizzle balsamic vinegar over the top.

Bake for 15 to 20 minutes in the preheated oven, until the edges are golden brown.

Pork and Potatoes

Ingredients

6 pork chops
1 (10.75 ounce) can condensed
cream of chicken soup
1 (10.75 ounce) can condensed
cream of mushroom soup
1 cup water
2 pounds potatoes, cubed
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl mix chicken soup and mushroom soup with water; whisk well. Place pork chops in a large baking dish. Arrange potatoes on top, then pour soup mixture over entire dish. Bake uncovered for 60 minutes or until potatoes are tender.

Couscous with Mushrooms and Sun-Dried

Ingredients

1 cup dehydrated sun-dried tomatoes
1 1/2 cups water
1/2 (10 ounce) package couscous
1 teaspoon olive oil
3 cloves garlic, pressed
1 bunch green onions, chopped
1/3 cup fresh basil leaves
1/4 cup fresh cilantro, chopped
1/2 lemon, juiced
salt and pepper to taste
4 ounces portobello mushroom caps, sliced

Directions

Place the sun-dried tomatoes in a bowl with 1 cup water. Soak 30 minutes, until rehydrated. Drain, reserving water, and chop.

In a medium saucepan, combine the reserved sun-dried tomato water with enough water to yield 1 1/2 cups. Bring to a boil. Stir in the couscous. Cover, remove from heat, and allow to sit 5 minutes, until liquid has been absorbed. Gently fluff with a fork.

Heat the olive oil in a skillet. Stir in the sun-dried tomatoes, garlic, and green onions. Cook and stir about 5 minutes, until the green onions are tender. Mix in the basil, cilantro, and lemon juice. Season with salt and pepper. Mix in the mushrooms, and continue cooking 3 to 5 minutes. Toss with the cooked couscous to serve.

Sausage Green Bean Bake

Ingredients

1 (28 ounce) jar spaghetti sauce
1 1/2 pounds Italian sausage links,
cooked and cut into 1/2 inch
pieces
1 (16 ounce) package frozen cut
green beans
2 (4.5 ounce) jars sliced
mushrooms, drained
2 cups shredded mozzarella
cheese

Directions

In a large bowl, combine the spaghetti sauce, sausage, beans and mushrooms; mix well. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish; sprinkle with mozzarella cheese. Bake, uncovered, at 350 degrees F for 40-45 minutes or until cheese is melted.

Easy Lentil Feta Wraps

Ingredients

6 (8 inch) whole wheat tortillas
3 tablespoons olive oil
2 cloves garlic, minced
2 shallots, finely chopped
1/2 pound fresh mushrooms,
sliced
1/4 cup dry white wine
1 (15 ounce) can brown lentils
1 (4 ounce) package feta cheese,
crumbled
1/4 cup chopped kalamata olives
1/2 cup chopped tomatoes

Directions

Preheat oven to 250 degrees F (120 degrees C). Wrap the tortillas in aluminum foil, and warm in the oven about 10 minutes, until soft.

Heat the olive oil in a saucepan over medium heat, and saute the garlic, shallots, and mushrooms 5 minutes, until lightly browned. Pour in the wine, and scrape up any browned bits from the bottom of the saucepan. Mix in the lentils, and cook 2 minutes, just until heated through.

Fill each tortilla with a portion of the lentil mixture, and fold or roll. Top with feta cheese, olives, and tomatoes.

Simple Hamburger Stroganoff

Ingredients

1 (16 ounce) package egg noodles
1 pound lean ground beef
1 (.75 ounce) packet dry brown
gravy mix
1 (8 ounce) package cream
cheese
1 (6 ounce) can chopped
mushrooms, with liquid
1/2 cup milk
1 (8 ounce) container sour cream
2 (10.75 ounce) cans condensed
cream of mushroom soup

Directions

Bring a large pot of lightly salted water to a boil. Add egg noodles and cook for 8 to 10 minutes or until al dente; drain.

In a skillet over medium heat, brown the ground beef until no pink shows; drain.

Mix brown gravy, cream cheese and mushrooms with hamburger until cream cheese has given the mixture a whitish look. Add milk, sour cream, and mushroom soup to cooked pasta. Blend hamburger mixture with pasta.

Ingredients

1/3 (16 ounce) package dry egg noodles
1 1/2 pounds ground beef
1 onion, chopped
1 (10.75 ounce) can condensed tomato soup
1 (10.75 ounce) can condensed cream of mushroom soup
1 (4 ounce) jar sliced mushrooms
1 1/2 cups processed American cheese, shredded
1/4 teaspoon garlic powder
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Preheat oven to 350 degrees F (175 degrees C.)

Place ground beef and onion in a large, deep skillet. Cook over medium high heat until meat is evenly brown, and onion is tender. Drain excess fat. Stir in noodles, condensed tomato soup, condensed mushroom soup, sliced mushrooms and 1 cup cheese. Season with garlic powder, salt and pepper. Pour into a 9x13 inch baking dish. Sprinkle top with remaining 1/2 cup cheese.

Bake in preheated oven for 30 minutes.

Henke's Hunter's Venison

Ingredients

1/4 cup butter, divided
1 1/2 pounds venison, cut into cubes
1 1/2 pounds sliced mushrooms
1/2 cup dry white wine
1 (14.25 ounce) can beef broth
1 bunch green onion, chopped
1/4 cup minced parsley
2 tablespoons onion powder
1 tablespoon garlic powder

Directions

Melt half of the butter in a large skillet over medium-high heat. Sear the venison cubes until browned, then remove and set aside. Melt the remaining butter, then cook the mushrooms until they release their liquid. Stir in the white wine, and simmer for 3 minutes.

Stir in the beef broth, green onions, and reserved venison. Season with parsley, onion powder, and garlic powder. Bring to a simmer, then reduce heat to medium-low, cover, and simmer until venison is tender, about 2 hours.

Garlic Stuffed Roast

Ingredients

1 1/2 pounds beef sirloin roast
10 cloves garlic, halved
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (1 ounce) package dry onion
soup mix
2 tablespoons Worcestershire
sauce

Directions

Preheat oven to 250 degrees F (120 degrees C). Trim off any excess fat from roast. Make several deep slits and insert a half clove of garlic in each slit.

Place roast in an aluminum oven pouch. Pour soup over roast. Then sprinkle soup mix over the roast followed by the Worcestershire sauce. Seal pouch tightly and place on a baking sheet.

Bake in a preheated oven for 8 to 9 hours.

Lulu's Tomato Hot Pot

Ingredients

1 cup small seashell pasta
1 (16 ounce) can whole peeled tomatoes, chopped
1 pound Italian sausage, cut into 1/2 inch pieces
1 (15 ounce) can Italian tomato sauce
7 cups beef stock
1 cup chopped onion
1 clove garlic, minced
1 cup sliced carrots
1 teaspoon dried basil
1 teaspoon dried oregano
2 cups sliced zucchini
1 cup sliced fresh mushrooms
1 large green bell pepper, diced
1/4 cup chopped fresh parsley
1 1/2 cups sliced dill pickles

Directions

Cook pasta in a large pot of boiling water until al dente. Drain.

Combine tomatoes, sausages, tomato sauce, stock, onion, garlic, carrots, basil, and oregano in a large pot. Simmer over medium low heat for 30 minutes.

Add zucchini, mushrooms, green pepper, parsley, pickles and cooked pasta; simmer for 1 hour, adding water as necessary.

Mushroom Lentil Barley Stew

Ingredients

2 quarts vegetable broth
2 cups sliced fresh button mushrooms
1 ounce dried shiitake mushrooms, torn into pieces
3/4 cup uncooked pearl barley
3/4 cup dry lentils
1/4 cup dried onion flakes
2 teaspoons minced garlic
2 teaspoons dried summer savory
3 bay leaves
1 teaspoon dried basil
2 teaspoons ground black pepper
salt to taste

Directions

In a slow cooker, mix the broth, button mushrooms, shiitake mushrooms, barley, lentils, onion flakes, garlic, savory, bay leaves, basil, pepper, and salt.

Cover, and cook 4 to 6 hours on High or 10 to 12 hours on Low. Remove bay leaves before serving.

Sour Cream Mushroom Chicken

Ingredients

1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
2 cups sour cream
3/4 cup dry white wine
1/2 onion, chopped
1 cup fresh sliced mushrooms
1/2 teaspoon garlic powder
1/2 teaspoon salt
1/2 teaspoon ground black pepper
6 skinless, boneless chicken breast halves
1 tablespoon chopped fresh parsley, for garnish

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a 9x13 inch baking dish, combine the cream of chicken soup, cream of mushroom soup, sour cream, wine/broth, onion, mushrooms, garlic powder, salt and pepper. Mix all together. Arrange chicken breasts on top of mixture. Bake uncovered in the preheated oven for 1 hour or until chicken is tender and juices run clear.

Tater Tot Casserole III

Ingredients

1/2 pound ground beef
1 (10.75 ounce) can condensed cream of mushroom soup
10 3/4 fluid ounces skim milk
1 teaspoon garlic salt
1 (14.5 ounce) can French style green beans
1/2 (32 ounce) package tater tots

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large skillet over high heat, brown the ground beef and drain fat. Stir in condensed cream of mushroom soup, skim milk, garlic salt and green beans. Pour the mixture into a medium-sized casserole dish and layer with the tater tots.

Bake in preheated oven for about 30 minutes, or until tater tots are browned and crispy.

Broccoli Rice Casserole

Ingredients

2 (10 ounce) packages frozen chopped broccoli
3 cups instant rice
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of chicken soup
1 1/4 cups water
1 (16 ounce) package processed American cheese, cubed
1 tablespoon butter
1 bunch celery, chopped
1 large onion, chopped
salt and pepper to taste

Directions

Cook broccoli and rice according to package directions. Preheat oven to 350 degrees F (175 degrees C).

In a medium saucepan over low heat, mix cream of mushroom soup, cream of chicken soup, and 1 1/4 cups water. Gradually stir in cheese until melted. Be careful that the cheese doesn't burn.

Melt butter in a large skillet over medium-high heat, and saute celery and onion until soft.

In a large mixing bowl, combine broccoli, rice, soup and cheese mixture, celery and onion. Season with salt and pepper. Pour mixture into a 9x13 inch baking dish.

Bake in the preheated oven for 45 minutes, until bubbly and lightly brown.

One Pot Tuna Casserole

Ingredients

1 (16 ounce) package egg noodles
1 (10 ounce) package frozen green peas, thawed
1/4 cup butter
1 (10.75 ounce) can condensed cream of mushroom soup
1 (6 ounce) can tuna, drained
1/4 cup milk
1 cup shredded Cheddar cheese

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water until al dente, adding peas for the final 3 minutes of cooking; drain.

Melt the butter in the same pot over medium heat. Add the mushroom soup, tuna, milk, and Cheddar cheese. Stir until cheese is melted, and the mixture is smooth. Stir in the pasta and peas until evenly coated.

Portobello Mushroom and Onion Burger Topping

Ingredients

4 ounces portobello mushroom
1/2 cup chopped onion
1 teaspoon olive oil
1/4 cup water
1/4 cup steak sauce or vegan
steak sauce
1 (10 ounce) package Morningstar
Farms® Grillers® Prime Veggie
Burgers, Grillers® Vegan Burgers,
or Grillers® Original
4 hamburger buns

Directions

Saute mushrooms and onion in olive oil in large saucepan for 3 to 4 minutes. Add water and cover with lid. Simmer another 3 to 4 minutes. Remove lid and add steak sauce.

Prepare veggie burgers according to package directions. Serve burger on bun with warm topping.

ON THE GRILL: Preheat grill. Use a food thermometer to be sure patties reach minimum internal temperature of 160 degrees F.

Veggie Calzones

Ingredients

1/2 pound fresh mushrooms, chopped
1 medium onion, chopped
1 medium green pepper, chopped
2 tablespoons vegetable oil
3 plum tomatoes, seeded and chopped
1 (6 ounce) can tomato paste
1 cup shredded Monterey Jack cheese
1 cup shredded part-skim mozzarella cheese
1/2 cup grated Parmesan cheese
2 (1 pound) loaves frozen bread dough, thawed
1 egg
1 tablespoon water

Directions

In a large skillet, saute the mushrooms, onion and green pepper in oil until tender. Add tomatoes; cook and stir for 3 minutes. Stir in tomato paste; set aside. Combine cheeses and set aside.

On a lightly floured surface, divide dough into eight pieces. Roll each piece into a 7-in. circle. Spoon a scant 1/2 cup of vegetable mixture and 1/4 cup of cheese mixture over one side of each circle. Brush edges of dough with water; fold dough over filling and press edges with a fork to seal. Place calzones 3 in. apart on greased baking sheets. Cover and let rise in a warm place for 20 minutes.

Beat egg and water; brush over calzones. Bake at 375 degrees F for 15 minutes. Cool desired number of calzones; freeze for up to 3 months. Bake the remaining calzones 18-22 minutes longer or until golden brown. Serve immediately.

To use frozen calzones: Place 2 in. apart on a greased baking sheet. Bake at 350 degrees F for 30-35 minutes or until golden brown.

Garlic Mashed Potatoes and Beef Bake

Ingredients

1 pound ground beef
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom with Roasted Garlic Soup
1 tablespoon Worcestershire sauce
1 (16 ounce) bag frozen vegetable combination (broccoli, cauliflower, carrots), thawed
2 cups water
3 tablespoons margarine or butter
3/4 cup milk
2 cups Idahoan® Original Mashed Potatoes

Directions

Cook beef in skillet until browned. Pour off fat.

Mix beef, 1/2 can soup, Worcestershire and vegetables in 2-quart shallow baking dish.

Mix water, margarine and remaining soup in saucepan. Heat to a boil. Remove from heat. Stir in milk. Slowly stir in potatoes. Spoon potatoes over beef mixture.

Bake at 400 degrees F 20 minutes or until hot.

Chicken and Pasta Casserole with Mixed

Ingredients

1 cup dry fusilli pasta
3 tablespoons olive oil
6 chicken tenderloins, cut into chunks
1 tablespoon dried minced onion
salt and pepper to taste
garlic powder to taste
1 tablespoon dried basil
1 tablespoon dried parsley
1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
2 cups frozen mixed vegetables
1 cup dry bread crumbs
2 tablespoons grated Parmesan cheese
2 tablespoons butter, melted

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a medium baking dish.

Bring a large pot of lightly salted water to a boil. Place fusilli pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain.

Heat the oil in a skillet over medium heat. Place chicken in the skillet, and season with minced onion, salt and pepper, garlic powder, basil, and parsley. Cook until chicken juices run clear. Mix in the cooked pasta, cream of chicken soup, cream of mushroom soup, and mixed vegetables. Transfer to the prepared baking dish.

In a small bowl, mix the bread crumbs, Parmesan cheese, and butter. Spread evenly over the casserole.

Bake 30 minutes in the preheated oven until bubbly and lightly browned.

Pizza Soup I

Ingredients

1 tablespoon vegetable oil
1/2 cup fresh sliced mushrooms
1 onion, chopped
1/4 cup chopped green bell pepper
2 (14.5 ounce) cans stewed tomatoes
8 ounces sliced pepperoni
sausage
1 cup beef stock
1/2 teaspoon dried basil
1 cup shredded mozzarella cheese

Directions

Heat oil in a saucepan over medium heat. Stir-fry onions, mushrooms, and green pepper until soft but not brown.

Add tomatoes, stock, pepperoni, and basil. Cook until heated through.

Sprinkle cheese over each bowl, and broil to melt.

Beef 'n' Rice Bake

Ingredients

1 pound ground beef
3 celery ribs, thinly sliced
1 medium onion, chopped
2 cups cooked rice
1/2 cup chopped green pepper
1/2 cup chopped sweet red pepper
1 (4.5 ounce) jar sliced mushrooms, drained
1/2 cup soy sauce
2 tablespoons butter or margarine
1 tablespoon brown sugar
1 (3 ounce) can chow mein noodles

Directions

In a skillet, cook beef, celery and onion until the meat is browned and vegetables are tender; drain. Stir in rice, peppers, mushrooms, soy sauce, butter and brown sugar; heat through. Transfer to a greased 2-qt. baking dish. Cover and bake at 350 degrees F for 25-30 minutes. Sprinkle with chow mein noodles. Bake, uncovered, 5-10 minutes longer or until the noodles are crisp.

Maui Chicken

Ingredients

4 skinless, boneless chicken breast halves - diced
2 tablespoons soy sauce
1 (8 ounce) can pineapple tidbits with juice
2 tablespoons olive oil
1 red bell pepper, diced
1 orange bell pepper, diced
4 crimini mushrooms, sliced
3 cloves garlic, minced
2 tablespoons fresh ginger root, minced
1 (8 ounce) can pineapple tidbits with juice
2 teaspoons black bean sauce
1 teaspoon crushed red pepper
salt and ground black pepper to taste

Directions

Combine the chicken, soy sauce, and 1 can of pineapple tidbits with juice in a bowl. Allow chicken to marinate for 20 minutes. Remove the chicken from the marinade; strain the marinade in a colander, reserving the juice. Discard the pineapple.

Heat the olive oil in a large skillet over medium heat. Add the red bell pepper, orange bell pepper, mushrooms, garlic, and ginger. Cook and stir the vegetable mixture until the garlic is fragrant and the peppers begin to soften. Stir in the chicken and cook until the juices from the chicken run clear, about 15 minutes.

Pour in the reserved chicken marinade, 1 can of pineapple tidbits with juice, black bean sauce, and crushed red pepper; season with salt and pepper; simmer 5 minutes.

Chicken and Stir-Fry Vegetable Pizza

Ingredients

1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or 25% Less Sodium)
1 (12 inch) Italian bread shell
1 tablespoon vegetable oil
3 cups frozen vegetables
1/8 teaspoon garlic powder
1 (10 ounce) package refrigerated cooked chicken strips
1 cup shredded Cheddar cheese
Dried oregano leaves or crushed red pepper

Directions

Spread soup over shell to within 1/4 inch of edge. Bake at 450 degrees F. for 5 minutes.

Heat oil in skillet. Add vegetables and garlic and cook until tender-crisp.

Spoon vegetables on pizza. Top with chicken and cheese. Sprinkle with oregano. Bake for 5 minutes or until cheese melts.

America's Best Buffet Casserole

Ingredients

1 (5.5 ounce) package au gratin instant potato mix
1 (16 ounce) package cocktail wieners, sliced lengthwise
1 1/2 cups milk
1 (10.75 ounce) can condensed cream of mushroom soup
2 tablespoons margarine or butter, melted
1 (8 ounce) package shredded sharp Cheddar cheese
8 ounces cubed cooked ham
1 (4.5 ounce) can sliced mushrooms, drained
1 (8 ounce) package cream cheese, diced
2 tablespoons dried chives
1 (6 ounce) can French-fried onions

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Spread the dried potatoes in the bottom of an ungreased 9x13 inch baking dish. Cover with a layer of sausages. Mix together the condensed soup, milk and butter; pour over the ingredients in the dish. Layer in the cheddar cheese, cubed ham and mushrooms. Dot with cream cheese cubes, and sprinkle with dried chives.

Bake uncovered for 30 minutes in the preheated oven. Sprinkle the French fried onions over the top, and return to the oven for an additional 15 minutes, or until browned.

Lots O'Veggies Sausage Spaghetti Sauce

Ingredients

1 pound sweet Italian sausage, casings removed
1 pound lean ground beef
1/4 cup olive oil
1 large onion, diced
1 green bell pepper, diced
1 red bell pepper, diced
1 zucchini, quartered and sliced
12 ounces mushrooms, sliced
2 carrots, shredded
4 ounces fresh basil, julienned
1 (10 ounce) package frozen chopped spinach, thawed and drained
1 tablespoon chopped fresh thyme
1 tablespoon fresh oregano
4 cloves garlic, crushed
1 tablespoon white sugar
salt and pepper to taste
3 (28 ounce) cans peeled and diced tomatoes

Directions

In a medium skillet over medium heat, cook sausage and ground beef until brown. Drain, reserving 2 tablespoons drippings. Set aside.

In a large stock pot or Dutch oven heat oil over medium heat. Cook onions in oil until translucent. Stir in green and red bell peppers, zucchini, mushrooms and carrots and cook until just tender. Stir in basil, spinach, thyme, oregano, garlic, sugar and salt and pepper. Cook 2 to 5 minutes. Pour in tomatoes, stir well, reduce heat, cover and simmer 3 hours, stirring occasionally.

Pan Seared Sea Bass with Warm Spinach Salad

Ingredients

1/4 cup CRISCO® Canola Oil*,
divided
4 (6 ounce) fillets sea bass
Salt and pepper to taste
1 red onion, cut into thin strips
2 cups button mushrooms, sliced
1 tomato, cut into 8 wedges
1 pound fresh baby spinach,
stems removed
4 slices crisply cooked bacon,
chopped
3 tablespoons sunflower seeds
1 tablespoon balsamic vinegar

Directions

In a large heavy skillet heat 2 tablespoons CRISCO® Oil over medium-high heat, until hot but not smoking. Sprinkle fillets with salt and pepper. Cook on one side, about 7 minutes, or until golden brown. Carefully turn each fillet; cook 5 minutes more. Remove from the pan and set aside.

Add the remaining CRISCO® Oil to the pan. Add onions, mushrooms, tomato, spinach, bacon and sunflower seeds; saute quickly over medium-high heat. Add vinegar; toss and cook just until warm. Place spinach mixture on 4 serving plates; top each with a sea bass fillet.

Creamy Vegetable Medley

Ingredients

1 (16 ounce) package frozen broccoli, carrots and cauliflower combination
1 (10.75 ounce) can condensed cream of mushroom soup
1 cup shredded Cheddar cheese, divided
1/3 cup sour cream
1 (2.8 ounce) package French-fried onions, divided
1/4 teaspoon black pepper

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cook vegetables according to package directions; drain. In a large bowl combine vegetables, mushroom soup, 1/2 cup cheese, sour cream, 1/2 can fried onions and pepper. Transfer to a deep pie plate.

Bake in preheated oven for 30 minutes. Sprinkle with remaining cheese and fried onions; bake 5 minutes longer.

Mushroom-Smothered Beef Burgers

Ingredients

1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular or 98% Fat Free)
1 pound ground beef
1/3 cup Italian-seasoned dry bread crumbs
1 small onion, finely chopped
1 egg, beaten
1 tablespoon vegetable oil
1 tablespoon Worcestershire sauce
2 tablespoons water
1 1/2 cups sliced mushrooms

Directions

Thoroughly mix 1/4 cup soup, beef, bread crumbs, onion and egg in a large bowl. Shape the beef mixture firmly into 4 (1/2-inch-thick) burgers.

Heat the oil in a 10-inch skillet over medium-high heat. Add the burgers and cook until they're well browned on both sides. Pour off any fat.

Add the remaining soup, Worcestershire, water and mushrooms to the skillet and heat to a boil. Reduce the heat to low. Cover and cook for 10 minutes or until the burgers are cooked through.

Sausage Mushroom Appetizers

Ingredients

48 large fresh mushrooms
2 eggs, lightly beaten
1 pound bulk pork sausage,
cooked and crumbled
1 cup shredded Swiss cheese
1/4 cup mayonnaise*
3 tablespoons butter or margarine,
melted
2 tablespoons finely chopped
onion
2 teaspoons spicy brown mustard
or horseradish mustard
1 teaspoon garlic salt
1 teaspoon Cajun seasoning
1 teaspoon Worcestershire sauce

Directions

Remove mushroom stems (discard or save for another use); set caps aside. In a large bowl, combine the remaining ingredients. Stuff into the mushroom caps. Place in two greased 13-in. x 9-in. x 2-in. baking dishes. Bake, uncovered, at 350 degrees F for 16-20 minutes or until heated through.

Vegetable and Tofu Stir-fry

Ingredients

1 tablespoon vegetable oil
1/2 medium onion, sliced
2 cloves garlic, finely chopped
1 tablespoon fresh ginger root, finely chopped
1 (16 ounce) package tofu, drained and cut into cubes

1/2 cup water
4 tablespoons rice wine vinegar
2 tablespoons honey
2 tablespoons soy sauce
2 teaspoons cornstarch dissolved in
2 tablespoons water

1 carrot, peeled and sliced
1 green bell pepper, seeded and cut into strips
1 cup baby corn, drained and cut into pieces
1 small head bok choy, chopped
2 cups fresh mushrooms, chopped
1 1/4 cups bean sprouts
1 cup bamboo shoots, drained and chopped
1/2 teaspoon crushed red pepper
2 medium green onions, thinly sliced diagonally

Directions

In a large skillet, heat oil over medium-high heat. Stir in onions and cook for one minute. Stir in garlic and ginger, and cook for 30 seconds. Stir in tofu, and cook until golden brown

Stir in carrots, bell pepper and baby corn, cooking for 2 minutes. Stir in bok choy, mushrooms, bean sprouts, bamboo shoots, and crushed red pepper, and heat through. Remove from heat.

In a small saucepan, combine water, rice wine vinegar, honey, and soy sauce, and bring to a simmer. Cook for two minutes, then stir in cornstarch and water mixture. Simmer until sauce thickens. Pour sauce over vegetables and tofu. Garnish with scallions.

Campfire Chicken Stew

Ingredients

1 (3 1/2) pound broiler-fryer chicken, cut up
3 medium potatoes, peeled and sliced
1 cup thinly sliced carrots
1 medium green pepper, sliced
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1/4 cup water
1/2 teaspoon salt
1/4 teaspoon pepper

Directions

Grill chicken, uncovered, over medium heat for 3 minutes on each side. Place two pieces of chicken each on four pieces of heavy-duty foil (about 18 in. x 12 in.). Divide potatoes, carrots and green pepper between the four pieces of foil. Top each with 2 tablespoons soup, 1 tablespoon water, salt and pepper. Fold foil around mixture and seal tightly. Grill, covered, over medium heat for 20 minutes; turn and grill 20-25 minutes longer or until vegetables are tender and chicken juices run clear.

Extra-Easy Spinach Lasagna

Ingredients

1 (15 ounce) container ricotta cheese
1 (10 ounce) package frozen chopped spinach, thawed and well drained
2 cups shredded mozzarella cheese
3 cups Prego® Fresh Mushroom Italian Sauce
6 uncooked lasagna noodles
1/4 cup water

Directions

Mix ricotta cheese, spinach and 1 cup mozzarella cheese.

Spread 1 cup pasta sauce in 2-quart shallow baking dish. Top with 3 lasagna noodles and half the spinach mixture. Repeat layers. Top with remaining pasta sauce. Slowly pour water around inside edges of baking dish. Cover.

Bake at 400 degrees F for 40 minutes Uncover. Sprinkle with remaining mozzarella cheese. Bake 10 minutes or until hot. Let stand 10 minutes.

Italian Pork and Rice

Ingredients

1 cup sliced fresh mushrooms
1/3 cup chopped onion
1 garlic clove, minced
1 tablespoon butter or margarine
1 (14.5 ounce) can Italian diced tomatoes, undrained
1 cup cubed cooked pork
1/2 cup chopped green pepper
1/2 cup chopped sweet red pepper
1 teaspoon Italian seasoning
1/2 teaspoon salt
1 pinch sugar
1/2 cup uncooked instant rice

Directions

In a saucepan, saute the mushrooms, onion and garlic in butter until tender. Stir in tomatoes, pork, peppers, Italian seasoning, salt if desired and sugar; bring to a boil. Stir in rice. Cover and remove from the heat; let stand for 5 minutes. Stir before serving.

Crab Stuffed Mushrooms II

Ingredients

1 pound large mushrooms
3 tablespoons butter
2 tablespoons finely chopped onion
1 (3 ounce) package cream cheese, softened
2 tablespoons prepared Dijon-style mustard
6 1/2 ounces crabmeat
1/4 cup chopped water chestnuts
2 tablespoons chopped pimento peppers
4 tablespoons grated Parmesan cheese

Directions

Preheat oven to 400 degrees F (200 degrees C).

Remove stems from the mushrooms, retaining the caps. Chop the stems. In a medium saucepan, melt the butter. Brush the mushroom caps with melted butter.

In the remaining butter, cook and stir the chopped mushroom stems and onions until tender. Gradually mix the cream cheese and mustard into the saucepan. Continue stirring until smooth. Stir in the crabmeat, water chestnuts and pimentos. Heat until warm.

Stuff the mushroom caps with the crabmeat mixture. Sprinkle the stuffed caps with Parmesan cheese. In a shallow pan, bake the caps at 400 degrees for 10 to 15 minutes or until hot.

Grilled Veggie-Portobello Mushroom Burgers

Ingredients

6 large portobello mushroom, stems removed
1 eggplant, sliced into 1/2 inch rounds
1 medium yellow squash, cut into 1/4-inch slices
1 zucchini, cut into 1/4-inch slices
1 (16 fl oz) bottle balsamic vinaigrette
1 (4 ounce) package crumbled blue cheese
6 hamburger buns, split and lightly toasted

Directions

Place the mushrooms, eggplant, winter squash, and zucchini into a shallow bowl or baking dish. Drizzle with the balsamic vinaigrette, turning to coat evenly. Cover, and refrigerate at least 2 hours, or up to 24 hours, stirring occasionally.

Preheat grill to medium-high heat.

Drain vegetables and discard marinade. Place vegetables on preheated grill, and cook until lightly browned, turning once, or about 3 minutes on each side. (Note that cooking times vary between grills.) Sprinkle the mushrooms with blue cheese, and let the cheese melt slightly.

Open the 6 hamburger buns and divide the eggplant, squash, and zucchini among bottom halves. Place the portobello mushrooms on top of the vegetables, cheese side up. Top with the remaining 6 hamburger bun halves. If necessary, use toothpicks to hold the buns in place. Serve immediately.

Meat and Potato Casserole

Ingredients

3 pounds top round, London Broil cut, cubed
5 potatoes - peeled and cubed
1 red onion, sliced
1 green bell pepper, chopped
1 1/2 pounds fresh mushrooms, sliced
16 ounces red wine and vinegar salad dressing

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet over medium high heat, saute the cubed meat until well browned on all sides. Place meat in a 10x15 inch baking dish. Next, place the potatoes, onion, green bell pepper and mushrooms over the meat. Top with the salad dressing and cover with foil.

Bake at 350 degrees F (175 degrees C) for 1 hour, or until potatoes are tender.

Grandma's Homemade Italian Sauce and

Ingredients

48 ounces tomato paste
12 cups water
2 cloves garlic, chopped
2 bay leaves
1 tablespoon dried basil leaves
1 teaspoon salt
5 pork chops
1 onion, diced
1 (8 ounce) package mushrooms, sliced

1 pound ground beef
1/4 pound ground pork
1/4 pound ground veal
1 cup grated Romano cheese
1 teaspoon salt
1/8 teaspoon black pepper
1 1/4 cups dry bread crumbs
2 cloves garlic, chopped
2 tablespoons dried parsley
2 eggs

Directions

In a large pot combine tomato paste, water, garlic, bay leaves, basil, and salt. Bring to a boil, turn heat down to low and simmer.

In a skillet, brown pork chops in olive oil then place in sauce mixture. Saute onions and mushrooms in same pan that you browned the pork chops. Add these to sauce as well. Simmer sauce a minimum of 8 hours, stirring occasionally.

To make the meatballs: Preheat oven to 350 degrees F (175 degrees C). Combine beef, pork, veal, Romano cheese, salt, pepper, bread crumbs, garlic, parsley and eggs; mix well. Shape into balls. Place on a baking sheet that has been sprayed with cooking spray.

Bake meatballs for 20 minutes. Place meatballs in a serving bowl when baking is complete and place in refrigerator. About 2 hours prior to dinnertime pop the meatballs into the sauce.

Broccoli Chicken Casserole IV

Ingredients

2 1/2 cups chopped chicken breast meat
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup milk
1/2 cup shredded Monterey Jack cheese
1 (10 ounce) package frozen broccoli
1/2 cup chopped green onion
1 teaspoon dried basil
1/2 teaspoon ground black pepper

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl combine the chicken, soup, milk, cheese, broccoli, green onion, basil and pepper. Mix well and spread mixture into a lightly greased 9x13 inch baking dish.

Bake at 350 degrees F (175 degrees C) for 50 minutes, until bubbly.

The Very Best Spaghetti Sauce

Ingredients

18 roma (plum) tomatoes
2 (6 ounce) cans tomato paste
1/2 cup butter
4 cloves garlic, minced
5 bay leaves
1 large white onion, chopped
1 large zucchini, chopped
1 green bell pepper, chopped
1 red bell pepper, chopped
1 (8 ounce) package fresh mushrooms, sliced
2 tablespoons dried oregano
1 tablespoon Italian seasoning
2 teaspoons chili powder
1/4 cup brown sugar
1 (15 ounce) container ricotta cheese

Directions

Bring a large pot of lightly salted water to a boil. Add tomatoes and cook for 10 minutes. Drain and rinse with cold water. Remove skins and return tomatoes to the pot and mash them. Stir in tomato paste and 2 cups water. Cover and simmer on low heat.

Meanwhile, melt butter in a large skillet over medium heat. Saute garlic and bay leaves for 1 minute, then stir in onions; saute until onions are translucent. Stir in zucchini, green and red bell pepper and mushrooms. Slowly cook and stir for 5 to 7 minutes.

Stir vegetables into tomato sauce and add oregano, Italian seasoning, chili powder and brown sugar. Simmer over low heat for 6 to 8 hours. Stir in the ricotta cheese 10 minutes before serving.

Joe's Special Scramble

Ingredients

2 tablespoons olive oil
2 pounds ground beef
2 cloves garlic, minced
2 onions, chopped
1 (8 ounce) package sliced fresh mushrooms
1/2 teaspoon ground nutmeg
1/2 teaspoon dried oregano
1 (10 ounce) package frozen chopped spinach, thawed and drained
6 eggs
salt and pepper to taste

Directions

Heat the olive oil in a large skillet over medium-high heat. Add the ground beef, and cook, stirring to crumble, until no longer pink, about 8 minutes. Pour off any excess grease, then stir in the garlic, onions, and mushrooms. Reduce heat to medium, cover, and cook until the onion has softened and turned translucent, about 5 minutes. Stir in the nutmeg, oregano, spinach, salt, and pepper and cook until the spinach is heated through.

Reduce heat to medium-low, and make 6 egg-sized indentations into the beef and spinach mixture. Crack the eggs into the each indentation, then cover, and continue cooking until the eggs are done to your liking, about 5 minutes more for medium.

Hearty Pasta Tomato Soup

Ingredients

- 1 pound bulk Italian sausage
- 6 cups beef broth
- 1 (28 ounce) can stewed tomatoes
- 1 (15 ounce) can tomato sauce
- 2 cups sliced zucchini
- 1 large onion, chopped
- 1 cup sliced carrots
- 1 cup sliced fresh mushrooms
- 1 medium green pepper, chopped
- 1/4 cup minced fresh parsley
- 2 teaspoons sugar
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- 1 garlic clove, minced
- 2 cups frozen cheese tortellini
- grated Parmesan cheese

Directions

In a skillet, cook the sausage over medium heat until no longer pink; drain. Transfer to a 5-qt. slow cooker; add the next 13 ingredients. Cover and cook on high for 3-4 hours or until the vegetables are tender.

Cook tortellini according to package directions; drain. Stir into slow cooker; cover and cook 30 minutes longer. Serve with Parmesan cheese if desired.

Garlic and Ham Spaghetti

Ingredients

8 ounces spaghetti
5 tablespoons butter
3 cloves garlic, chopped
1 onion, chopped
16 ounces fresh mushrooms,
sliced
1 (16 ounce) package frozen
chopped broccoli
1 (6 ounce) can black olives,
drained
12 slices ham, chopped

Directions

Bring a large pot of lightly salted water to a boil. Add spaghetti and cook for 8 to 10 minutes or until al dente; drain and set aside.

In a large skillet over medium heat, melt butter and add garlic, onion, mushrooms, broccoli, olives, and ham. Saute mixture until onions are translucent.

In a large bowl toss cooked spaghetti with vegetable mixture.

Italian Sausage Delight!

Ingredients

6 (3.5 ounce) links hot Italian sausage
1 large onion, chopped
1 red bell peppers, seeded and diced
1 green bell pepper, seeded and diced
1 (4 ounce) can mushrooms, drained
1 (16 ounce) package penne pasta
1/2 cup Italian salad dressing
1/4 cup grated Parmesan cheese for topping

Directions

Bring a large pot of water to a boil. Add penne pasta, and cook until tender, about 10 minutes. Drain.

Place the Italian sausage links in a small skillet over medium heat. Cook, turning occasionally until firm and cooked through.

In a separate larger skillet, combine the red and green bell peppers, mushrooms, and Italian dressing. Cook and stir until the vegetables are tender, about 5 minutes. Slice the Italian sausages into rounds, and stir into the vegetables. Continue to cook and stir for another 5 minutes.

To serve, place servings of pasta onto plates. Top with the sausage and vegetable mixture. Sprinkle liberally with Parmesan cheese.

Wild Rice Chicken

Ingredients

2 (6 ounce) packages uncooked long grain and wild rice
2 cups cooked, cubed chicken breast meat
1 (10.75 ounce) can condensed cream of mushroom soup
1 (4 ounce) jar diced pimento peppers, drained
1 onion
1 cup shredded Cheddar cheese, divided

Directions

Preheat oven to 300 degrees F (150 degrees C). Prepare rice according to package directions.

In a medium bowl, toss together the cooked chicken, prepared rice, soup, pimientos, and onion. Transfer to a lightly greased 9x13 inch baking dish. Stir in 1/2 cup of the cheese, then sprinkle the other 1/2 cup of cheese on top.

Place in preheated oven briefly, to melt.

Tarragon Mushroom Chicken

Ingredients

6 (4 ounce) skinless, boneless chicken breast halves
1 (10.75 ounce) can condensed cream of chicken soup, undiluted
1 (4.5 ounce) jar sliced mushrooms, drained
1/2 cup sherry or chicken broth
2 tablespoons butter, melted
1 teaspoon dried tarragon
1 teaspoon Worcestershire sauce
1/4 teaspoon garlic powder
1/4 cup all-purpose flour

Directions

Place the chicken in a 5-qt. slow cooker. In a small bowl, combine the soup, mushrooms, sherry or broth, butter, tarragon, Worcestershire sauce and garlic powder; pour over chicken. Cover and cook on low for 4-5 hours or until chicken juices run clear.

Remove chicken and keep warm. Place the flour in a small saucepan; gradually whisk in cooking liquid until blended. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve over chicken.

Hamburger Stroganoff

Ingredients

1 pound ground beef
1/4 cup chopped onion
1 garlic clove, minced
1 (10.5 ounce) can condensed
beef consomme, undiluted
1 (4 ounce) can mushroom stems
and pieces, undrained
3 tablespoons lemon juice
1/4 teaspoon pepper

ADDITIONAL INGREDIENTS (for
each dish):

2 cups cooked spiral pasta
1/2 cup sour cream
2 tablespoons water

Directions

In a skillet over medium heat, cook beef, onion and garlic until meat is no longer pink; drain. Stir in consomme, mushrooms, lemon juice and pepper. Place half of the mixture in a freezer container; cover and freeze for up to 3 months.

To the remaining meat mixture, add pasta, sour cream and water; heat through (do not boil). To use frozen meat mixture: Thaw in the refrigerator overnight. Place in a saucepan or skillet and prepare as directed.

Parmesan Mushrooms

Ingredients

1 pound fresh mushrooms, sliced
1 tablespoon butter
1/2 cup sour cream
1 tablespoon all-purpose flour
1/4 teaspoon salt
Dash pepper
1/3 cup grated Parmesan cheese
1/4 cup minced fresh parsley

Directions

In a large skillet, saute mushrooms in butter for 2 minutes. In a small bowl, combine the sour cream, flour, salt and pepper; stir into mushrooms. Cook just until bubbly, stirring frequently.

Spoon the mushroom mixture into a greased 8-in. square baking dish. Sprinkle with cheese. Bake at 425 degrees F for 10-15 minutes or until golden brown. Sprinkle with parsley before serving.

Mushroom Burger Stew

Ingredients

1 pound ground beef
1 small onion, chopped
4 cups water
4 medium potatoes, cubed
5 medium carrots, chopped
1 (14.5 ounce) can stewed tomatoes
1 envelope onion soup mix
salt and pepper to taste
1/2 pound fresh mushrooms, quartered

Directions

In a large saucepan, cook beef and onion over medium heat until the meat is no longer pink; drain. Add the water, potatoes, carrots, tomatoes, soup mix, salt and pepper; bring to a boil. Reduce heat; simmer, uncovered, for 20-25 minutes or until vegetables are tender. Add mushrooms; simmer 5 minutes longer.

Easy Italian Stuffed Shells and Meatballs

Ingredients

2 teaspoons olive oil
1 small onion, minced
1 (6 ounce) can tomato paste
1 (28 ounce) can tomato sauce
1 (14.5 ounce) can Italian-style stewed tomatoes
1 tablespoon Italian seasoning
1 tablespoon dried basil
2 teaspoons dried oregano
1 (4.5 ounce) can sliced mushrooms, drained
4 cups shredded provolone cheese
12 ricotta-stuffed, frozen shell pasta
24 frozen cooked meatballs, thawed

Directions

Preheat oven to 400 degrees F (200 degrees C).

Heat the olive oil in a saucepan over medium heat. Stir in the onion, and cook until translucent, about two minutes. Stir in the tomato paste, tomato sauce, stewed tomatoes, Italian seasoning, basil, oregano, mushrooms, and 2 cups of the provolone. Cook until the cheese has melted, stirring occasionally. While the sauce is cooking, place the frozen shells and meatballs in the bottom of a 9x13 inch glass dish. Pour the sauce over the shells, then sprinkle on the remaining 2 cups of provolone. Cover the top of the dish with foil.

Bake in the preheated oven until the pasta has cooked through, and the cheese has melted, about 30 minutes.

Creamy Mustard Pork Chops

Ingredients

4 boneless pork chops, 3/4-inch thick
1 1/2 teaspoons lemon pepper seasoning
1 tablespoon butter or margarine
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup or Campbell's® Condensed 98% Fat Free Cream of Mushroom Soup
1/2 cup milk
1 tablespoon Dijon-style mustard
1 tablespoon chopped fresh parsley

Directions

Sprinkle chops with lemon pepper seasoning. Heat butter in skillet. Cook chops 10 minutes or until browned.

Add soup, milk and mustard. Heat to a boil. Cover and cook over low heat 10 minutes or until chops are done. Sprinkle with parsley.

Egg Foo Yung II

Ingredients

8 eggs, beaten
1 cup thinly sliced celery
1 cup finely chopped onion
1 cup bean sprouts
1/2 cup diced fresh mushrooms
1/3 cup chopped cooked chicken breast
1/3 cup cooked and crumbled ground beef
1/3 cup chopped cooked pork
1 teaspoon salt
1/4 teaspoon ground black pepper
FOO YUNG SAUCE
2 cubes chicken bouillon
1 1/2 cups hot water
1 1/2 teaspoons white sugar
2 tablespoons soy sauce
6 tablespoons cold water
1 1/2 tablespoons cornstarch

Directions

Beat eggs in a large bowl. Add the celery, onion, bean sprouts, mushrooms, chicken, beef, pork, salt and pepper. Mix together.

Heat oil in a medium skillet or wok and brown egg mixture 1/2 cup at a time. When all of the mixture is browned, set aside.

To Make Sauce: Dissolve the bouillon in the hot water in a small saucepan; add sugar and soy sauce and blend well over medium heat. Add cold water and cornstarch and stir until thick and smooth. Serve with Egg Foo Yung.

Slow Cooker Venison Roast

Ingredients

3 pounds boneless venison roast
1 large onion, sliced
1 tablespoon soy sauce
1 tablespoon Worcestershire sauce
1 tablespoon garlic salt
1/4 teaspoon ground black pepper
1 (1 ounce) package dry onion soup mix
1 (10.75 ounce) can condensed cream of mushroom soup

Directions

Put cleaned meat in slow cooker and cover with onion. Sprinkle with soy sauce, Worcestershire sauce, garlic salt and pepper.

In a small bowl combine the soup mix and the soup; mix together and pour mixture over venison. Cook on Low setting for 6 hours.

Chicken Spaghetti IV

Ingredients

2 tablespoons olive oil
1/4 cup sliced fresh mushrooms
1/4 cup chopped green bell pepper
1 small onion, chopped
1 pound skinless, boneless chicken breast meat - cut into strips
1 (8 ounce) package angel hair pasta
1 cup spaghetti sauce

Directions

Heat oil in a large skillet over medium high heat. Saute mushrooms, bell pepper and onion until soft; remove from skillet and set aside. Saute chicken for about 15 minutes, or until cooked through and juices run clear. Return mushroom mixture to skillet and stir all together.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Return pasta to pot over medium heat and stir in spaghetti sauce; heat through, then stir in chicken mixture and heat through, stirring. Serve hot.

Slow Cooker Venison Stroganoff

Ingredients

1 tablespoon canola oil
1 1/2 pounds venison stew meat,
cut into 1 inch cubes
1 bay leaf
1 small onion, thinly sliced
1 (8 ounce) jar sliced mushrooms,
drained
2 (14 ounce) cans low-sodium
beef broth
Salt and pepper to taste
1/2 (16 ounce) package whole
wheat noodles
1 (8 ounce) container sour cream

Directions

Heat canola oil in a large skillet over medium-high heat. Add the venison cubes and fry on all sides until well browned, then place into a slow cooker.

Add the bay leaf, onion, and mushroom to the slow cooker. Pour in the beef broth, and season to taste with salt and pepper.

Set slow cooker on Low, and cook for 8 to 10 hours.

Add the noodles, and water or additional beef broth if needed. Cover and cook for 30 minutes. Once the noodles are done, stir in the sour cream and serve.

Meatloaf Casserole

Ingredients

1 pound ground beef
1 clove garlic, minced
1 (14.5 ounce) can diced tomatoes, drained
1 (10.75 ounce) can Campbell's® Condensed Golden Mushroom Soup
1 tablespoon Worcestershire sauce
2 cups water
3 tablespoons butter
3/4 cup milk
2 cups instant mashed potato flakes or buds

Directions

Cook the beef and garlic in a 10-inch skillet over medium-high heat until the beef is well browned, stirring often to separate meat. Pour off any fat.

Stir the beef mixture, tomatoes, 1/2 can soup and Worcestershire in a 3-quart shallow baking dish.

Heat the remaining soup, water and butter in a 2-quart saucepan over medium-high heat to a boil. Remove the saucepan from the heat. Stir in the milk. Stir in the potatoes. Spoon the potatoes over the beef mixture.

Bake at 400 degrees F for 20 minutes or until the potatoes are lightly browned.

Mushroom Broccoli Pizza

Ingredients

1 (.25 ounce) package active dry yeast
3/4 cup warm water (110 degrees F to 115 degrees F)
1 teaspoon olive oil
1/2 teaspoon sugar
1/2 cup whole wheat flour
1/2 teaspoon salt
1 1/2 cups all-purpose flour
TOPPINGS:
3 cups broccoli florets
1 cup sliced fresh mushrooms
1/4 cup chopped onion
4 garlic cloves, minced
1 tablespoon olive oil
1/2 cup pizza sauce
4 plum tomatoes, sliced lengthwise
1/4 cup chopped fresh basil
1 1/2 cups shredded part-skim mozzarella cheese
1/3 cup shredded Parmesan cheese

Directions

In a bowl, dissolve yeast in warm water. Add oil and sugar; mix well. Combine whole wheat flour and salt; stir into yeast mixture until smooth. Stir in enough all-purpose flour to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a bowl coated with nonstick cooking spray, turning once to coat top. Cover and let rise in a warm place until doubled, about 1-1/2 hours.

Punch dough down. Press onto the bottom and 1 in. up the sides of a 12-in. pizza pan coated with nonstick cooking spray. Prick dough several times with a fork. Bake at 425 degrees F for 6-8 minutes.

Place broccoli in a steamer basket; place in a saucepan over 1 in. of water. Bring to a boil; cover and steam for 5-6 minutes or until crisp-tender. Transfer broccoli to a colander. Rinse with cold water; drain and set aside.

In a nonstick skillet, saute mushrooms, onion and garlic in oil until mushrooms are tender. Spread pizza sauce over crust. Top with mushroom mixture, tomatoes, broccoli, basil and cheeses. Bake at 425 degrees F for 12-14 minutes or until crust is golden and cheese is melted.

Chicken with Vegetables

Ingredients

1 cup sliced fresh mushrooms
4 chicken drumsticks, skin removed
4 chicken thighs, skin removed
4 celery ribs, sliced
1 cup sliced zucchini
1 cup sliced carrots
1 medium onion, sliced
1 cup tomato juice
1/2 cup chicken broth
1 garlic clove, minced
1/4 teaspoon paprika
pepper to taste
3 tablespoons cornstarch
3 tablespoons cold water
Hot cooked rice

Directions

Place mushrooms and chicken in a slow cooker. Add the celery, zucchini, carrots, onion, tomato juice, broth, garlic, paprika and pepper. Cover and cook on low for 5 hours or until meat juices run clear.

Remove chicken and vegetables and keep warm. Transfer cooking juices to a saucepan; skim fat. Combine the cornstarch and water until smooth; add to the juices. Bring to a boil; cook and stir for 2 minutes or until thickened. Pour over chicken and vegetables; serve over rice.

Spaghetti Skillet

Ingredients

1/2 pound ground beef
1/4 pound bulk Italian sausage
1 (15 ounce) can tomato sauce
1 (14.5 ounce) can stewed tomatoes
1 cup water
1 (4 ounce) can mushroom stems and pieces, drained
2 celery ribs, sliced
4 ounces uncooked spaghetti, broken in half
1/4 teaspoon dried oregano
salt and pepper to taste

Directions

In a skillet over medium heat, cook beef and sausage until no longer pink; drain. Add the remaining ingredients. Bring to a boil. Reduce heat; cover and simmer for 14-16 minutes or until spaghetti is tender.

The Seafood Thing

Ingredients

1 1/2 cups uncooked long-grain white rice
3 cups water
1 tablespoon vegetable oil
1/2 pound fresh mushrooms, sliced
1/4 pound scallops
3 tablespoons butter
3 tablespoons all-purpose flour
1 1/2 cups whole milk
1 tablespoon tomato paste
1/2 lemon, juiced
salt and pepper to taste
1/2 cup shredded Gruyere cheese
1/4 pound shelled cooked cocktail shrimp
1/4 pound imitation crabmeat

Directions

In a pot, bring the rice and water to a boil. Cover, reduce heat to low, and simmer 25 minutes.

Heat the oil in a skillet over medium heat. Stir in the mushrooms, and saute until tender. Mix in the scallops, and cook just until opaque. Remove from heat, and set aside.

Melt the butter in a saucepan over medium heat, and slowly whisk in the flour to form a golden brown paste. Gradually whisk in the milk, and stir continuously until the mixture has thickened.

Mix the tomato paste, lemon juice, salt, and pepper into the saucepan. Slowly stir in the Gruyere cheese until melted. Mix in the mushrooms, scallops, shrimp, and crab, and continue cooking until heated through. Serve over the cooked rice.

Chicken in Mushroom Sauce

Ingredients

1 tablespoon vegetable oil
4 skinless, boneless chicken breasts
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or 25% Less Sodium)
1/2 cup milk
1/8 teaspoon ground black pepper
4 cups hot cooked rice
Chopped fresh parsley for garnish

Directions

Heat oil in skillet over medium-high heat. Cook chicken 10 minutes or until browned.

Add soup, milk and black pepper. Heat to a boil. Cover and cook over low heat 5 minutes or until chicken is done. Serve with rice. Garnish with parsley.

Chicken Vesuvio

Ingredients

6 medium new potatoes,
quartered
4 (6 ounce) skinless, boneless
chicken breast halves
2 teaspoons olive oil
1/4 cup fresh lemon juice
2 teaspoons fresh rosemary,
minced
1 teaspoon minced garlic
salt and pepper to taste
1/8 cup green onions, chopped
1/8 cup pitted black olives, sliced
1/2 cup mushrooms, sliced

Directions

Place potatoes and chicken in a casserole dish. Drizzle with olive oil and lemon juice. Then sprinkle with rosemary, garlic, salt, and pepper. Cover, and refrigerate for at least 30 minutes.

Preheat oven to 400 degrees F (200 degrees C). Sprinkle green onions over chicken.

Bake, covered, in preheated oven for 30 minutes. Remove, and add olives and mushrooms. Return to oven, and bake for 30 minutes. Transfer chicken and vegetables to platter, and pour pan juices on top.

Grilled Scallop Salad

Ingredients

24 asparagus spears, trimmed
2 tablespoons olive oil
1 teaspoon soy sauce
24 sea scallops
2 cups sliced fresh mushrooms
2 cups torn red leaf lettuce
2 cups torn Bibb lettuce or Boston lettuce
1/4 cup crumbled cooked bacon
1 cup chopped walnuts, toasted
2 tablespoons grated Romano cheese
1/2 cup balsamic vinaigrette salad dressing

Directions

In a large saucepan, bring 6 cups water to a boil. Add asparagus; cover and boil for 3 minutes. Drain and immediately place asparagus in ice water. Drain and pat dry; set aside. In a large resealable plastic bag, combine oil and soy sauce; add scallops. Seal bag and turn to coat. Let stand for 10 minutes.

Coat grill rack with nonstick cooking spray before starting the grill. Grill scallops, uncovered, over medium heat for 7-8 minutes on each side or until the scallops are firm and opaque. Arrange mushrooms on a 9-in. square piece of heavy-duty foil coated with nonstick cooking spray. Grill mushrooms on foil, uncovered, over medium heat for 10-15 minutes or until tender, stirring often.

Arrange the lettuce on four serving plates. Top with asparagus, scallops, mushrooms, bacon, walnuts and cheese. Drizzle with dressing.

Lazy Man's Pierogi

Ingredients

1 (16 ounce) package rotelle pasta
1/2 pound bacon, chopped
2 onions, chopped
1/2 pound mushrooms, quartered
1 tablespoon butter
1 (16 ounce) can sauerkraut -
rinsed and drained
2 (10.75 ounce) cans condensed
cream of mushroom soup
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Preheat oven to 350 degrees F (175 degrees C).

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Stir in onions, and cook until translucent. In a separate pan, saute the mushrooms in butter.

In a large bowl, combine pasta, bacon, onion, mushrooms, sauerkraut and condensed soup. Season with salt and pepper. Pour into a 9x13 inch baking dish.

Bake in preheated oven for 45 minutes.

Southwest Squash Casserole

Ingredients

2 pounds yellow squash, cut in 1/4 inch slices
2 sweet onions, quartered and separated
1 red bell pepper, cut into 1/2 inch pieces
1 pound fresh mushrooms, sliced
1 (4 ounce) can chopped green chile peppers
2 fresh jalapeno peppers, chopped
1 (8 ounce) package shredded Monterey Jack cheese
1 cup sour cream
3/4 cup crushed tortilla chips

Directions

Lightly grease a large casserole dish. Arrange the squash, onions, and red bell pepper in the dish. Place in the microwave, and cook on High 10 minutes, stirring once, until tender.

Gently mix the mushrooms, green chile peppers, jalapeno peppers, cheese, and sour cream into the dish. Sprinkle with crushed tortilla chips. Cover dish, and cook in the microwave 10 minutes on Medium-high power, or until cheese is melted and casserole is heated through.

Mushroom Beef Patties

Ingredients

1 egg
1 3/4 cups milk, divided
2 cups crushed cornflakes
1 medium onion, chopped
2 pounds ground beef
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted

Directions

In a bowl, combine egg, 1/2 cup milk, cornflakes and onion. Crumble beef over mixture and mix well. Shape into eight patties. In a large skillet, cook patties over medium heat until meat is no longer pink; drain. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. In a bowl, combine the soup and remaining milk until blended. Pour over patties. Bake, uncovered, at 350 degrees F for 30 minutes or until hot and bubbly.

Chicken Lasagna II

Ingredients

6 lasagne noodles, cooked and drained
1 pound ground chicken
1/2 cup chopped onion
1/2 cup chopped green bell pepper
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of chicken soup
1 (5 ounce) can evaporated milk
1 pound shredded mozzarella cheese
1 (8 ounce) container cottage cheese

Directions

Cook lasagna noodles in boiling salted water until al dente. Rinse with cool water, drain well.

In a large skillet, cook and stir ground turkey or chicken, chopped onions and green pepper over medium heat until golden brown. Drain excess grease. Mix in cream of mushroom soup, cream of chicken soup, and evaporated skim milk. Cook mixture until it comes to a low boil.

To assemble, in a buttered 13x9 inch casserole dish layer 1/2 cup of the sauce, 3 lasagna noodles, 1/2 cup of sauce, cottage cheese, one half of the shredded mozzarella cheese, 3 noodles, remaining sauce mixture. Finish with remaining shredded mozzarella cheese.

In a preheated 350 degree F(175 degree C) oven bake for 45 to 60 minutes. Cook until heated through and bubbly. Let stand for 10 to 15 minutes before serving.

Tuna Noodle Casserole III

Ingredients

1 (8 ounce) package wide egg noodles
1/4 cup butter, cubed
4 slices American cheese
1 (6 ounce) can tuna, drained
1 (10.75 ounce) can condensed cream of mushroom soup
1/4 cup bread crumbs

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a 1 1/2 quart glass casserole dish, layer noodles, butter cubes, 2 slices of cheese, 1/2 of the tuna, and 1/2 of the soup. Repeat the layering with the remaining ingredients. Top the casserole with bread crumbs.

Bake at 350 degrees F (175 degrees C) for 10 to 15 minutes.

Broccoli Stuffing

Ingredients

2 (16 ounce) packages frozen chopped broccoli
1 cup shredded Cheddar cheese
2 eggs, beaten
1 onion, minced
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup mayonnaise
10 ounces dry bread stuffing mix
1/2 cup butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C). Cook broccoli according to package instructions. Lightly grease a large baking dish.

In a bowl, mix the cheese, eggs, onion, cream of mushroom soup, and mayonnaise.

Arrange the cooked broccoli in the prepared baking dish. Pour cheese sauce over broccoli. Spread stuffing mix over the sauce. Drizzle butter over all.

Bake 30 minutes in the preheated oven, until bubbly and lightly browned.

Creamy Chicken and Mushrooms

Ingredients

2 tablespoons butter or margarine
4 skinless, boneless chicken breasts
1 1/2 cups sliced mushrooms
1 small onion, sliced
1/8 teaspoon garlic powder
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or 25% Less Sodium)
1/2 cup milk
2 tablespoons dry sherry
1/8 teaspoon ground black pepper
4 cups hot cooked medium egg noodles

Directions

Heat 1 tablespoons butter in skillet. Add chicken and cook until browned. Remove chicken.

Heat remaining butter. Add mushrooms, onion and garlic and cook until tender.

Add soup, milk, sherry and pepper. Heat to a boil. Return chicken to pan. Cover and cook over low heat 5 minutes or until done. Serve with noodles.

Ultimate All in One Chicken Dinner

Ingredients

2 tablespoons vegetable oil
2 tablespoons margarine
1 medium onion, sliced
1 green bell pepper, seeded and cut into strips
2 stalks celery, diced
3/4 cup sliced fresh mushrooms
4 skinless, boneless chicken breast halves
4 medium potatoes, peeled and diced
2 (14 ounce) cans cut green beans, drained
1 (14 ounce) can chicken broth
1 teaspoon salt
1/4 teaspoon dried thyme
1/4 teaspoon cayenne pepper
1 bay leaf

Directions

Heat the oil in a skillet over medium heat. Melt the margarine in the skillet. Stir in the onion, bell pepper, celery, and mushrooms, and cook until tender. Set vegetables aside, and cook the chicken breasts in the skillet 10 minutes on each side, until juices run clear.

Return the cooked vegetables to the skillet. Mix in the potatoes and green beans. Pour in the chicken broth. Season with salt, thyme, cayenne pepper, and bay leaf. Cover, reduce heat to low, and simmer 30 minutes, stirring occasionally, until potatoes are tender and most of the liquid has been reduced. Remove the bay leaf before serving.

Bramblett's Vegetable Stock

Ingredients

1 tablespoon olive oil
2 onions, cut into chunks
1 celeriac (celery root), chopped
1 cup potato peelings
1 cup chopped carrots
1 cup fresh mushrooms
1 cup butternut squash peelings
and pulp
salt to taste
1 quart water

Directions

Heat the oil in a large pot over medium-low heat. Place onions in pot and cook 20 minutes, stirring occasionally until very tender and golden brown.

Mix celery root, potato peels, carrots, mushrooms and squash into pot. Season with salt. Continue cooking 45 minutes or until vegetables are very tender and golden brown.

Pour water into pot. Bring to a boil. Reduce heat to low and simmer 30 minutes, stirring occasionally. Strain out the solids, taste for sufficient salt and voila! Your stock!

Chicken Veggie Stir Fry

Ingredients

3 tablespoons vegetable oil
3 skinless, boneless chicken breast halves - cut into strips
2 stalks celery, chopped
2 zucchini, quartered and sliced
10 mushrooms, sliced
2 cups chopped spinach
1 (3 ounce) package ramen noodle pasta with flavor packet
1 cup uncooked long-grain rice
1 tablespoon cornstarch
1/4 cup cold water
1 teaspoon vegetable oil
1/4 cup soy sauce

Directions

Heat oil in a large skillet or wok and saute chicken until cooked through (no longer pink).

Stir in celery and zucchini and stir fry for 3 minutes; then add mushrooms and spinach and stir fry another 2 minutes. Reduce heat to low and allow to simmer.

Meanwhile, bring salted water to a boil in a medium saucepan. Add rice, reduce heat, cover and simmer for 20 minutes. Prepare ramen noodles according to package directions, then stir ramen into prepared rice and set aside.

In a small bowl, combine the cornstarch, water, oil and soy sauce. Mix well and stir mixture into chicken and vegetables, then stir in rice and noodles. Mix all together and simmer for another 5 minutes. Serve hot.

Cauliflower Cheese Soup II

Ingredients

1 head cauliflower, broken into small florets
1 1/2 pounds potatoes, peeled and diced
2 (4.5 ounce) cans sliced mushrooms, drained
1/2 cup minced onion
1 1/2 pounds diced cooked ham
2 pounds processed cheese, cubed

Directions

In a large pot, combine cauliflower and potatoes with just enough water to cover. Bring to a boil, then reduce heat and simmer until tender but not mushy, 10 to 15 minutes.

Drain off about 1/4 of the water. Stir in mushrooms, onion, ham and cheese. Cook, stirring, until cheese is melted and mixture is heated through, about 10 minutes.

Slow-Cooked Round Steak

Ingredients

1/4 cup all-purpose flour
1/2 teaspoon salt
1/8 teaspoon pepper
2 pounds beef round steak, cut
into serving-size pieces
6 teaspoons vegetable oil, divided
1 medium onion, thinly sliced
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1/2 teaspoon dried oregano
1/4 teaspoon dried thyme

Directions

In a large resealable plastic bag, combine the flour, salt and pepper. Add beef, a few pieces at a time, and shake to coat. In a large skillet, brown meat on both sides in 4 teaspoons oil. Place in a 5-qt. slow cooker.

In the same skillet, saute onion in remaining oil until lightly browned; place over beef. Combine the soup, oregano and thyme; pour over onion. Cover and cook on low for 7-8 hours or until meat is tender.

Rice with Lemon and Spinach

Ingredients

1 small onion, chopped
1 cup sliced fresh mushrooms
2 garlic cloves, minced
1 tablespoon olive oil
3 cups cooked long-grain rice
1 (10 ounce) package frozen
chopped spinach, thawed and
squeezed dry
3 tablespoons lemon juice
1/2 teaspoon salt
1/4 teaspoon dill weed
1/8 teaspoon pepper
1/3 cup crumbled feta cheese,
divided

Directions

In a skillet, saute the onion, mushrooms and garlic in oil until tender. Stir in the rice, spinach, lemon juice, salt, dill and pepper. Reserve 1 tablespoon cheese. Stir remaining into skillet; mix well.

Transfer to an 8-in. square baking dish coated with nonstick cooking spray. Sprinkle with reserved cheese. Cover and bake at 350 degrees F for 25 minutes. Uncover; bake 5-10 minutes longer or until heated through and cheese is melted.

Whole Wheat Pasta Marinara

Ingredients

1 pound whole-wheat spaghetti
1 (14.5 ounce) can peeled and diced tomatoes
1 small onion, chopped
2 cloves garlic, pressed
1/2 pound sliced mushrooms
1 (15 ounce) can tomato sauce
3 tablespoons Italian seasoning

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Drain diced tomatoes, reserving 2 tablespoons of the liquid. Microwave onion, garlic and mushrooms, and reserved liquid in a large, loosely covered dish for 2 to 3 minutes until onions are clear.

Add tomato sauce, Italian seasoning and tomatoes to onion mixture and microwave 5 to 6 minutes more or until heated through. Pour over cooked pasta.

Provincial Beef Stew

Ingredients

2 pounds blade roast, trimmed and cut into 1 inch cubes
2 tablespoons all-purpose flour
2 tablespoons olive oil
4 cloves garlic, minced
1 teaspoon dried thyme
2 (14.5 ounce) cans stewed tomatoes
1 1/2 cups beef broth
3 tablespoons red wine vinegar
1/2 cup orange juice
2 bay leaves
1 orange peel, cut into strips
1/4 teaspoon ground black pepper
4 large carrots, sliced diagonally
2 cups fresh mushrooms
2 cups pickled pearl onions, drained
1 1/2 cups rotini pasta

Directions

Dredge meat lightly with flour. In a large skillet, heat half the oil over medium-high heat. Cook meat in batches, adding more oil as needed, for 6 to 8 minutes or until browned all over. Transfer to a large ovenproof casserole.

Drain most of the oil from skillet. Saute garlic and thyme for 1 to 2 minutes, or until garlic is softened. Pour in tomatoes, stock, and vinegar, stirring to scrape up brown bits and mashing tomatoes with fork. Bring to boil, then pour over meat. Add orange juice, bay leaves, orange rind, and pepper. Cover casserole dish.

Bake at 350 degrees F (175 degrees C) for 1 hour.

Stir in carrots, mushrooms, and onions. Bake for 40 minutes.

Stir in pasta, and bake for an additional 20 minutes. Remove casserole from the oven, and let stand for 5 minutes. Remove bay leaves and orange rinds. Serve.

Chive-Mushroom Spinach Salad

Ingredients

8 cups fresh baby spinach
2 cups sliced fresh mushrooms
1 tablespoon chopped onion
1 garlic clove, minced
2 tablespoons olive oil
3 tablespoons minced chives
2 tablespoons lemon juice
2 tablespoons balsamic vinegar
1 teaspoon sugar
1 1/2 cups seasoned croutons
1/4 cup shredded Parmesan
cheese

Directions

Place spinach in a large salad bowl; set aside. In a large skillet, saute the mushrooms, onion and garlic in oil for 2-4 minutes. In a small bowl, combine the chives, lemon juice, vinegar and sugar. Pour into the skillet. Cook and stir 1 minute longer or until mushrooms are tender. Add to spinach with croutons and Parmesan cheese; toss to coat. Serve immediately.

Mushroom Pie

Ingredients

1 tablespoon olive oil
1 (10 ounce) package fresh mushrooms, sliced
1 large onion, chopped
4 slices bacon, chopped
3/4 cup heavy cream
1 cup shredded Swiss cheese
salt and pepper to taste
1 teaspoon chopped fresh dill
1 (17.25 ounce) package frozen puff pastry, thawed
1 egg, beaten

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Heat the oil in a large skillet over medium-high heat. Add the mushrooms, onion and bacon; cook and stir for about 5 minutes, or until vegetables are tender. Reduce the heat to medium, and add the cream and dill; cook and stir for about 10 more minutes. Remove from the heat, and stir in the cheese.

Place one sheet of puff pastry on a well oiled baking sheet, and pour the mushroom filling over the top. Cover with the other sheet, and press the edges together to seal. Make some holes in the top with a fork. Brush the top with beaten egg.

Bake for about 40 minutes in the preheated oven, or until golden brown. Cool, then cut into squares to serve.

Warm Chicken Spinach Salad

Ingredients

3 cups torn fresh spinach
1 (11 ounce) can mandarin
oranges, drained
1/2 cup sliced fresh mushrooms
3 slices red onion, halved
1/2 pound skinless, boneless
chicken breast halves - cut into
strips
1/4 cup chopped walnuts
2 tablespoons olive or vegetable
oil
2 teaspoons cornstarch
1/2 teaspoon ground ginger
1/4 cup orange juice
1/4 cup red wine vinegar or cider
vinegar

Directions

On two salad plates, arrange spinach, oranges, mushrooms and onion; set aside. In a skillet, saute chicken and walnuts in oil until chicken is no longer pink. In a small bowl, combine the cornstarch, ginger, orange juice and vinegar until smooth; stir into the chicken mixture. Bring to a boil; cook and stir for 2 minutes or until thickened and bubbly. Pour over salads and serving immediately.

Shrimp Egg Foo Yung

Ingredients

8 ounces fresh bean sprouts,
rinsed and drained
1 cup cooked small shrimp
8 eggs, beaten
1 (4.5 ounce) can sliced
mushrooms
2 large green onions, chopped
1/2 teaspoon salt
3 tablespoons vegetable oil

1 1/2 cups chicken broth
2 tablespoons soy sauce
1/4 teaspoon salt
ground white pepper, to taste
2 tablespoons cornstarch
2 tablespoons cold water

Directions

In a mixing bowl, combine the bean sprouts, shrimp, eggs, mushrooms, scallions and 1/2 teaspoon of salt. Mix thoroughly.

Heat a deep skillet over high heat until 1 or 2 drops of water bubble when sprinkled in. Add oil and turn heat back to Medium-High. Pour in 1/2 cup of egg mixture into pan. Push cooked egg up over shrimp with a spatula to form a patty. Fry until golden brown, turning once, about 4 minutes.

Repeat with remaining egg mixture. If you need to, add more oil. Keep patties warm.

In a saucepan over medium heat, combine chicken broth, soy sauce, 1/4 teaspoon salt and white pepper to taste. Bring to a boil. Mix cornstarch and water; stir into broth mix. Cook and stir until thickened (about 10 seconds). Pour over patties.

Lasagna-Stuffed Mushrooms

Ingredients

1/4 pound lean ground beef
1/2 cup fat-free small curd cottage cheese
1 egg
1 tablespoon finely chopped green onion
1 tablespoon chopped fresh parsley
salt and black pepper to taste
1/4 cup prepared pasta sauce, divided
6 large fresh mushrooms, or more as needed, stems removed
1/4 cup shredded mozzarella cheese, divided

Directions

Preheat oven to 375 degrees F (190 degrees C). Spray an 8x8-inch baking dish with cooking spray.

Cook and stir the ground beef in a skillet over medium heat, breaking it apart as it cooks, until the meat is no longer pink, about 10 minutes. Mix together the cottage cheese, egg, green onion, parsley, and salt and pepper in a bowl until the mixture is well combined. Stir in the cooked ground beef.

Place the mushrooms, hollow sides up, close together in the prepared baking dish. Spoon about 1 tablespoon of the cheese filling into the cavity of each mushroom, and allow remaining filling to overflow between mushrooms.

Bake in the preheated oven until the cheese filling is set, about 15 minutes. Remove dish from oven, and spread the pasta sauce evenly over the mushrooms. Sprinkle an even layer of mozzarella cheese over the sauce, return the dish to the oven, and broil until the cheese is bubbling and beginning to brown, about 5 more minutes. Let the mushrooms stand 5 minutes before serving.

Chicken Tortilla Casserole

Ingredients

2 cups cooked, boneless and skinless chicken, cut into bite-sized pieces
4 tablespoons chicken stock
9 (6 inch) corn tortillas, cut into strips
1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
1 cup milk
1 (16 ounce) jar salsa
1 onion, shredded
8 ounces shredded Cheddar cheese

Directions

In a bowl, mix soups, milk, salsa, and onion.

Put 3 to 4 tablespoons of chicken stock in a 9 x 13 inch baking dish. Add a layer of tortilla strips, and then a layer of chicken. Pour soup mixture over chicken and tortillas. Continue to layer in this order until dish is full. Top with cheese. Cover and refrigerate for 24 hours.

Bake at 300 degrees F (150 degrees C) for 1 to 1 1/2 hours.

Linguine with Portobello Mushrooms

Ingredients

4 portobello mushroom caps
2 tablespoons extra virgin olive oil
1 pound linguine pasta
1 teaspoon red wine vinegar
1 teaspoon chopped fresh oregano
1 teaspoon chopped fresh basil
1/2 teaspoon chopped fresh rosemary
2 cloves garlic, peeled and crushed
2 teaspoons lemon juice
salt and pepper to taste

Directions

Preheat the oven broiler.

Bring a large pot of lightly salted water to a boil. Add linguine, and cook for 9 to 13 minutes or until al dente; drain.

Brush the mushrooms with 1/2 the olive oil, and arrange on a medium baking sheet. Broil in the prepared oven 6 to 8 minutes, turning frequently, until browned and tender.

Cut the mushrooms into 1/4 inch slices, and place in a medium bowl. Mix with the remaining olive oil, red wine vinegar, oregano, basil, rosemary, garlic, and lemon juice. Season with salt and pepper.

In a large bowl, toss together cooked linguine and the mushroom mixture.

Veggie Fajitas

Ingredients

- 1 small zucchini, thinly sliced
- 1 medium yellow squash, thinly sliced
- 1/2 pound sliced fresh mushrooms
- 1 small onion, halved and sliced
- 1 medium carrot, julienned
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 tablespoon canola oil
- 8 (8 inch) flour tortillas, warmed
- 2 cups shredded Cheddar cheese
- 1 cup sour cream
- 1 cup salsa

Directions

In a large skillet, saute the vegetables, salt and pepper in oil for 5-7 minutes or until crisp-tender. Using a slotted spoon, place about 1/2 cup vegetable mixture down the center of each tortilla. Sprinkle each with 1/4 cup cheese; fold in sides. Top with sour cream and salsa.

Cheeseburger and Fries Casserole

Ingredients

2 pounds lean ground beef
1/2 medium onion, chopped
salt and pepper to taste
garlic powder to taste
1 (10.75 ounce) can condensed golden mushroom soup
1 (10.75 ounce) can condensed Cheddar cheese soup
1 (16 ounce) package frozen French fries
2 cups shredded Cheddar cheese

Directions

Preheat the oven to 375 degrees F (190 degrees C).

Combine the ground beef and onion in a skillet over medium-high heat. Cook, stirring occasionally until beef is no longer pink, and the onion is translucent. Drain off excess grease, and season with salt, pepper and garlic powder.

Return to the heat, and stir in the golden mushroom and cheese soups until well blended. Heat through, and remove from stove. Transfer the mixture to a 9x13 inch baking dish. Cover the ground beef mixture with a layer of frozen French fries.

Bake for 25 to 30 minutes in the preheated oven. When the fries are golden brown, remove the casserole from the oven, and sprinkle cheese over the top. Return to the oven, and bake just until cheese has melted.

Roundup Supper

Ingredients

1 pound ground beef
1 large onion, chopped
1/2 cup chopped green pepper
8 ounces wide egg noodles,
cooked and drained
1 pound process American
cheese, cubed
1 (14.75 ounce) can cream-style
corn
1 (14.5 ounce) can diced
tomatoes, undrained
1 (4 ounce) can chopped green
chilies, undrained
1 (4 ounce) can mushroom stems
and pieces, drained
1/2 teaspoon garlic powder
1/2 teaspoon cayenne pepper
1/2 teaspoon salt
1/4 teaspoon pepper

Directions

In a skillet, cook beef, onion and green pepper over medium heat until the meat is no longer pink; drain. Add the remaining ingredients and mix well. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Cover and bake at 350 degrees F for 30 minutes or until heated through.

Bundle of Veggies

Ingredients

8 ounces whole fresh mushrooms
8 ounces cherry tomatoes
1 cup sliced zucchini
1 tablespoon olive oil
1 tablespoon butter, melted
1/2 teaspoon salt
1/2 teaspoon onion powder
1/2 teaspoon Italian seasoning
1/8 teaspoon garlic powder
Dash pepper

Directions

Place mushrooms, tomatoes and zucchini on a double thickness of heavy-duty foil (about 18 in. square). Combine the remaining ingredients; drizzle over vegetables. Fold the foil around vegetables and seal tightly. Grill, covered, over medium heat for 20-25 minutes or until tender.

Over the Fire Scalloped Potatoes

Ingredients

8 large baking potatoes, peeled and diced
1 bunch green onions, sliced
1 (10 ounce) can condensed cream of mushroom soup
1 cup shredded Cheddar cheese
black pepper to taste
garlic salt to taste
crumbled bacon (optional)
sauteed mushrooms (optional)
1/2 cup butter

Directions

Preheat a grill for medium heat.

Prepare 8 pieces of aluminum foil with vegetable cooking spray. Combine potatoes, green onion, soup, cheese, (and bacon and mushrooms if using) in a bowl. Season to taste with salt and pepper. Evenly divide the potato mixture among the squares of aluminum foil. Dot with butter. Fold into foil packets, sealing well.

Cook foil packets on the grill for 12 to 20 minutes, until the potatoes have cooked.

Sunday Chicken Dinner

Ingredients

4 potatoes, peeled and quartered
1 large onion, quartered
1 cup all-purpose flour
1 tablespoon salt
1 teaspoon ground black pepper
4 skinless, boneless chicken breast halves
1/4 cup vegetable oil
1 (10.75 ounce) can condensed cream of mushroom soup
1 cup water
1 tablespoon Cajun seasoning

Directions

Preheat an oven to 350 degrees F (175 degrees C). Line a 9x13-inch baking dish with aluminum foil.

Spread the potatoes and onion into the bottom of the lined baking dish.

Stir the flour, salt, and pepper together in a shallow bowl. Roll the chicken breasts in the flour mixture, and arrange atop the potatoes and onion.

Stir the vegetable oil, mushroom soup, and water together in a bowl; pour over the chicken. Sprinkle the Cajun seasoning over the entire dish. Cover the dish with aluminum foil.

Bake the chicken breasts until no longer pink in the center and the juices run clear, about 2 hours. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).

Mushroom in the Middle Meatloaf

Ingredients

1 pound ground pork breakfast sausage
1 pound ground beef
2 eggs, beaten
1 cup seasoned bread crumbs
1/2 cup chopped onion
1/2 cup chopped green bell pepper
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1/2 teaspoon garlic powder
1 (10.75 ounce) can condensed cream of mushroom soup

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl combine sausage, beef, eggs, bread crumbs, onion, bell pepper, salt, pepper and garlic powder. Mix well.

Roll out mixture flat, 8 inches by 8 inches square. Spread 1/2 can of soup over meatloaf, roll up and seal edges. Place in a loaf pan.

Bake in preheated oven for 30 minutes. Add remaining soup and bake for another 20 minutes.

Mushroom Sauce Baked Pork Chops

Ingredients

6 pork chops
1 teaspoon salt
1/4 teaspoon ground black pepper
garlic powder to taste
2 tablespoons butter
2 large onions, finely chopped
1 (10.75 ounce) can condensed cream of mushroom soup
1 1/4 cups milk
4 cups thinly sliced potatoes

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter a 2 quart baking dish.

Rub pork chops with salt, pepper, and garlic powder. Melt butter in a skillet over medium-high heat, add chops, and brown on both sides. Remove from skillet. Place onions in skillet, and cook until browned. Pour in mushroom soup and milk; stir until blended. Remove from heat, and set aside.

Arrange sliced potatoes evenly in prepared baking dish. Arrange chops on top of potatoes. Pour soup mixture over chops.

Bake, covered, for 30 minutes in the preheated oven. Uncover, and bake 30 minutes more, or until potatoes are tender.

Lady Linda's Delightful Shrimp and Scallop Stir-

Ingredients

1 pound bay scallops, tough muscle removed
1 tablespoon ground ginger
1 tablespoon crushed red pepper flakes
1 teaspoon seafood seasoning, such as Old Bay[®]
2 tablespoons fish sauce
1 tablespoon cornstarch

1/4 cup vegetable oil, divided
2 teaspoons minced garlic
1 tablespoon cornstarch
1/4 cup chicken broth

1 small onion, sliced
1 (8 ounce) package sliced fresh mushrooms
2 small zucchini, sliced
1 small yellow squash, sliced
1/4 cup julienned carrot
1 pound peeled and deveined cooked shrimp
1/2 green bell pepper, cut into 1/2-inch squares

Directions

Toss the scallops with the ginger, red pepper flakes, seafood seasoning, fish sauce, and 1 tablespoon of cornstarch in a bowl. Cover, and marinate 30 minutes.

Heat half of the oil in a wok over high heat. Stir in the garlic, and cook until it begins to brown, about 30 seconds. Stir in the marinated scallops, and cook until they are no longer translucent in the center, about 3 minutes. Dissolve the remaining 1 tablespoon of cornstarch in the chicken broth. Pour into the wok, and stir until thickened. Remove to a bowl.

Clean the wok well, and heat the remaining oil over high heat; stir in the onion, mushrooms, zucchini, yellow squash, and carrot. Cook and stir until the vegetables are tender, about 5 minutes. Stir in the shrimp, green pepper, and scallop mixture. Stir until hot.

The Casserole

Ingredients

8 large potatoes, peeled and chopped
1 pound lean ground beef
1/2 cup chopped onion
1 (15 ounce) can carrots, drained
1 (15 ounce) can green beans, drained
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed tomato soup
3/4 cup shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish; set aside

Bring a large saucepan of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain and mash.

Place lean ground beef and onion in a large skillet. Cook and stir over medium high heat until beef is evenly browned and onion is tender. Drain fat and stir in carrots, green beans, cream of mushroom soup and tomato soup.

Pour mixture into the prepared baking dish and top with mashed potatoes. Sprinkle with Cheddar cheese and bake in preheated oven for 30 minutes, or until potatoes are lightly browned.

Super-Duper Chili

Ingredients

1 pound bulk pork sausage
1 pound ground beef
2 (15 ounce) cans spicy chili beans
1 (16 ounce) jar salsa
1 (16 ounce) can kidney beans, rinsed and drained
1 (15 ounce) can pinto beans, rinsed and drained
1 (14.5 ounce) can diced tomatoes, undrained
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 (8 ounce) can tomato sauce
8 ounces process cheese (eg. Velveeta), cubed
1 1/2 teaspoons chili powder
1/2 teaspoon cayenne pepper

Directions

In a soup kettle or Dutch oven, cook the sausage and beef over medium heat until no longer pink; drain. Stir in the remaining ingredients. Bring to a boil. Reduce heat; cover and simmer for 30 minutes or until heated through.

Artichoke and Escargot Over Linguini

Ingredients

1 (8 ounce) package linguine
pasta
2 tablespoons butter
1 (10 ounce) can artichoke hearts,
drained and sliced
1 (4 ounce) can sliced
mushrooms, drained
1 (7 ounce) can escargot, drained
3 cloves garlic, chopped
1 teaspoon dried sage
1 pinch dried oregano
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add the linguine, and cook until tender, about 8 minutes.

Melt half of the butter in a skillet over medium heat. Add the mushrooms and artichokes; cook and stir for a few minutes. When the mushrooms start to brown, stir in the garlic, and cook until fragrant and lightly browned.

Stir in the escargot, and season with sage and oregano. Cook for just a few minutes, as the escargot cooks really fast like shrimp. Add about half of the Parmesan cheese, and remove from the heat. Serve over linguine with remaining Parmesan cheese.

Ibby's Pumpkin Mushroom Stuffing

Ingredients

6 cups cubed pumpkin bread
1 cup chopped celery
1 cup butter
2 cups red onion, chopped
2 cups sliced crimini mushrooms
2 tablespoons chopped fresh rosemary
2 tablespoons minced fresh tarragon
2 tablespoons chopped fresh chives
2 tablespoons chopped fresh parsley
1 1/2 teaspoons salt
1 teaspoon ground black pepper
3 tablespoons chicken broth

Directions

Spread bread cubes on a baking sheet, and let dry overnight. Alternatively, heat in oven until dry at 250 degrees F (120 degrees C).

Preheat oven to 375 degrees F (190 degrees C). Butter a 2 quart baking dish.

Melt butter or margarine in a large pan over medium heat. Add celery and onions; cook for about 10 minutes. Add mushrooms; cook, stirring, for about 8 minutes. Mix in herbs, salt, and pepper. Fold in bread cubes. Add enough broth to moisten. Transfer to prepared dish. Cover with foil, shiny side down.

Bake for 40 minutes. Uncover, and bake for 10 minutes to crisp top.

Stuffed Mushrooms

Ingredients

1 pound large fresh mushrooms
3 tablespoons seasoned bread crumbs
3 tablespoons fat free sour cream
2 tablespoons grated Parmesan cheese
2 tablespoons chopped chives
2 tablespoons reduced-fat mayonnaise
2 teaspoons balsamic vinegar
2 drops hot-pepper sauce (optional)

Directions

Remove stems from mushrooms; set caps aside. Chop stems, reserving 1/3 cup (discard remaining stems or save for another use). In a bowl, combine the bread crumbs, sour cream, Parmesan cheese, chives, mayonnaise, vinegar, hot pepper sauce if desired and reserved mushroom stems; mix well.

Place mushroom caps on a baking sheet coated with nonstick cooking spray; stuff with crumb mixture. Boil 4-6 in. from the heat for 5-7 minutes or until lightly browned.

Stuffed Pork Chops I

Ingredients

2 tablespoons vegetable oil
4 thick cut pork chops
3 cups day-old bread cubes
1/4 cup butter, melted
1/4 cup chicken broth
2 tablespoons chopped celery
2 tablespoons chopped onion
1/4 teaspoon poultry seasoning
1 (10.75 ounce) can condensed
cream of mushroom soup
1/3 cup water

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a skillet, heat the oil and brown the pork chops. Place the pork chops in a baking dish.

In a bowl, toss the bread cubes, melted butter, chicken broth, celery, onion, and poultry seasoning together. Put heaping mounds of the bread crumb mixture onto the pork chops.

Combine the cream of mushroom soup with the water, and pour this mixture over the stuffing and pork chops.

Cover and bake for 30 minutes.

Uncover and continue baking for 10 minutes longer or until juices run clear. The meat thermometer should read 160 to 170 degrees.

Tasty Baked Meatballs

Ingredients

3 pounds ground beef
1 1/2 cups Italian-seasoned dry bread crumbs
1 (10.5 ounce) can cream of mushroom soup
3 eggs, lightly beaten
1/4 cup grated Parmesan cheese
1 (1 ounce) package dry onion soup mix

Directions

Preheat an oven to 350 degrees F (175 degrees C). Line two baking sheets with aluminum foil and lightly grease.

Mix together the ground beef, bread crumbs, cream of mushroom soup, eggs, Parmesan cheese, and onion soup mix. Shape the mixture into balls about the size of a golf ball. Arrange on the prepared baking sheets.

Bake in the preheated oven until no longer pink in the center, about 30 minutes. An instant-read thermometer inserted into the center should read at least 160 degrees F (70 degrees C).

Pork and Veggie Saute

Ingredients

1 cup reduced sodium chicken broth
1/4 cup reduced-sodium soy sauce
3 garlic cloves, minced
1/2 teaspoon ground allspice
1 teaspoon grated fresh ginger root
1/2 pound pork tenderloin, cut into 1/4-inch-thick slices
2 bay leaves
2 teaspoons canola oil
1/2 cup sliced fresh mushrooms
1/2 cup julienned sweet red pepper
1/3 cup thinly sliced celery
2 teaspoons cornstarch
2 teaspoons honey
Hot cooked rice

Directions

In a bowl, combine the first five ingredients. Pour 1/2 cup marinade into a large resealable plastic bag; add pork and one bay leaf. Seal bag and turn to coat; refrigerate for at least 4 hours. Add remaining bay leaf to the remaining marinade; cover and refrigerate.

Drain and discard marinade from pork; discard bay leaf. In a nonstick skillet, saute pork in oil for 4-5 minutes or until no longer pink. Remove and keep warm.

In the same skillet, saute the mushrooms, red pepper and celery until crisp-tender. Discard bay leaf from reserved marinade. Combine cornstarch, honey and marinade until smooth. Stir into skillet. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Return pork to the pan; heat through. Serve over rice if desired.

Onion-Chicken Stuffing Bake

Ingredients

1 (6 ounce) package seasoned stuffing mix
3 cups cubed cooked chicken
1 (10.75 ounce) can condensed cream of chicken soup, undiluted
1 cup sour cream
2 tablespoons onion soup mix
1 (4 ounce) can mushroom stems and pieces, drained
1 (8 ounce) can sliced water chestnuts, drained
1/4 cup grated Parmesan cheese

Directions

Prepare stuffing mix according to package directions; set aside. Place chicken in a greased 2-qt. baking dish. Combine the soup, sour cream and soup mix; spread over the chicken.

Sprinkle with mushrooms and water chestnuts. Spread stuffing over top. Sprinkle with Parmesan cheese. Bake, uncovered, at 350 degrees F for 30-35 minutes or until bubbly.

Garlic Oyster Linguini

Ingredients

1/4 cup butter
8 ounces fresh mushrooms,
quartered
1 teaspoon Cajun seasoning
1 teaspoon minced garlic
24 shucked oysters, quartered
1/2 cup whole corn kernels,
blanched
2/3 cup French-style green beans,
chopped
2 tablespoons chopped pimento
peppers
1/2 cup seafood stock
10 ounces fresh linguine pasta
2 tablespoons butter
2 tablespoons all-purpose flour
2 tablespoons chopped fresh
parsley
3 tablespoons thinly sliced green
onion
4 ounces crabmeat

Directions

In a small saucepan, melt 2 tablespoons butter or margarine. Stir in flour to make a paste. Set roux aside.

Saute mushrooms, Cajun spice, and garlic in 1/4 cup butter or margarine over medium-high heat for 2 minutes. Add oysters, corn, string beans, and pimento. Saute for 1 1/2 minutes. Add stock and linguine, and bring to a slight simmer.

Fold in roux until sauce thickens, then reduce heat. Fold in parsley and scallions. Fold in lump crabmeat, and heat through. Serve immediately.

Curried Chicken

Ingredients

2 tablespoons butter or stick margarine
2 teaspoons curry powder
1 medium onion, finely chopped
2 cups finely chopped peeled apples
1 (10.75 ounce) can reduced-fat, reduced-sodium cream of mushroom soup, undiluted
1/2 cup fat-free milk
1 1/2 pounds skinless, boneless chicken breast meat - cubed
1 (4 ounce) can mushroom stems and pieces, drained
1 cup frozen peas
1/8 teaspoon paprika
Hot cooked noodles or rice (optional)

Directions

Place butter in a 2-1/2-qt. microwave-safe dish. Cover and microwave on high for 40-50 seconds or until melted. Stir in curry powder. Add onion and apple; stir until coated. Cover and microwave on high for 2-3 minutes or until crisp-tender, stirring once.

Stir in the soup, milk, chicken and mushrooms; cover and microwave on high for 9-10 minutes or until chicken is no longer pink, stirring twice. Add peas; sprinkle with paprika. Cover and cook 3-4 minutes longer or until peas are tender. Serve over noodles if desired.

Kevin's Asian Baked Salmon

Ingredients

2 cups dried shiitake mushrooms
1 cup oyster sauce
1 tablespoon sherry
2 pounds salmon fillets

Directions

Soak mushrooms in boiling water 20 minutes; remove stems. Put softened mushrooms, oyster sauce, and sherry into a bowl; stir. Let mixture sit for 10 to 20 minutes.

Preheat oven to 400 degrees F (200 degrees C). Line a large baking dish with foil, then lightly grease it with olive oil or nonstick cooking spray.

Place salmon fillets in prepared baking dish and pour mushroom mixture over the salmon.

Bake in the preheated oven until fish flakes easily, about 10 to 12 minutes. If desired, at the end of the cooking time, broil the salmon to sear the coating, about 1 to 2 minutes.

Deer Soup with Cream of Mushroom and Celery

Ingredients

1 onion, chopped
4 carrots, chopped
1 pound venison (deer meat)
1 pound boneless pork loin,
cubed
1/2 teaspoon salt
1 teaspoon white sugar
1 pint water
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (10.75 ounce) can condensed
cream of celery soup

Directions

Add onion, carrots, deer meat, pork, salt, sugar, and water to crock pot. Cook for 30 minutes.

Add cream of mushroom soup and cream of celery soup. Cook 3 1/2 to 4 hours.

Easy Skillet Supper

Ingredients

1 pound lean ground beef
4 medium potatoes, peeled and diced
2 cups fresh corn
1 small onion, chopped
salt and pepper to taste
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted

Directions

In a skillet, crumble beef. Top with potatoes, corn and onion. Sprinkle with salt and pepper. Spread soup over the top. Cover and cook over medium heat for 10 minutes. Reduce heat; cover and simmer for 30-45 minutes or until meat is no longer pink and potatoes are tender.

Fresh Broccoli Salad

Ingredients

2/3 cup Marzetti® Roasted Garlic Italian Vinaigrette Dressing
4 cups broccoli flowerets
1 (6 ounce) package sliced button mushrooms
1/4 cup chopped fresh parsley
3 scallions, 4-inch green and white parts, cut into 1/4-inch pieces
1/2 red pepper, cut into 1/4-inch pieces
1/2 yellow pepper, cut into 1/4-inch pieces

Directions

Bring a large pot of water to a boil. Cook broccoli for 2 minutes. Drain. Rinse and cool under cold water. Combine the mushrooms, parsley and scallions in a bowl. In another bowl, combine the broccoli, mushroom mixture and peppers and toss with 2/3 cup Marzetti Roasted Garlic Italian Dressing. Serve.

Bordelaise Sauce with Mushrooms

Ingredients

1 tablespoon butter
2 tablespoons shallot, minced
1 teaspoon minced garlic
(optional)
3 tablespoons butter
2 cups sliced fresh mushrooms
1 cup beef broth
1/3 cup red wine
1 tablespoon Worcestershire
sauce
1 bay leaf
1/4 teaspoon chopped fresh
thyme, or to taste
salt and pepper to taste
1 tablespoon cornstarch
2 tablespoons cold water

Directions

Melt 1 tablespoon of butter in a skillet over medium heat. Stir in the garlic and shallot, and cook until the shallot has softened and turned translucent, about 3 minutes. Add the remaining 3 tablespoons of butter, then stir in the mushrooms once the butter has melted. Cook and stir the mushrooms until they begin to soften, about 5 minutes.

Pour in the beef broth, wine, and Worcestershire sauce; season with the bay leaf and thyme, and bring to a simmer over medium-high heat. Once simmering, season to taste with salt and pepper, reduce the heat to medium-low, and continue to cook, uncovered until the sauce reduces slightly, about 30 minutes. Dissolve the cornstarch in the cold water, and stir into the simmering sauce until thickened. Remove the bay leaf before serving.

Down-Home Dinner

Ingredients

1 pound ground beef
1 small onion, chopped
2 medium potatoes, peeled and thinly sliced
1 (15 ounce) can peas, drained
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 (10.75 ounce) can condensed vegetable beef soup, undiluted
salt and pepper to taste

Directions

In a skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Add the potatoes, peas, soups, salt and pepper; mix well. Transfer to a greased 11-in. x 7-in. x 2-in. baking dish. Cover and bake at 350 degrees F for 1 hour until potatoes are tender.

Turkey Noodle Casserole

Ingredients

2 pounds ground turkey
2 cups chopped celery
1/4 cup chopped green pepper
1/4 cup chopped onion
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 (8 ounce) can sliced water chestnuts, drained
1 (4.5 ounce) jar sliced mushrooms, drained
1 (4 ounce) jar diced pimientos, drained
1/4 cup soy sauce
1/2 teaspoon salt
1/2 teaspoon lemon-pepper seasoning
1 cup sour cream
8 ounces wide egg noodles, cooked and drained

Directions

In a large skillet over medium heat, brown the turkey. Add celery, green pepper and onion; cook until tender. Stir in soup, water chestnuts, mushrooms, pimientos, soy sauce, salt and lemon pepper. Reduce heat; simmer for 20 minutes.

Remove from the heat; add sour cream and noodles. Spoon half into a freezer container; cover and freeze for up to 3 months. Place remaining mixture in a greased 2-qt. baking dish. Cover and bake at 350 degrees F for 30-35 minutes or until heated through.

To use frozen casserole: Thaw in the refrigerator. Transfer to a greased 2-qt. baking dish and bake as directed.

Party Pork

Ingredients

1 (8 ounce) jar dried beef
8 thick cut pork loin chops
8 thick slices bacon, cut into strips
8 ounces sour cream
2 (10.75 ounce) cans condensed cream of mushroom soup

Directions

Preheat oven to 275 degrees F (135 degrees C).

Cut dried beef into smaller pieces and spread in the bottom of a lightly greased 9x13 inch baking dish. Wrap each pork chop with a strip of bacon and secure with toothpicks. Lay wrapped pork on top of the dried beef.

In a medium bowl mix together the soup and sour cream until well blended; pour mixture on top of pork chops. Bake uncovered in the preheated oven for 1 to 1 1/2 hours or until internal temperature of pork has reached 160 degrees F (70 degrees C).

Stovetop Bratwurst Dinner

Ingredients

1 1/2 cups milk
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 pound fully cooked bratwurst links, cut into 1/2-inch pieces
2 cups frozen cut green beans
4 ounces processed cheese food (eg. Velveeta), cubed
6 cups hot cooked noodles

Directions

In a large saucepan, combine the milk and soup until blended. Add bratwurst and beans. Bring to a boil. Reduce heat; cover and simmer for 15 minutes or until heated through. Stir in cheese until melted. Serve over noodles.

Fresh Vegetable Stir-Fry with Peppery Orange

Ingredients

2 cups uncooked long grain white rice
1 quart water
1 tablespoon light sesame oil
4 cloves garlic, crushed
5 tablespoons butter
2 pounds flank steak, cut into thin strips
salt to taste
4 teaspoons red pepper flakes
3 1/2 tablespoons teriyaki sauce
12 ounces fresh mushrooms, sliced
1 large sweet onion, sliced
1/2 head cabbage, sliced into strips
1 green bell pepper, cut into strips
1 red bell pepper, cut into strips
1 yellow bell pepper, cut into strips
1 teaspoon cornstarch
1 tablespoon brown sugar
1/2 cup beef broth
2 tablespoons orange jam
1 (5 ounce) can chow mein noodles
mustard powder to taste

Directions

In a pot, bring the rice and water to a boil. Cover, reduce heat to low, and simmer 20 minutes.

Heat the sesame oil in a skillet over medium heat, and cook 2 cloves garlic for 2 minutes, until tender. Melt the butter in the skillet. Season the beef with salt and 2 teaspoons red pepper flakes. Cook and stir the beef in the skillet 10 minutes, until evenly brown. Reserving pan drippings, transfer the cooked beef to a bowl, and coat with 3 tablespoons teriyaki sauce.

Melt the remaining butter in a separate skillet over medium heat, and cook the remaining garlic 2 minutes, until tender. Remove garlic, and set aside. Stir the mushrooms and onions into the skillet, and cook until onions are tender. Mix in the cabbage, green bell pepper, red bell pepper, and yellow bell pepper. Cook 3 minutes, until tender but still crisp. Remove skillet from heat, and mix in remaining 1/2 tablespoon teriyaki sauce and 1/2 the reserved pan drippings.

Heat the remaining pan drippings in the skillet over medium heat. Mix in the remaining red pepper flakes, teriyaki sauce from the beef bowl, the reserved garlic, cornstarch, brown sugar, beef broth, and orange jam. Cook 5 minutes, until thickened. Remove garlic, and stir in the beef to coat.

Serve the beef and vegetables, along with some of the skillet juices, over the cooked rice. Top with chow mein noodles, and sprinkle with mustard powder.

Golden Burger Spirals

Ingredients

1 pound ground beef
1 medium onion, chopped
1 medium green pepper, chopped
1 (10.75 ounce) can condensed golden mushroom soup, undiluted
1 (8 ounce) can tomato sauce
1 1/2 cups shredded Cheddar cheese, divided
1/2 teaspoon salt
8 ounces spiral pasta, cooked and drained

Directions

In a large skillet or saucepan over medium heat, cook beef, onion and green pepper until the meat is no longer pink; drain. Add the soup, tomato sauce, 1 cup cheese and salt. Stir in pasta. Transfer to a greased 2-1/2-qt. baking dish. Sprinkle with remaining cheese. Bake, uncovered, at 350 degrees F for 30 minutes or until bubbly.

Peppered Meatballs

Ingredients

1/2 cup sour cream
2 teaspoons grated Parmesan or Romano cheese
2 teaspoons pepper
1 teaspoon salt
1 teaspoon dry bread crumbs
1/2 teaspoon garlic powder
1 1/2 pounds ground beef

SAUCE:

1 cup sour cream
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
2 teaspoons dill weed
1/2 teaspoon sugar
1/2 teaspoon pepper
1/4 teaspoon garlic powder

Directions

In a bowl, combine sour cream and Parmesan cheese. Add pepper, salt, bread crumbs and garlic powder. Crumble meat over mixture and mix well. Shape into 1-in. balls. Place in a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 20-25 minutes or until no longer pink.

Transfer meatballs to a slow cooker. Combine the sauce ingredients; pour over meatballs. Cover and cook on high for 2 hours or until heated through.

Slow Cooker Pork Chops and Rice

Ingredients

4 boneless, center cut pork chops
1/3 cup uncooked brown rice
2/3 cup uncooked white rice
1/2 cup chopped onion
1/4 cup butter
8 ounces green peas
1 (5 ounce) can sliced water chestnuts, drained
4 ounces fresh mushrooms, sliced
1/2 cup water
10 ounces beef broth
1 tablespoon Worcestershire sauce
1 (1 ounce) envelope dry onion soup mix
1/2 teaspoon pepper

Directions

In a large skillet over medium heat, brown pork chops on both sides.

Lightly spray the slow cooker with cooking spray. Then place brown and white rice, onion, butter, peas, water chestnuts, and mushrooms in the slow cooker. Pour in water, broth, and Worcestershire sauce. Stir in onion soup mix, season with pepper, and top with pork chops.

Cover, and cook on Low setting for 7 to 9 hours, or on High setting for 4 to 5 hours.

Ultimate Pasta

Ingredients

1 (16 ounce) package egg noodles
1 (10.75 ounce) can condensed
cream of mushroom soup
1 cup cubed processed cheese
2 tablespoons butter
1/4 cup milk
1 teaspoon garlic powder
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In large saucepan over medium heat, combine mushroom soup, processed cheese, butter, milk, garlic powder, salt and pepper. Stir until cheese is melted. Stir in noodles and heat through.

Chicken, Rice, and Green Bean Casserole

Ingredients

1 (6 ounce) package wild rice
(such as Uncle Ben's B®)
3 cups water
1 tablespoon vegetable oil
1 pound skinless, boneless
chicken breast meat - cut into
chunks
1 (14.5 ounce) can French-cut
green beans, drained
1 (10.75 ounce) can cream of
mushroom soup
1 cup mayonnaise

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Bring the wild rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender but not mushy, 20 to 25 minutes. Drain off any excess liquid, fluff the rice with a fork, and cook uncovered 5 minutes more.

While the rice cooks, heat the oil in a pan over medium heat. Add the chicken and cook until completely browned on all sides, about 5 minutes. Combine the rice, chicken, green beans, mushroom soup, and mayonnaise in a large baking dish.

Bake in the preheated oven until the chicken is no longer pink in the center, about 45 minutes.

Rigatoni

Ingredients

1 (8 ounce) package rigatoni pasta
2 (15 ounce) cans cannellini beans
4 tomatoes, chopped
8 ounces fresh mushrooms, sliced
1 clove garlic, minced
2 green onions, chopped
1/2 teaspoon dried basil
1 tablespoon olive oil
3/4 cup tomato juice
ground black pepper to taste
2 tablespoons grated Parmesan cheese

Directions

Cook rigatoni in boiling water until al dente. Drain, and set aside.

Drain and rinse cannellini beans; set aside.

In a large skillet, heat oil over medium heat. Saute mushrooms, garlic, and scallions with pepper and basil.

Add tomatoes, pasta, beans, and tomato juice to skillet. Bring skillet mixture to a boil. Reduce heat, and simmer for 15 minutes or until mixture is hot. Serve immediately. Top with grated parmesan cheese.

Veggie Egg Scramble

Ingredients

6 egg whites
2 eggs
1/4 cup white wine or chicken
broth
1/4 teaspoon salt
1/8 teaspoon pepper
1/8 teaspoon garlic powder
1/2 cup chopped green pepper
1/2 cup chopped onion
1/2 cup sliced fresh mushrooms
1 teaspoon butter
1 teaspoon olive oil
1/2 cup shredded reduced-fat
Cheddar cheese
2 teaspoons minced fresh basil

Directions

In a bowl, whisk the eggs, whites, wine or broth, salt, pepper and garlic powder; set aside. In a large nonstick skillet, saute the green pepper, onion and mushrooms in butter and oil for 3 minutes or until crisp-tender.

Reduce heat to medium. Stir in the egg mixture; cook and stir until eggs are completely set. Sprinkle with cheese and basil. Cover and remove from the heat; let stand for 5 minutes or until cheese is melted.

Honey-Ginger Shrimp and Vegetables

Ingredients

2 tablespoons olive oil
3 cloves garlic, minced
1/2 onion, chopped
1 1/2 teaspoons ground ginger
2 teaspoons red pepper flakes
1 red bell pepper, chopped
1/2 zucchini, halved lengthwise
and sliced
3 cups fresh mushrooms, coarsely
chopped
2 tablespoons cornstarch
1/2 cup honey
1 pound medium shrimp - peeled
and deveined
salt and pepper to taste

Directions

Heat olive oil in a wok or large skillet over high heat until it begins to smoke. Stir in garlic, onion, ginger, and red pepper flakes. Quickly cook until the onion softens and just begins to brown. Stir in bell pepper, zucchini, and mushrooms; continue cooking until the zucchini softens, about 4 minutes.

Stir cornstarch into honey until smooth, then add to vegetables, and simmer until thickened, about 2 minutes. Add shrimp, and cook until they turn pink, about 3 minutes. Season to taste with salt and pepper before serving.

Mozzarella Mushroom Chicken

Ingredients

3 tablespoons olive oil
2 skinless, boneless chicken breast halves
1 tablespoon garlic powder
1 clove garlic, minced
6 fresh mushrooms, sliced
2 cups shredded mozzarella cheese

Directions

Heat the olive oil in a skillet over medium heat. Place chicken in the skillet, and season with garlic powder and garlic. Cook 12 minutes on each side, or until juices run clear. Set chicken aside, and keep warm.

Stir mushrooms into the skillet, and cook until tender. Return chicken to skillet, layer with mushrooms, and top with cheese. Cover skillet, and continue cooking 5 minutes, or until cheese is melted.

Meatless Mushroom Tart

Ingredients

1 (17.25 ounce) package frozen puff pastry, thawed according to package instructions
3 tablespoons butter, melted
2 1/2 cups chopped yellow onion
8 cups portobello mushrooms, coarsely chopped
2 tablespoons fresh thyme leaves, finely chopped
1 (8 ounce) package cream cheese, cut into cubes, at room temperature
salt and ground black pepper to taste
1 large egg yolk
1 tablespoon milk

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a baking sheet.

Line a 10-inch pie dish with 1 sheet of puff pastry. Trim the edge so 1 inch hangs over the rim of the dish.

Bake in preheated oven just long enough to set the pastry, 5 to 10 minutes.

Cut the second sheet of puff pastry into 1 inch wide strips. Place the strips on the prepared baking sheet. Refrigerate the strips and the baked pie shell for at least 30 minutes, or up to 24 hours.

Meanwhile, melt the butter in a skillet over medium-high heat. Stir in the onions, and cook until soft and transparent, about 6 minutes. Stir in the mushrooms and thyme, and cook until the mushrooms soften and release their juices, about 6 minutes. Mix the cream cheese into the mushroom mixture, stirring until melted. Season to taste with salt and pepper.

Spoon the mushroom mixture into the pie shell. Arrange the pastry strips in a lattice pattern across the filling. Fold and crimp the ends of the strips together with the pie shell edge trimming any necessary pastry to make an even edge.

Whisk the egg yolk and milk together in a small bowl, and use to brush the top of the pie.

Bake in preheated oven until the crust is golden brown and the filling is heated through, up to 45 minutes. Check for doneness after 30 minutes. Cool another 30 minutes before serving.

Hearty Spaghetti Sauce

Ingredients

1 1/2 pounds ground beef
1 1/2 pounds bulk Italian sausage
3 (28 ounce) cans stewed tomatoes
3 (6 ounce) cans tomato paste
1 (15 ounce) can tomato sauce
1/2 pound fresh mushrooms, sliced
2 large onion, chopped
3 medium carrots, finely chopped
1 medium green pepper, chopped
1 cup water
2 (3 ounce) packages sliced pepperoni, diced
2 tablespoons sugar
3 garlic cloves, minced
2 teaspoons Italian seasoning
2 teaspoons dried oregano
1 teaspoon salt
1/2 teaspoon pepper
2 bay leaves
1/4 teaspoon ground cinnamon

Directions

In a Dutch oven, cook beef and sausage over medium heat until no longer pink; drain. Stir in the remaining ingredients. Bring to a boil. Reduce heat; simmer, uncovered, for 2-3 hours or until sauce reaches desired consistency, stirring occasionally. Discard bay leaves. Serve immediately. Or cool and pour into jars; cover and refrigerate.

Southern Squash Casserole

Ingredients

6 cups thinly sliced yellow squash
1 cup shredded carrots
1 chopped onion
1 chopped red bell pepper
1 cup sliced fresh brown or white mushrooms
1 (8 ounce) container light dairy sour cream
1 (14.5 ounce) can chicken broth
1 (10.75 ounce) can condensed cream of chicken soup
2 eggs
1 tablespoon Italian seasoning
blend
1 dash ground red pepper
3 cups chopped cooked chicken
4 cups crumbled cornbread
3 cups shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Place the squash, carrots, onions, bell pepper, and mushrooms in a pan. Pour in enough water to cover, and bring to a boil. Reduce heat and simmer until tender and easily pierced with a fork, about 10 minutes. Remove from heat, and drain well using a sieve or colander.

Mix the sour cream, chicken broth, cream of chicken soup, eggs, Italian seasoning, and red pepper together in a large bowl. Toss the sour cream mixture with the chicken, cornbread, and 2 cups Cheddar cheese until evenly blended. Stir in the vegetable mixture. Spread the mixture evenly over the bottom of the prepared baking dish.

Bake in preheated oven until the center sets, about 50 minutes. Sprinkle with the remaining 1 cup of Cheddar cheese. Bake until the cheese melts, about 10 minutes more. Serve immediately.

Burgundy Chicken Pie

Ingredients

2 onions, chopped
2 teaspoons vegetable oil
4 boneless skinless chicken breasts, cut into cubes
6 ounces button mushrooms, chopped
1 teaspoon dried thyme
2 tablespoons all-purpose flour
1 1/4 cups white or red Burgundy wine
1 cube chicken bouillon
3/4 cup water
salt and pepper to taste
1 (17.25 ounce) package frozen puff pastry sheets, thawed
1 egg, beaten

Directions

In a large skillet, saute onions in oil over medium heat until softened. Add the chicken, and cook until browned on all sides. Add the mushrooms, and cook until soft. Stir in the thyme and flour, and then add the wine. Dissolve the chicken bouillon in water, and stir into the chicken and vegetables. Simmer uncovered for 15 minutes, then season to taste. Transfer mixture into a deep pie dish, or a 2 quart baking dish, and set aside. Keep any excess sauce separately for gravy.

Preheat the oven to 425 degrees F (220 degrees C).

Roll out the puff pastry. Cut a 1/2 inch (1 cm) strip. Brush the rim of the pie plate with water, arrange the pastry strip around the top edge of the pie dish, and press the pastry in position. Brush the pastry edge with water. Roll out remaining pastry, and use to cover the filling. Seal the edges well; trim and crimp the edge. Brush pastry with beaten egg, and make a small hole in the center of the top. Use the pastry trimmings to make leaves; arrange on top of the pie. Brush pastry leaves with egg.

Bake in preheated oven for 45 minutes, or until crisp and golden.

Gizzards and Rice

Ingredients

1 pound chicken gizzards
1 cup instant brown rice
1 tablespoon vegetable oil
1 red onion, diced
1 clove garlic, minced
8 fresh mushrooms, chopped
1 (14.25 ounce) can fat-free,
reduced-sodium chicken broth
1 (1 ounce) envelope dry onion
soup mix
1 (14.5 ounce) can diced
tomatoes, drained
salt and pepper to taste

Directions

Place chicken gizzards in a large saucepan, and add enough water to cover them. Cover, and bring to a boil. Boil over medium-high heat for 10 minutes. Drain, reserving the water, and chop into bite size pieces. Cook rice according to package directions using gizzard water.

Heat oil in a large skillet over medium heat. Saute onion, garlic and mushrooms until onion is tender. Add gizzards, and saute for 5 more minutes. Stir in the chicken broth, onion soup mix, and tomatoes. Bring to a simmer, and cook until reduced by 1/2, about 10 to 15 minutes. Stir in rice, heat through and serve. Season with salt and pepper to taste.

Portobello Mushroom Lentil Soup

Ingredients

2 cups chopped portobello mushrooms
1 green bell pepper, chopped
1 small red onion, chopped
1 tablespoon olive oil
4 cloves garlic, chopped
1 (6 ounce) can tomato paste
6 cups chicken broth
4 teaspoons dried basil, or to taste
1 1/2 cups dried brown lentils, rinsed and drained
salt and pepper to taste
1/4 cup cooking sherry
grated Parmesan cheese

Directions

Heat oil in a large pot over medium heat. Add mushrooms, green pepper, onion and garlic, and saute until tender, about 5 minutes. Pour in the chicken broth, and stir in the tomato paste. Bring to a boil, and add the lentils. Reduce heat to low, cover, and simmer for about 15 minutes. Season with basil, salt and pepper. Cover and simmer for another 15 minutes.

Ladle into bowls, and top each bowl with 1 tablespoon of sherry and sprinkle with Parmesan cheese to taste.

Venison with Sherry-Mushroom Sauce

Ingredients

1/2 cup all-purpose flour
1/2 teaspoon ground sage
1/2 teaspoon salt
1/2 teaspoon black pepper
4 tablespoons butter, divided
1 cup chopped Vidalia onion
2 cups sliced mushrooms or baby bellas
6 (3 ounce) venison tenderloin steaks
1 tablespoon all-purpose flour
3/4 cup sherry
1/4 cup water

Directions

Combine 1/2 cup flour, sage, salt, and pepper in a resealable bag, set aside. Melt 1 tablespoon of butter in a large pan over medium heat. Stir in onion and cook until almost soft. Add mushrooms, and continue cooking until soft. Remove from pan.

Turn heat to medium-high and melt 2 tablespoons of butter in pan. Toss the venison steaks in the seasoned flour and shake off the excess. Sear venison in butter for 6 to 7 minutes per side and remove.

Reduce heat to medium-low, and melt the remaining tablespoon of butter. Whisk in 1 tablespoon of flour, followed by the sherry and water. Return the vegetables and meat to the pan. Increase heat, and simmer for 15 minutes.

Louisiana Crawfish Boil

Ingredients

2 heads garlic, unpeeled
5 bay leaves
2 (3 ounce) packages dry crab boil
1 tablespoon liquid shrimp and
crab boil seasoning
salt and pepper to taste
3 large oranges, halved
3 large lemons, halved
2 large whole artichokes
15 red potatoes, washed
30 pieces baby corn
2 large onions, sliced
2 (16 ounce) packages
mushrooms, cleaned
1/2 pound fresh green beans,
trimmed
2 (16 ounce) packages smoked
sausage, cut into 1/2 inch slices
4 pounds live crawfish, rinsed

Directions

Fit a large (5 gallon) pot with a strainer insert, and fill half full with water. Add the garlic, bay leaves, dry and liquid crab boil seasonings, salt, pepper, oranges, lemons, artichokes, and potatoes. Bring to a boil over high heat, then reduce to a simmer, and cook for 20 minutes. Stir in the corn, onions, mushrooms, and green beans; cook 15 minutes more. Stir in the sausage; cook 5 minutes more. Add the crawfish, return mixture to boil, then simmer until the crawfish shells turn bright red and the tails pull out easily, about 5 minutes. Test for doneness by peeling a crawfish. Be sure not to overcook, or crawfish will become tough.

Remove strainer basket from the pot and drain. Serve crawfish hot, Louisiana-style, spread over a picnic table covered with newspapers.

Cheesy Beef Spirals

Ingredients

2 cups uncooked spiral pasta
2 pounds ground beef
2 small onions, chopped
1 garlic clove, minced
1 (26 ounce) jar spaghetti sauce
1 (4.5 ounce) jar sliced mushrooms, drained
1/2 cup sour cream
1/2 pound process American cheese, cubed
2 cups shredded mozzarella cheese

Directions

Cook pasta according to package directions. Meanwhile, in a large saucepan, cook the beef, onions and garlic over medium heat until meat is no longer pink; drain. Stir in spaghetti sauce and mushrooms; bring to a boil. Reduce heat; cover and simmer for 20 minutes.

Place 1/2 cup of meat sauce in a greased shallow 2-1/2-qt. baking dish. Drain pasta; place half over sauce. Top with half of the remaining meat sauce; spread with sour cream. Top with American cheese and remaining pasta and meat sauce.

Sprinkle with mozzarella cheese. Cover and bake at 350 degrees F for 25-30 minutes. Uncover, bake 5-10 minutes longer or until bubbly.

Pot Roast, Vegetables, and Beer

Ingredients

2 tablespoons olive oil
1 (3 pound) beef pot roast
1 onion, chopped
5 cloves garlic, minced
1 pound carrots, cut into chunks
1 (8 ounce) package sliced fresh mushrooms
1 1/2 pounds potatoes, peeled and cut into chunks
2 tablespoons all-purpose flour
2 cups beef stock
1 (12 fluid ounce) can or bottle dark beer
1 bay leaf
3 tablespoons chopped fresh thyme
1 teaspoon brown sugar
2 tablespoons whole-grain Dijon mustard
1 tablespoon tomato paste
salt and ground black pepper to taste

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Heat the olive oil in a Dutch oven. Brown the pot roast on all sides in the hot oil; remove from pan and set aside. Cook the onion and garlic in the hot oil until they begin to soften and turn brown, about 5 minutes. Add the carrots, mushrooms, and potatoes to the pot; cook and stir until they begin to color, 2 to 3 minutes. Mix the flour into the vegetables; stir continuously for 1 minute. Pour the beef stock and beer into the mixture and bring to a boil, stirring continuously. Add the Bay leaf, thyme, brown sugar, mustard, tomato paste, salt, and pepper. Place the pot roast atop the entire mixture. Cover pot with lid.

Bake in the preheated oven until the meat and vegetables are completely tender, about 2 1/2 hours.

Ibby's Pumpkin Mushroom Stuffing

Ingredients

6 cups cubed pumpkin bread
1 cup chopped celery
1 cup butter or margarine
2 cups chopped red onion
2 cups sliced crimini mushrooms
2 tablespoons chopped fresh rosemary
2 tablespoons chopped fresh tarragon
2 tablespoons chopped fresh chives
2 tablespoons chopped fresh parsley
1 1/2 teaspoons salt
1 teaspoon ground black pepper
6 tablespoons chicken broth

Directions

Spread bread cubes on a baking sheet, and let dry overnight. Alternatively, heat in a 250 degrees F (120 degrees C) oven until dry, about 1 hour.

Preheat oven to 375 degrees F (190 degrees C). Butter a 2 quart baking dish.

Melt butter in a large skillet over medium heat. Saute celery and onions for about 10 minutes. Add mushrooms, and continue cooking for about 8 minutes, or until tender. Season with rosemary, tarragon, chives, parsley, salt, and pepper. Fold in bread cubes, and add enough broth to moisten. Transfer to prepared dish, and cover with foil.

Bake in preheated oven for 40 minutes. Remove cover, and bake for 10 minutes, or until top is crisp.

Moist Poultry Dressing

Ingredients

2 (4.5 ounce) jars sliced mushrooms, drained
4 celery ribs, chopped
2 medium onions, chopped
1/4 cup minced fresh parsley
3/4 cup butter, cubed
1 1/2 pounds day old bread, crusts removed and cubed
1 1/2 teaspoons salt
1 1/2 teaspoons rubbed sage
1 teaspoon poultry seasoning
1 teaspoon dried thyme
1/2 teaspoon pepper
2 eggs
1 (14.5 ounce) can chicken broth

Directions

In a large skillet, saute the mushrooms, celery, onions and parsley in butter until the vegetables are tender. In a large bowl, toss the bread cubes with salt, sage, poultry seasoning, thyme and pepper. Add the mushroom mixture. Combine eggs and broth; add to the bread mixture and toss.

Transfer to 5-qt. slow cooker. Cover and cook on low for 4-5 hours or until a meat thermometer reads 160 degrees F.

Leek Potato Mushroom Cheddar Soup

Ingredients

2 leeks, finely chopped (white part only)
1 clove garlic, finely chopped
4 medium potatoes (red or Yukon Gold), chopped
2 tablespoons butter, divided
1 tablespoon olive oil
1 1/2 teaspoons ground mustard
2 tablespoons flour
1/2 cup water
3 cups chicken broth
salt, pepper, and celery salt, to taste
1/2 cup shredded Cheddar cheese
2 tablespoons Parmesan cheese
1 cup milk
3 ounces chopped portobello mushrooms
croutons for garnish, if desired

Directions

In a skillet, cook leek, garlic, and potato in 1 tablespoon of butter and the olive oil over medium low heat, stirring often. Do not allow potato to brown.

Place mustard, salt, pepper, celery salt, and flour together in a bowl. Gradually whisk in water and chicken broth until well blended. Stir into potato mixture, and bring to a boil. Reduce to a simmer, and cook for 1 hour.

Mash softened potatoes by hand so they remain lumpy. Stir in Cheddar and Parmesan cheeses until melted, then add milk but do not boil. Cook mushrooms over medium high heat in remaining 1 tablespoon of butter until soft. Add to the soup, and stir. Serve immediately with croutons, if desired.

Bacon 'N' Veggie Pasta

Ingredients

2 (14.5 ounce) cans stewed tomatoes
2 cups broccoli florets
2 medium carrots, thinly sliced
1/2 teaspoon salt
1/2 teaspoon Italian seasoning
1/2 teaspoon dried oregano
1/4 teaspoon dried basil
4 bacon strips, diced
1/2 pound fresh mushrooms, sliced
1/3 cup chopped green pepper
1/4 cup chopped onion
2 garlic cloves, minced
16 ounces uncooked medium shell pasta
1/4 cup shredded Parmesan cheese

Directions

In a large saucepan, combine the first seven ingredients. Bring to a boil. Reduce heat; cover and simmer for 25-30 minutes or until broccoli and carrots are tender.

In a skillet, cook bacon over medium heat until crisp. Remove to paper towels; drain, reserving 1 tablespoon drippings. In the drippings, saute the mushrooms, green pepper, onion and garlic until tender; add to tomato mixture and heat through. Meanwhile, cook the pasta according to package directions. Drain and place in a serving bowl; top with vegetable mixture. Sprinkle with bacon and Parmesan cheese.

Eggplant and Mushrooms with Wild Rice

Ingredients

3 tablespoons butter
3 tablespoons olive oil, divided
1 large eggplant, peeled and cubed
1 medium onion, chopped
8 ounces fresh mushrooms, sliced
1/2 teaspoon minced garlic
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1 teaspoon Italian seasoning
1 cup chicken broth
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup half-and-half or light cream
1 cup cooked wild rice

Directions

Heat butter and 1 tablespoon of olive oil in a large skillet. Add the eggplant, and fry until tender, about 5 minutes. Remove eggplant from the skillet, and keep warm.

Add the remaining 2 tablespoons of olive oil to the skillet, and fry the onion and mushrooms until tender, about 5 minutes. Return the eggplant to the pan, and season with garlic, salt, pepper, and Italian seasoning. Cook and stir for one minute to blend the flavors.

Stir in the chicken broth, and simmer for about 5 minutes, until most of the liquid is reduced or absorbed. Stir in cream of mushroom soup, half-and-half cream, and cooked wild rice. Simmer over low heat for 15 minutes, stirring occasionally. Taste and adjust seasoning with salt and pepper if desired.

One-Dish Beef and Mushroom Skillet Dinner

Ingredients

1 pound ground beef
1 medium onion, chopped
1/8 teaspoon garlic powder
1 (10.75 ounce) can Campbell's®
Condensed Golden Mushroom
Soup
1 (10.5 ounce) can Campbell's®
Condensed Beef Broth
1/2 teaspoon dried thyme leaves,
crushed
1 (14.5 ounce) can diced tomatoes
1 small zucchini, sliced
1 1/2 cups uncooked corkscrew-
shaped pasta

Directions

Cook the beef, onion and garlic in a 10-inch skillet over medium-high heat until it's well browned, stirring often to separate the meat. Pour off any fat.

Stir the soup, broth, thyme, tomatoes and zucchini in the skillet. Heat to a boil. Stir in the pasta. Reduce the heat to low and cook for 15 minutes or until the pasta is tender.

Santa Fe Cornmeal Pizza

Ingredients

- 1 cup cornmeal
- 1 1/3 cups water, divided
- 6 tablespoons grated Parmesan cheese, divided
- 1 medium onion, chopped
- 1 small green pepper, julienned
- 1 garlic clove, minced
- 2 tablespoons olive or vegetable oil
- 1 (8 ounce) can tomato sauce
- 8 fresh mushrooms, sliced
- 3/4 teaspoon dried basil
- 3/4 teaspoon dried oregano
- 1/4 teaspoon pepper
- 1 (15 ounce) can black beans, rinsed and drained
- 1 1/2 cups shredded mozzarella cheese, divided
- 1/2 cup sliced ripe olives

Directions

In a small bowl, combine the cornmeal and 2/3 cup water. In a saucepan, bring the remaining water to a boil. Gradually whisk in the cornmeal mixture; cook and stir until thickened. Stir in 2 tablespoons Parmesan cheese. When cool enough to handle, pat into a greased 12-in. pizza pan. Bake at 375 degrees F for 15 minutes or until lightly browned. Cool slightly.

Meanwhile, in a skillet, saute the onion, green pepper and garlic in oil until tender. Add the tomato sauce, mushrooms, basil, oregano and pepper. Cover and cook for 5 minutes. Add the beans. Sprinkle 1/2 cup mozzarella and 2 tablespoons Parmesan cheese over crust. Top with the bean mixture and remaining cheeses. Sprinkle with olives. Bake at 375 degrees F for 15-20 minutes or until cheese is melted.

Shrimpcargot

Ingredients

1/4 cup butter
2 cloves garlic, minced
6 peeled and deveined large shrimp (21 to 25 per lb)
6 mushrooms, stems removed
2 tablespoons shredded mozzarella cheese

Directions

Preheat oven to 325 degrees F (165 degrees C).

Heat the butter and garlic in a skillet over medium heat until the butter begins to bubble. Stir in the shrimp, and cook until they just turn pink, about 3 minutes. Place one shrimp into each mushroom cap, and place into a small baking dish. Spoon the garlic butter into the mushroom caps, and sprinkle each with a pinch of mozzarella cheese.

Bake in the preheated oven until the mushrooms are tender and the cheese is golden and bubbly, 10 to 15 minutes.

Easy Garlic Escargots

Ingredients

1 (7 ounce) can escargots, drained
6 tablespoons butter
1 clove garlic, minced
20 mushrooms, stems removed
1/3 cup white wine
1/3 cup cream
1 tablespoon all-purpose flour
1 pinch ground black pepper to taste
1/4 teaspoon dried tarragon
1/4 cup grated Parmesan cheese

Directions

Place escargots in a small bowl, and cover with cold water; set aside for 5 minutes. This will help to remove the canned flavor they may have.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x8 inch baking dish.

Drain the water from the escargots and pat dry with a paper towel. Melt butter with the garlic in a large skillet over medium-high heat. Add the escargots and mushroom caps; cook and stir until the mushroom caps begin to soften, about 5 minutes.

Whisk together wine, cream, flour, pepper, and tarragon in a small bowl until the flour is no longer lumpy. Pour this into the skillet, and bring to a boil. Cook, stirring occasionally until the sauce thickens, about 10 minutes.

Remove the skillet from the heat, and use a spoon to place the mushrooms upside down into the prepared baking dish. Spoon an escargot into each mushroom cap. Pour the remaining sauce over the mushroom caps and into the baking dish. Sprinkle grated Parmesan cheese overtop.

Bake in preheated oven until the Parmesan cheese has turned golden brown, 10 to 15 minutes.

JL's Cognac Chicken

Ingredients

1 skinless, boneless chicken breast half
1/2 teaspoon garlic powder
1/2 teaspoon ground black pepper
1/2 teaspoon dried rosemary, crushed
1/2 teaspoon seasoning salt
1/2 tablespoon vegetable oil
1/2 cup fresh sliced mushrooms
1 cup heavy whipping cream
1/2 cup brandy

Directions

Cut chicken breast into 1 inch strips. Season with garlic powder, black pepper, rosemary and seasoned salt. In a small skillet brown chicken strips in hot oil. Remove from skillet and set aside.

Add mushrooms to skillet and saute for 3 to 4 minutes over medium high heat. When mushrooms appear slightly browned, add heavy cream and cognac, **STIRRING CONSTANTLY** so that cream does not curdle.

Reduce sauce until desired consistency is reached. Add chicken strips to skillet, stirring so that they are coated with sauce. Cover and simmer for 3 to 4 minutes or until chicken is cooked through and no longer pink inside.

Blue Cheese Stuffed Mushrooms with Grilled

Ingredients

1 pound fresh mushrooms, stems removed
8 ounces blue cheese
3 medium onions, sliced into rings
1/4 cup olive oil

Directions

Preheat an outdoor grill for high heat, and lightly oil grate. Fill mushroom caps with crumbled blue cheese.

Place onion slices and mushrooms (cheese side up) onto the prepared grill. Turn onions over frequently until tender. Do not turn over mushrooms. Grill until blue cheese has melted, and mushrooms are tender. Remove mushrooms to a serving plate, and top with grilled onions.

Baked Chicken with Ham Gravy

Ingredients

4 (8 ounce) bone-in chicken breast halves
4 ounces sliced cooked ham or prosciutto
1 cup Campbell's® Condensed Cream of Mushroom Soup (Regular or 98% Fat Free)
1 (8 ounce) container sour cream
1 teaspoon onion powder
1/2 teaspoon garlic powder
1/4 teaspoon paprika
1/4 teaspoon ground black pepper
4 medium hot baked potatoes, split

Directions

Place the chicken into a 3-quart shallow baking dish.

Bake at 375 degrees F for 30 minutes. Pour off any fat.

Arrange the ham around the chicken in the baking dish. Stir the soup, sour cream, onion powder, garlic powder, paprika and black pepper in a small bowl. Spoon the soup mixture over all.

Bake for 30 minutes or until the chicken is cooked through. Remove the chicken to a serving platter. Stir the sauce and serve with the chicken and potatoes.

Stroganoff-Style Chicken

Ingredients

2 tablespoons vegetable oil
1 pound skinless, boneless
chicken breast, cut into strips
2 cups sliced mushrooms
1 medium onion, chopped
1 (10.75 ounce) can Campbell's®
Healthy Request® Condensed
Cream of Chicken Soup
1/2 cup plain nonfat yogurt
1/4 cup water
4 cups hot cooked medium egg
noodles, cooked without salt
Paprika

Directions

Heat half the oil in skillet. Add chicken and cook until browned, stirring often. Remove chicken.

Add remaining oil. Add mushrooms and onion and cook until tender.

Add soup, yogurt and water. Heat to a boil. Return chicken to skillet and heat through. Serve over noodles. Sprinkle with paprika.

Mixed Greens with Mushrooms

Ingredients

6 cups mixed salad greens
1 cup halved cherry tomatoes
1/2 pound fresh mushrooms,
sliced

DRESSING:

1 tablespoon red wine vinegar
1 tablespoon lemon juice
1 tablespoon thinly sliced green
onion
1 tablespoon Dijon mustard
1 tablespoon minced fresh parsley
1/4 teaspoon salt
1/8 teaspoon sugar
1/8 teaspoon dried tarragon
Dash pepper

Directions

Toss greens, tomatoes and mushrooms in a large bowl. In a small bowl, whisk together dressing ingredients; pour over salad and serve immediately.

Pork Loin with Potatoes

Ingredients

1 (5 pound) bone-in pork loin roast
3 cloves garlic, sliced
3 tablespoons olive oil
1/4 teaspoon paprika
1/4 teaspoon pepper
1/8 teaspoon dried thyme
6 medium potatoes, peeled
1/2 teaspoon salt
ONION MUSHROOM GRAVY:
1 cup water
1 cup beef broth
2 medium onions, sliced
1 1/4 cups chopped fresh mushrooms
1 tablespoon butter
1 tablespoon vegetable oil
1/4 cup all-purpose flour
2 tablespoons minced fresh parsley
1/4 teaspoon pepper

Directions

Cut slits in top of roast; insert garlic slices. Combine the oil, paprika, pepper and thyme; rub over roast. Place in a large resealable plastic bag; seal and refrigerate the roast overnight.

Transfer roast to a shallow roasting pan. bake, uncovered, at 350 degrees F for 1-3/4 hours. Meanwhile, place potatoes and salt in a saucepan and cover with water. Bring to boil. Reduce heat; simmer, uncovered, for 15 minutes or until almost tender. Drain; cool slightly. Cut potatoes into quarters; arrange around roast.

Bake 45 minutes longer or until a meat thermometer reads 160 degrees F and potatoes are tender, basting potatoes with drippings occasionally. Remove potatoes; keep warm. Cover roast and let stand for 15 minutes before carving.

For gravy, pour drippings and loosened browned bits into a measuring cup. Skim fat, reserving 2 tablespoons drippings. Add water and broth to reserved drippings; set aside. In a large saucepan, saute onions and mushrooms in butter and oil until tender.

Stir in flour until blended. Gradually stir in broth mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in parsley and pepper. Serve with roast and potatoes.

Simple Spinach Salad

Ingredients

1 (6 ounce) package fresh baby spinach
1 cup chopped cucumber
1 cup fresh broccoli florets
1/2 cup golden raisins
1/2 cup real bacon bits
1/4 cup slivered almonds
1/4 cup sliced fresh mushrooms
1/4 cup chopped red onion
DRESSING:
1/3 cup mayonnaise
1/4 cup sugar
2 tablespoons red wine vinegar

Directions

In a large salad bowl, combine the spinach, cucumber, broccoli, raisins, bacon, almonds, mushrooms and onion. In a small bowl, whisk the dressing ingredients until smooth. Drizzle over salad and toss to coat.

Potato Casserole

Ingredients

1 (30 ounce) package frozen hash brown potatoes
2 cups shredded Cheddar cheese
1 (16 ounce) container sour cream
1 (10.75 ounce) can condensed cream of mushroom soup
1 onion, chopped
1 cup butter
3 cups crushed corn flakes

Directions

Preheat oven to 425 degrees F (220 degrees C).

Pour the hash browns into a lightly greased 9x13 inch baking dish. In a large bowl, combine the cheese, sour cream and soup.

In a large skillet over medium heat, combine the onion with 1 stick butter and saute for 5 minutes. Add this to the soup mixture and spread this over the potatoes in the dish.

Next, arrange the crushed corn flakes over all in the dish. Melt the remaining stick of butter and pour this evenly over the corn flakes.

Bake at 425 degrees F (220 degrees C) for 1 hour.

Steak Tips with Mushroom Sauce

Ingredients

2 1/2 pounds sirloin tips, uncut
1/2 (750 milliliter) bottle Burgundy wine
2 (14.5 ounce) cans beef broth
4 portobello mushroom caps, sliced
1/4 cup butter
1 clove garlic, chopped
1/2 teaspoon dried thyme
1/4 teaspoon salt, or to taste
1/2 teaspoon ground black pepper, or to taste
1 shallot, finely chopped
2 tablespoons all-purpose flour

Directions

Preheat an outdoor grill for medium-high heat. Melt butter in a large skillet over medium-high heat. Sauté the shallot until transparent, then add mushrooms, and cook, covered, until darkened, about 5 minutes. Remove mushrooms from pan, and set aside. Deglaze the pan with one can of beef broth, and burgundy wine. Increase heat, and bring to a boil. Allow the mixture to boil until it has reduced by 1/3.

Grill the sirloin tips to desired doneness. Season with salt and pepper if desired. Remove to a plate, and set aside.

When the sauce is reduced, stir in the other can of beef broth, and garlic. Return to a boil, and continue to cook for another 5 to 10 minutes. Sauce will be thin like au jus. Whisk in flour, and cook until the sauce is the desired thickness. Taste and adjust seasoning if necessary. Stir in the mushrooms. Serve tips with mushroom sauce spooned over.

Christmas Cauliflower

Ingredients

1 large head cauliflower,
separated into florets
1/4 cup diced green pepper
1 (8 ounce) can sliced
mushrooms, drained
1/4 cup butter or margarine
1/3 cup all-purpose flour
2 cups milk
1 cup shredded Swiss cheese
2 tablespoons diced pimientos
1 teaspoon salt
Paprika

Directions

In a large saucepan, cook cauliflower in a small amount of water for 6-7 minutes or until crisp-tender; drain well. In a medium saucepan, saute green pepper and mushrooms in butter for 2 minutes. Add flour; gradually stir in milk. Bring to a boil; boil for 2 minutes, stirring constantly. Remove from the heat; stir in cheese until melted. Add pimientos and salt. Place half of the cauliflower in a greased 2-qt. baking dish; top with half of the sauce. Repeat layers. Bake, uncovered, at 325 degrees F for 25 minutes or until bubbly. Sprinkle with paprika if desired.

Slow Cooker Enchiladas

Ingredients

1 pound lean ground beef
10 (6 inch) corn tortillas, quartered
1 (1 ounce) package taco seasoning mix
1 1/4 cups water
1 (12 ounce) jar chunky salsa
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of chicken soup
4 cups shredded Mexican cheese blend

Directions

Crumble the ground beef into a skillet over medium-high heat. Cook and stir until evenly browned. Add taco seasoning and water; simmer for 15 minutes over low heat.

In a medium bowl, stir together the salsa, cream of mushroom soup and cream of chicken soup. Mix in most of the cheese, reserving 3/4 cup for later.

Place a layer of tortillas covering the bottom of a slow cooker. Scoop a layer of the ground beef over that, and then spoon a layer of the cheese mixture. Repeat the layers until you run out of stuff, ending with a layer of tortillas on the top. Top with remaining cheese.

Cover, and cook on High for 45 minutes to 1 hour.

Greek Pasta Salad I

Ingredients

1/2 cup olive oil
1/2 cup red wine vinegar
1 1/2 teaspoons garlic powder
1 1/2 teaspoons dried basil
1 1/2 teaspoons dried oregano
3/4 teaspoon ground black pepper
3/4 teaspoon white sugar
2 1/2 cups cooked elbow macaroni
3 cups fresh sliced mushrooms
15 cherry tomatoes, halved
1 cup sliced red bell peppers
3/4 cup crumbled feta cheese
1/2 cup chopped green onions
1 (4 ounce) can whole black olives
3/4 cup sliced pepperoni sausage, cut into strips

Directions

In a large bowl, whisk together olive oil, vinegar, garlic powder, basil, oregano, black pepper, and sugar. Add cooked pasta, mushrooms, tomatoes, red peppers, feta cheese, green onions, olives, and pepperoni. Toss until evenly coated. Cover, and chill 2 hours or overnight.

Beef Stew with Ale

Ingredients

2 pounds beef brisket, trimmed and cut into 2-inch pieces
salt and black pepper to taste
2 tablespoons all-purpose flour
5 tablespoons canola oil
2 cups diced portobello mushroom caps
1 1/2 cups red pearl onions, peeled
1 cup diced carrot
1 cup diced celery root (celeriac)
1 cup diced turnip
2 cloves garlic, minced
2 (12 fluid ounce) cans or bottles brown lager beer
2 cups beef broth
1 cup diced potato
1 tablespoon malt vinegar
4 sprigs fresh thyme, chopped
2 sprigs fresh rosemary, chopped

Directions

Place the brisket cubes into a mixing bowl, and season with salt and pepper. Sprinkle with flour, and toss until evenly coated. Heat the canola oil in a Dutch oven or large pot over high heat. Cook the meat in small batches until browned on all sides; about 5 minutes per batch. Set the meat aside as the batches are done.

Once the meat has been browned and set aside, stir in the portobello mushrooms, and cook until browned, about 5 minutes. Remove the mushrooms, and set aside. Stir the pearl onions, carrot, celery root, and turnips into the pot. Cook and stir until the onions begin to turn light brown, about 5 minutes. Add the garlic, and continue cooking until the onions are golden brown, about 3 minutes more. Remove the vegetables and set aside.

Return the beef to the pot, and pour in the beer. Bring to a boil, and cook until the beer has reduced to 1/3 of its original volume, about 8 minutes. Pour in the beef broth and return to a boil. Reduce heat to medium-low, cover, and simmer until the meat starts to become tender, about 1 hour. Return the browned vegetables to the pot along with the potatoes, recover, and cook 1 hour more.

Stir in the reserved mushrooms, malt vinegar, thyme, and rosemary. Simmer a few minutes until heated through. Season to taste with salt and pepper before serving.

Tofu-Veggie Stir Fry and Gravy

Ingredients

1 tablespoon cornstarch
1/3 cup water
1 (14 ounce) can vegetable broth
1 clove garlic, minced
1/2 teaspoon onion salt
1/2 teaspoon ground black pepper
1/2 teaspoon dried thyme
1/2 teaspoon dried basil
1/2 teaspoon dried parsley

2 tablespoons vegetable oil
1/2 cup thinly sliced carrot
1 cup chopped red pepper
1 cup broccoli florets
1/2 cup snow peas, trimmed and cut diagonally into 1-inch pieces
1 (12 ounce) package extra firm tofu, diced
8 ounces fresh mushrooms, sliced
1 (8 ounce) can baby corn, drained

Directions

Whisk together the cornstarch with water until smooth, and combine with vegetable broth, garlic, onion salt, black pepper, thyme, basil, and parsley in a saucepan over medium-low heat. Bring the gravy mixture to a simmer, and cook and stir until gravy is hot and thickened, about 5 minutes.

Heat vegetable oil in a large skillet or wok, and stir-fry the carrot, red pepper, broccoli, and snow peas over medium-high heat for 2 to 3 minutes, until just tender. Stir in the tofu, mushrooms, and baby corn, and stir and cook about 1 more minute, until mixture is heated through.

Pour the gravy over the vegetables and tofu, stir to combine, and serve hot.

Stuffed Mushrooms with Spinach

Ingredients

2 tablespoons butter
5 slices bacon
1 (10 ounce) package frozen
chopped spinach
12 large mushrooms
3 tablespoons butter
2 tablespoons finely chopped
onion
2 cloves garlic, peeled and
minced
3/8 cup heavy cream
1/4 cup grated Parmesan cheese
salt and pepper to taste
2 tablespoons butter, melted

Directions

Preheat oven to 400 degrees F (200 degrees C). Butter a 9x13 inch baking dish with 2 tablespoons butter.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Place frozen spinach in a medium saucepan with 1/4 cup water. Bring water to a boil, then reduce heat to medium and cook spinach covered 10 minutes. Uncover and stir. Remove from heat and drain.

Remove stems from mushrooms. Arrange caps in the baking dish. Finely chop stems.

Melt 3 tablespoons butter in a medium saucepan over medium heat, and mix in onion and garlic. Cook 5 minutes, or until tender, then mix in bacon, spinach, chopped mushroom stems and heavy cream. Bring cream to a boil. Remove from heat and mix in Parmesan cheese, salt and pepper.

Stuff mushroom caps generously with the mixture. Drizzle with 2 tablespoons melted butter. Bake in the preheated oven 30 minutes until lightly browned.

Chicken Marsala

Ingredients

1/4 cup all-purpose flour for coating
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/2 teaspoon dried oregano
4 skinless, boneless chicken breast halves - pounded 1/4 inch thick
4 tablespoons butter
4 tablespoons olive oil
1 cup sliced mushrooms
1/2 cup Marsala wine
1/4 cup cooking sherry

Directions

In a shallow dish or bowl, mix together the flour, salt, pepper and oregano. Coat chicken pieces in flour mixture.

In a large skillet, melt butter in oil over medium heat. Place chicken in the pan, and lightly brown. Turn over chicken pieces, and add mushrooms. Pour in wine and sherry. Cover skillet; simmer chicken 10 minutes, turning once, until no longer pink and juices run clear.

Chicken Gruyere with Sauteed Mushrooms

Ingredients

1/4 cup all-purpose flour
1/2 teaspoon salt
1/4 teaspoon pepper
1 teaspoon chopped fresh parsley
1/2 teaspoon dried dill weed
1/4 cup butter, divided
4 boneless, skinless chicken breast halves
1 pound fresh mushrooms
1 onion, sliced into rings
1/2 cup white wine
8 ounces Gruyere cheese, shredded

Directions

Preheat the oven to 350 degrees F (175 degrees C). In a shallow dish, stir together the flour, salt, pepper, parsley, and dill. Rinse chicken breasts, and pat dry. Dredge chicken in the flour mixture.

In a large skillet, heat 2 tablespoons of the butter over medium-high heat. Place chicken into the hot buttered skillet, and fry until brown on both sides. Transfer chicken breasts to a 1 quart glass baking dish. Add remaining butter to skillet, and fry the mushrooms and onion until wilted and lightly browned. Stir in the white wine, and reduce heat to medium. Simmer for 3 minutes to blend flavors. Pour the mushroom mixture over the chicken in the dish.

Cover dish, and bake for 20 minutes in the preheated oven. After 20 minutes, remove cover, and sprinkle with shredded cheese. Continue baking for 10 more minutes, or until cheese is lightly browned and bubbly.

Zucchini Casserole II

Ingredients

6 cups diced zucchini
1 (10.75 ounce) can condensed cream of mushroom soup
1 cup sour cream
1 cup chopped onion
1 cup shredded carrots
1 (6 ounce) package herb-seasoned dry bread stuffing mix
1/2 cup margarine, melted

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 2 quart casserole dish.

In a large saucepan over medium-high heat, cook zucchini in lightly salted water until crisp-tender, about 5 minutes. Drain, and place in a large bowl. Stir in the condensed soup, sour cream, onion and carrots.

In a small bowl, Mix together stuffing and melted margarine. Spread half of the stuffing mixture in the bottom of the casserole dish. Add the zucchini mixture, and top with remaining stuffing mixture.

Bake for 20 minutes in the preheated oven, or until the top is golden brown.

Supreme Chicken

Ingredients

6 tablespoons all-purpose flour, divided
1 teaspoon paprika
1 1/2 teaspoons salt, divided
1/4 teaspoon ground black pepper
6 boneless, skinless chicken breast halves
1/4 cup butter
2 tablespoons water
1 1/4 cups half-and-half
6 ounces fresh mushrooms, sliced
1 tablespoon lemon juice
1 1/2 cups shredded Cheddar cheese

Directions

In a shallow dish or bowl, combine 4 tablespoons flour, paprika, 1 teaspoon salt and pepper. Coat chicken breasts with the flour mixture. In a large skillet, brown the coated chicken in 1/4 cup of butter or margarine. Add the water, cover and let simmer covered for 25 to 30 minutes.

Meanwhile, preheat oven to 350 degrees F (175 degrees C).

When chicken breasts are done simmering, remove from the skillet and place in a 9x13 inch baking dish; save drippings. Combine remaining 2 tablespoons flour, 1/2 teaspoon salt and half-and-half. Mix together and stir mixture into reserved drippings in skillet. Bring to a simmer, stirring, and cook until thick and bubbly. Add mushrooms and lemon juice and stir together. Pour sauce over chicken and bake uncovered in the preheated oven for 30 minutes

Sprinkle with cheese and bake 3-5 minutes more until cheese melts.

Lucie's Vegetarian Chili

Ingredients

1/3 cup olive oil
2 cups chopped onion
3/4 cup chopped celery
1 cup chopped green bell pepper
1 cup chopped carrots
1 tablespoon minced garlic
2 cups chopped mushrooms
1/4 teaspoon crushed red pepper flakes
1 tablespoon ground cumin
2 tablespoons chili powder
3/4 teaspoon dried basil
2 teaspoons salt
1/2 teaspoon ground black pepper

2 cups tomato juice
3/4 cup bulgur wheat
2 cups chopped tomatoes
1 (20 ounce) can kidney beans, undrained
1/2 teaspoon hot pepper sauce (such as Tabasco®)
2 tablespoons lemon juice
3 tablespoons tomato paste
1 tablespoon Worcestershire sauce
1/4 cup dry red wine
2 tablespoons canned chopped green chile peppers, or to taste

Directions

Heat the olive oil in a large pot over high heat. Stir in the onion, celery, green bell pepper, carrot, garlic, mushrooms, red pepper flakes, cumin, chili powder, basil, salt, and pepper. Cook and stir until the vegetables begin to soften, about 2 minutes. Stir in the tomato juice, bulgur wheat, chopped tomatoes, kidney beans, hot pepper sauce, lemon juice, tomato paste, Worcestershire sauce, red wine, and green chile peppers. Bring to a boil, stirring frequently. Reduce heat to medium-low, and simmer, uncovered, 20 minutes before serving.

Easy Spinach Lasagna with White Sauce

Ingredients

1 (10 ounce) package frozen chopped spinach
29 ounces Alfredo-style pasta sauce
1/2 cup skim milk
1 (8 ounce) package lasagna noodles
1 pint part-skim ricotta cheese
1 egg
8 ounces shredded carrots
8 ounces fresh mushrooms, sliced
1/2 cup shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Coat a 10x15 inch lasagna pan with cooking spray.

Place the spinach in a medium bowl. Microwave, uncovered, on high for 4 minutes. Mix in ricotta. Beat the egg with a wire whisk, and add it to the spinach and ricotta. Stir well to blend.

Combine pasta sauce with milk in a medium bowl. Mix well.

Spread about 1/2 cup pasta sauce mixture evenly in the bottom of the dish. Place 3 uncooked noodles over the sauce. Spread half of the spinach mixture over the noodles. Sprinkle with half of the carrots and half of the mushrooms. Place 3 more noodles over the vegetable mixture. Pour 1 1/2 cups sauce over the noodles. Spread the remaining spinach mixture over the sauce, followed by layers of the remaining carrots and mushrooms. Place 3 more noodles over the vegetables. Pour remaining sauce evenly on top. Sprinkle with the mozzarella cheese. Spray a sheet of aluminum foil with cooking spray. Cover the dish tightly with aluminum foil, spray side down.

Bake for 50 to 60 minutes. Remove from oven, uncover, and spoon some sauce over the exposed top noodles. Turn the oven off, and place the uncovered dish back into the warm oven for 15 more minutes. Serve at once, or let rest until ready to serve.

Nutritious and Delicious Pasta

Ingredients

8 ounces pasta
3 onions, minced
8 fresh mushrooms, sliced
1 teaspoon onion powder
1 teaspoon garlic powder
1 (5.5 ounce) can low-sodium,
tomato-vegetable juice cocktail
1/2 cup port wine
1 teaspoon dried oregano
1 bay leaf
1 teaspoon arrowroot powder
1 cup water

Directions

Cook pasta in a large pot with boiling salted water until al dente. Drain well.

Meanwhile, in a large saucepan saute the mushrooms and onions in 1/2 cup of water. Add the garlic, onion powder, Port wine, tomato vegetable juice, oregano and basil. After first dissolving the arrowroot in a bowl with 1/2 cup of water, add slowly to saucepan, stirring frequently. Thickening will occur within a minute.

Add the cooked and drained pasta to the large saucepan and stir. Place lid on for 3 minutes, then serve warm.

Bigos (Hunter's Stew)

Ingredients

2 thick slices hickory-smoked bacon
1 pound kielbasa sausage, sliced into 1/2 inch pieces
1 pound cubed pork stew meat
1/4 cup all-purpose flour
3 cloves garlic, chopped
1 onion, diced
2 carrots, diced
1 1/2 cups sliced fresh mushrooms
4 cups shredded green cabbage
1 (16 ounce) jar sauerkraut, rinsed and well drained
1/4 cup dry red wine
1 bay leaf
1 teaspoon dried basil
1 teaspoon dried marjoram
1 tablespoon sweet paprika
1/4 teaspoon salt
1/8 teaspoon ground black pepper
1/8 teaspoon caraway seed, crushed
1 pinch cayenne pepper
1/2 ounce dried mushrooms
1 dash bottled hot pepper sauce
1 dash Worcestershire sauce
5 cups beef stock
2 tablespoons canned tomato paste
1 cup canned diced tomatoes

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Heat a large pot over medium heat. Add the bacon and kielbasa; cook and stir until the bacon has rendered its fat and sausage is lightly browned. Use a slotted spoon to remove the meat and transfer to a large casserole or Dutch oven.

Coat the cubes of pork lightly with flour and fry them in the bacon drippings over medium-high heat until golden brown. Use a slotted spoon to transfer the pork to the casserole. Add the garlic, onion, carrots, fresh mushrooms, cabbage and sauerkraut. Reduce heat to medium; cook and stir until the carrots are soft, about 10 minutes. Do not let the vegetables brown.

Deglaze the pan by pouring in the red wine and stirring to loosen all of the bits of food and flour that are stuck to the bottom. Season with the bay leaf, basil, marjoram, paprika, salt, pepper, caraway seeds and cayenne pepper; cook for 1 minute.

Mix in the dried mushrooms, hot pepper sauce, Worcestershire sauce, beef stock, tomato paste and tomatoes. Heat through just until boiling. Pour the vegetables and all of the liquid into the casserole dish with the meat. Cover with a lid.

Bake in the preheated oven for 2 1/2 to 3 hours, until meat is very tender.

Braised Lamb Kahlua

Ingredients

2 pounds boneless lamb stew meat
2 tablespoons flour
1 teaspoon paprika
1 teaspoon onion powder
2 tablespoons oil for browning
1/2 cup Kahlua
1/4 cup water
2 tablespoons red wine vinegar
1 clove garlic, pressed
1 1/4 teaspoons salt
1/2 teaspoon rosemary, crumbled
1/4 teaspoon pepper
1/2 pound fresh mushrooms
2 tablespoons thinly sliced green onion
Lemon wedges for garnish

Directions

Cut lamb into 2 inch cubes, removing any fat. Reserve any trimmings for browning meat.

Combine flour, paprika and onion powder and add to meat and toss until coated.

Heat lamb fat trimmings in a large skillet to render fat. Add oil, if needed, to measure 2 tablespoons and brown meat well.

Meanwhile, combine Kahlua, water, vinegar, garlic, salt, rosemary and pepper. When meat is browned, discard any fat remaining in skillet. Add Kahlua mixture to meat. Bring to boil, cover and turn heat low. Simmer 1 1/2 to 1 3/4 hours, or until meat is tender. Cut mushrooms in halves and add to the skillet in last 5 minutes as meat cooks.

Remove lamb and mushrooms to heated serving platter. Skim off any excess fat from sauce. Pour over the lamb, or serve on the side. Garnish with sliced green onion and lemon wedges. Serve with rice, if desired.

Zippy Three-Bean Chili

Ingredients

1 pound lean ground beef
1/2 cup chopped onion
1 cup chopped fresh mushrooms
1/2 cup chopped green pepper
1/2 cup chopped sweet red pepper
1 clove garlic, minced
2 cups water
1 (14.5 ounce) can diced tomatoes and green chilies, undrained
1 (1.25 ounce) package reduced sodium taco seasoning
1 (15.5 ounce) can great northern beans, rinsed and drained
1 (15 ounce) can black beans, rinsed and drained
1 (15 ounce) can pinto beans, rinsed and drained
8 tablespoons shredded reduced-fat Cheddar cheese, divided

Directions

In a large saucepan, cook beef and onion over medium heat until meat is no longer pink; drain. Add the mushrooms, peppers and garlic; cook and stir 3 minutes longer or until vegetables are almost tender. Stir in the water, tomatoes and taco seasoning. Bring to boil. Reduce heat; simmer, uncovered, for 30 minutes. Add beans; simmer 30 minutes longer. Sprinkle each serving with 1 tablespoon cheese.

Family Casserole

Ingredients

1/4 cup butter or margarine
1 onion, chopped
2 stalks celery, chopped
1 (10.75 ounce) can condensed cream of celery soup
1/4 cup chicken broth
1 (16 ounce) package frozen chopped broccoli, thawed
1 (5 ounce) can water chestnuts, drained and sliced
2 cups cooked rice
2 cups cooked, cubed chicken meat
1 (4 ounce) can sliced mushrooms, drained
salt to taste
1/2 teaspoon garlic powder, or to taste
1 cup shredded Cheddar cheese

Directions

Preheat the oven to 325 degrees F (165 degrees C).

Melt butter in a large skillet over medium heat. Saute the onion and celery until tender. Stir in the condensed soup and chicken broth. Add the broccoli, water chestnuts, rice, chicken, and mushrooms. Cook and stir briefly. Season with salt and garlic powder. Mix in Cheddar cheese, and pour the mixture into a 9x13 inch baking dish.

Bake for 30 minutes in the preheated oven, until heated through and bubbly.

Left-Over Turkey Pot Pie

Ingredients

1/4 cup butter
1/2 cup chopped onion
1/2 cup chopped mushrooms
1 tablespoon minced garlic
1/3 cup all purpose flour
1/2 teaspoon dried sage
1/4 teaspoon dried thyme
1 1/2 cups prepared turkey gravy
1/2 cup water
1/2 cup milk
1 (14 ounce) package frozen mixed vegetables, thawed and drained
3 cups cooked turkey, cubed
salt and ground black pepper to taste (optional)
1 pastry for a 10-inch double crust pie

Directions

Preheat oven to 425 degrees F (220 degrees C).

Melt the butter in a large saucepan over medium heat. Stir in the onions, mushrooms, and garlic; cook until tender, but not browned, about 5 minutes. Stir in the flour, sage, and thyme until blended. Pour in the gravy, water, and milk, stirring to blend. Bring to a boil over medium-high heat; cook 1 to 2 minutes. Stir in the turkey and vegetables, and cook until vegetables are tender, about 5 minutes.

Line a 10 inch pie plate with the bottom crust. Pour in the turkey mixture. Cover with the top crust. Seal and crimp the edges. Pierce top crust in a few places with a fork. Cover the edges of the pie with strips of aluminum foil.

Bake in preheated oven for 25 minutes. Remove foil strips, and bake until crust is golden, about 20 minutes more. Remove from oven, and rest 10 minutes before serving.

Mushroom Saute

Ingredients

1/3 cup butter
3 (8 ounce) packages fresh mushrooms, sliced
2 tablespoons chopped onion
2 teaspoons dried tarragon
1/2 teaspoon ground nutmeg
1/4 teaspoon salt
1/4 teaspoon ground black pepper
1/4 cup fresh parsley, chopped

Directions

In a large skillet over medium heat melt butter. Stir in mushrooms, onion, tarragon, nutmeg, salt and pepper. Saute until mushrooms are tender, stirring occasionally, about 10 minutes. Stir in parsley and serve.

Summer Sub Sandwich

Ingredients

1 (3 ounce) package cream cheese, softened
1 loaf unsliced French bread, halved lengthwise
6 slices deli ham
6 slices provolone cheese
1 (4.5 ounce) jar sliced mushrooms, drained
2 medium tomatoes, thinly sliced
1 small onion, thinly sliced
2 banana peppers, thinly sliced
2 cups shredded lettuce

Directions

Spread cream cheese on bottom half of bread. Layer with the ham, cheese, mushrooms, tomatoes if desired, onion, peppers and lettuce. Replace top. Cut into 1-1/2-in. slices.

Oven Pot Roast

Ingredients

1/2 cup all-purpose flour
ground black pepper to taste
3 1/2 pounds rump roast
1/4 cup butter
1/2 (1 ounce) envelope dry onion
soup mix
1 (10.75 ounce) can condensed
cream of mushroom soup
1/2 cup dry vermouth

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large mixing bowl, combine the flour and black pepper to taste. Dredge the rump roast in the flour and cover evenly. Shake off excess.

In a large pot over medium/high heat, melt the butter and brown the roast on all sides. Place in a 4 quart casserole dish with lid.

In a small bowl, combine the soup mix, mushroom soup, and vermouth or white wine; pour over roast.

Cover and bake in preheated oven for 3 hours or until desired doneness.

Stir-Fried Shrimp and Mushrooms

Ingredients

4 garlic cloves, minced
2 teaspoons vegetable oil
1 pound uncooked medium shrimp, peeled and deveined
3 cups sliced fresh mushrooms
1 cup sliced green onions
1/4 cup chicken broth
Hot cooked rice
Lemon slices

Directions

In a large skillet or wok, saute garlic in oil for 1 minute. Add the shrimp, mushrooms and onions; stir-fry for 1 minute. Stir in the broth; cook 2 minutes longer or until shrimp turn pink. Serve over rice; garnish with lemon.

Chicken Calvados

Ingredients

1/2 cup all-purpose flour
1/2 teaspoon seasoned salt
4 skinless, boneless chicken breast halves
1/4 cup butter
1/2 cup chopped green onions
3 cups sliced fresh mushrooms
3 Granny Smith apples, peeled and sliced
1 cup apple brandy
1 teaspoon dried thyme leaves
1 teaspoon salt
1/2 teaspoon pepper
1 cup heavy cream

Directions

Combine flour and seasoned salt in a wide, shallow dish. Coat the chicken breasts in the seasoned flour. Heat the butter in a large skillet over medium-high heat. Brown chicken in the butter, about 3 minutes on each side. Transfer chicken to a plate and tent with foil.

Combine the onions, mushrooms, and apples in the skillet. Cook and stir until the apples are just tender, about 5 minutes. Stir in the brandy, thyme, salt, and pepper; bring to a simmer. Return chicken to the pan; cook, uncovered, about 10 minutes. Stir in cream, and simmer until thickened, about 5 minutes.

Church Supper Spaghetti

Ingredients

1 pound ground beef
1 large onion, chopped
1 medium green pepper, chopped
1 (14.5 ounce) can diced tomatoes, undrained
1 cup water
2 tablespoons chili powder
1 (10 ounce) package frozen corn, thawed
1 (10 ounce) package frozen peas, thawed
1 (4 ounce) can mushroom stems and pieces, drained
salt and pepper to taste
1 (12 ounce) package spaghetti, cooked and drained
2 cups shredded Cheddar cheese, divided

Directions

In a large skillet, cook beef, onion and green pepper over medium heat until meat is no longer pink. Add tomatoes, water and chili powder. Cover and simmer for 30 minutes. Add the corn, peas, mushrooms, salt and pepper. Stir in spaghetti.

Layer half of the mixture in a greased 4-qt. baking dish. Sprinkle with 1 cup cheese; repeat layers. Bake, uncovered, at 350 degrees F for 20 minutes or until heated through.

Chicken and Asparagus Vol-au-vent

Ingredients

1/4 cup butter
1 large onion, finely diced
1 (16 ounce) can mushrooms,
drained and thinly sliced
1/3 cup all-purpose flour
2 1/2 cups chicken stock
1 (15 ounce) can condensed
cream of asparagus soup
3 tablespoons dry sherry
3 1/2 cups diced cooked chicken
breast meat
36 frozen puff pastry shells,
thawed

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a large skillet, melt butter over low heat. Stir in onions and mushrooms, and saute until onions are soft. Stir in the flour and continue to cook for 4 minutes, stirring constantly.

Pour in stock gradually, and continue to stir over a medium heat until thickened. Stir in condensed asparagus soup, sherry, and chicken. Reduce heat to low, and simmer until the chicken is done and the sauce has thickened, about 10 minutes.

Meanwhile, arrange pastry shells on a 10x15-inch baking sheet. Bake in preheated oven until golden brown, about 8 to 10 minutes. Allow to cool slightly before spooning equal amounts of the chicken filling into each shell. Serve immediately.

Chicken Wilson

Ingredients

6 eggs, lightly beaten
3 pounds skinless, boneless
chicken breast halves - cut into
cubes
6 tablespoons butter
1 pound mushrooms, sliced
1 cup seasoned bread crumbs
Vegetable oil
6 fluid ounces dry white wine
1/2 pound sliced Muenster cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Lightly beat eggs in a small bowl. Soak the chicken pieces in the egg for at least 30 minutes. Meanwhile, melt the butter in a large skillet and add the mushrooms. Cook and stir the sliced mushrooms until softened.

Remove the chicken from the egg mixture. Roll the chicken pieces in bread crumbs and set aside. Heat a small amount of oil in a large skillet over medium-high. Place the chicken pieces in the pan and brown on all sides. Brown the pieces in batches if necessary.

Place the browned chicken pieces in a 9x13 inch glass baking dish. Cover the chicken with the sauteed mushrooms. Pour the wine into the baking dish, then cover the mixture with the sliced cheese.

Bake in preheated oven for 30 to 40 minutes, or until the chicken is cooked through.

Meatball Skillet Meal

Ingredients

1/2 cup finely chopped fresh mushrooms
1/3 cup quick-cooking oats
2 tablespoons finely chopped green pepper
2 tablespoons finely chopped onion
2 tablespoons dried parsley flakes
1 teaspoon dried basil
1 teaspoon dried oregano
1/2 teaspoon dried thyme
1/2 teaspoon salt
1/4 teaspoon pepper
1 pound ground beef
4 medium carrots, sliced
1 small zucchini, sliced
1 (14.5 ounce) can diced tomatoes, undrained
4 cups hot cooked rice

Directions

In a bowl, combine the first 10 ingredients. Add beef and mix well. Shape into 1-1/4-in. balls. In a skillet over medium heat, brown meatballs; drain. Add carrots and zucchini; cook for 5 minutes or until tender. Stir in tomatoes; heat through. Serve over rice.

Scalloped Chicken

Ingredients

1/2 loaf white bread, cubed
1 1/2 cups cracker crumbs,
divided
2 cups chicken broth
3 eggs, lightly beaten
1 teaspoon salt
3/4 cup diced celery
2 tablespoons chopped onion
3 cups cubed cooked chicken
1 (8 ounce) can sliced
mushrooms, drained
1 tablespoon butter or margarine

Directions

In a mixing bowl, combine bread cubes and 1 cup cracker crumbs. Stir in broth, eggs, salt, celery, onion, chicken and mushrooms. Spoon into a greased 2-qt. casserole. In a saucepan, melt butter; brown remaining cracker crumbs. Sprinkle over casserole. Bake at 350 degrees F for 1 hour.

Artichoke, Mushroom and Parma Ham Tart

Ingredients

1 3/4 cups sifted all-purpose flour
2 ounces grated Parmesan cheese
2/3 cup butter, diced
1 egg, beaten
1 tablespoon olive oil
8 ounces fresh mushrooms, sliced
3 ounces Parma ham
1 (4 ounce) can artichoke hearts, drained
7/8 cup creme fraiche
4 eggs
1 teaspoon chopped flat leaf parsley
1/3 cup milk
salt to taste
ground black pepper to taste

Directions

Place flour, parmesan cheese, butter, and a pinch of salt in food processor. Process briefly. Add the egg and 1 tablespoon oil through feeder tube, adding extra oil if necessary; you should be able to bring the dough together in your hands. Wrap in plastic, and chill for 1 hour.

Roll out to fit a 9 inch quiche pan with a loose bottom. Prick all over. Chill for at least 2 hours, preferably overnight.

Line pastry with foil, and cover bottom with uncooked beans. Bake at 375 degrees F (190 degrees C) for 15 minutes. Remove foil and beans, and cook for 5 more minutes. Remove and cool.

Saute; mushrooms in 1 tablespoon olive oil for 10 minutes. Drain and cool.

Lay ham over the pastry base, and top with mushrooms and artichokes. Beat together creme fraiche, eggs, parsley, and milk. Season well with black pepper and salt; pour mixture over the ham and vegetables. Bake for 40 minutes, until golden. Serve warm or cold.

Spinach Beef Bake

Ingredients

1 pound ground beef
1 (4.5 ounce) jar sliced mushrooms, drained
1 medium onion, chopped
2 garlic cloves, minced
1 1/2 teaspoons dried oregano
1 1/4 teaspoons salt
1/4 teaspoon pepper
2 (10 ounce) packages frozen chopped spinach, thawed and squeezed dry
1 (10.75 ounce) can condensed cream of celery soup, undiluted
1 cup sour cream
1 cup uncooked long grain rice
1 cup shredded mozzarella cheese

Directions

In a skillet, brown beef; drain. Add mushroom, onion, garlic, oregano, salt and pepper. Add spinach, soup, sour cream and rice; mix well. Transfer to a greased 2-1/2-qt. baking dish. Sprinkle with mozzarella cheese. Cover and bake at 350 degrees F for 45-50 minutes or until the rice is tender.

Ultimate Cheese Bread

Ingredients

1 (1 pound) unsliced loaf French bread
1 (8 ounce) package sliced Swiss cheese
1 (4.5 ounce) jar sliced mushrooms, drained (optional)
1/2 cup butter or margarine, melted
1/4 teaspoon garlic powder

Directions

Cut bread diagonally into 1-1/2-in. slices to within 1/2 in. of bottom. Repeat cuts in opposite direction. Cut cheese into 1-in. squares. Place one cheese square and one mushroom if desired into each slit. Combine butter and garlic powder; spoon over the bread. Place on an ungreased baking sheet.

Bake at 350 degrees for 8-10 minutes or until cheese is melted.

Super Hot and Sour Shrimp Soup

Ingredients

4 cups shrimp stock
1 tablespoon grated lemon zest
1 tablespoon grated lime zest
1 (15 ounce) can whole straw mushrooms, drained
1 pound frozen fully cooked salad shrimp, thawed
3 tablespoons Asian fish sauce (nuoc mam or nam pla)
1/4 cup fresh lime juice
3 green onions, chopped
2 tablespoons chopped fresh cilantro
1 red chile peppers, seeded and chopped
salt and pepper to taste

Directions

Combine the shrimp stock, lemon zest and lime zest in a large pot and bring to a boil. Reduce heat to medium and simmer for about 5 minutes. Add mushrooms and shrimp and cook until shrimp have heated through, about 5 minutes. Stir in the fish sauce, lime juice, green onion, cilantro and chile pepper. Taste and adjust salt and pepper if needed. Soup should be sour, salty, spicy and hot.

Steak Salad (Ranen Salad)

Ingredients

1 1/2 pounds beef sirloin steak
8 cups romaine lettuce, torn into bite-size pieces
6 roma (plum) tomatoes, sliced
1/2 cup sliced fresh mushrooms
3/4 cup crumbled blue cheese
1/4 cup walnuts

1/3 cup vegetable oil
3 tablespoons red wine vinegar
2 tablespoons lemon juice
1/2 teaspoon salt
1/8 teaspoon ground black pepper
3 teaspoons Worcestershire sauce
1/8 teaspoon liquid smoke flavoring

Directions

Preheat oven on broiler setting. Broil steaks for 3 to 5 minutes per side, or to desired doneness. Allow to cool, then slice into bite-size pieces.

On chilled plates, arrange lettuce, tomatoes, and mushrooms. Sprinkle with blue cheese and walnuts. Top with steak slices.

In a small bowl, whisk together oil, vinegar, lemon juice, salt, pepper, Worcestershire sauce, and smoke flavoring. Drizzle over salad.

Mushroom Potatoes

Ingredients

7 medium potatoes, peeled and thinly sliced
1 medium onion, sliced
4 garlic cloves, minced
2 green onions, chopped
1 (8 ounce) can mushroom stems and pieces, drained
1/4 cup all-purpose flour
2 teaspoons salt
1/2 teaspoon pepper
1/4 cup butter or margarine, cubed
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 cup shredded Colby-Monterey Jack cheese

Directions

In a slow cooker, layer half of the potatoes, onion, garlic, green onions, mushrooms, flour, salt, pepper and butter. Repeat layers. Pour soup over the top. Cover and cook on low for 6-8 hours or until potatoes are tender; sprinkle with cheese during the last 30 minutes of cooking time.

Wild Rice Micro Chicken

Ingredients

2 teaspoons salt
4 cups water
2 cups uncooked white rice
1 (10.75 ounce) can condensed cream of mushroom soup
1 (1 ounce) package dry onion soup mix
1 (6 ounce) package wild rice
1 (4.5 ounce) can sliced mushrooms
2 skinless, boneless chicken breast halves, cut into bite size pieces

Directions

In a medium saucepan add salt to water and bring to a boil. Add uncooked rice and parboil for 10 minutes (to parboil is to partially cook by boiling briefly in water). Meanwhile, prepare wild rice according to package directions (do NOT drain); set aside.

In a lightly greased 9x13 inch baking dish combine the cream of mushroom soup and dry onion soup mix. Slowly stir in the parboiled rice and cooked wild rice (with liquids). Add the mushrooms and chicken pieces, mix all together and spread evenly in baking dish. If desired, cover and store in refrigerator at this point.

To Cook In Microwave: Cook on high for 15 minutes, stirring every 5 minutes. Cook until chicken is no longer pink and rice is cooked through.

To Cook In Conventional Oven: Preheat oven to 375 degrees F (190 degrees C). Bake dish in preheated oven for 30 to 45 minutes, until chicken and rice are cooked through.

Buttery Herb Wine Sauce

Ingredients

1/4 cup butter
1 (4 ounce) jar mushrooms,
drained
2 tablespoons all-purpose flour
1 teaspoon salt
1/2 cup white wine
2 teaspoons Italian seasoning
1 cup chicken broth
1 egg
1/2 cup heavy cream

Directions

Melt the butter in a skillet over medium heat. Add the mushrooms and cook until browned. Mix in flour, Italian seasoning and salt until smooth. Gradually stir in wine and chicken broth so that no lumps form and bring to a simmer. Whisk together the egg and cream; stir into the sauce. Heat through until thickened, but do not allow it to boil.

Sausage Corn Bread Dressing

Ingredients

1 pound bulk pork sausage
3 1/2 cups water
1 (6 ounce) jar sliced mushrooms,
drained
2 (6 ounce) packages corn bread
stuffing mix

Directions

In a large skillet, brown the sausage; drain. Add water and mushrooms. Bring to a boil. Remove from the heat; add the stuffing mix. Cover and let stand for 5 minutes.

Chicken and Mushroom Saute

Ingredients

2 skinless, boneless chicken breast halves - pounded thin
1/4 cup all-purpose flour
salt and ground black pepper to taste
2 teaspoons butter
2 teaspoons vegetable oil
1 (4.5 ounce) can mushrooms, drained
1 cup water
1 packet chicken bouillon granules
1 teaspoon cornstarch
1/2 teaspoon dried parsley
1/4 teaspoon garlic powder
ground black pepper to taste

Directions

Season flour with salt and pepper. Dredge chicken in seasoned flour onto a sheet of wax paper. In a nonstick skillet, combine the vegetable oil and butter or margarine and heat over medium high heat until bubbly and hot. Add chicken and cook until lightly browned on both sides and cooked through, 3 to 4 minutes. Remove chicken and set aside.

To the same skillet, add the mushrooms and saute for about 5 minutes. Combine the water, broth mix, cornstarch, parsley, garlic powder, salt and pepper and add to the skillet. Cook, stirring frequently, until liquid is thickened, 1 to 2 minutes.

Return chicken to the skillet and cook until chicken is heated through, 1 to 2 minutes. Serve.

Spinach-Stuffed Flounder with Mushrooms and

Ingredients

8 large fresh mushrooms, sliced
8 ounces spinach, rinsed and
chopped
1 tablespoon crumbled feta
cheese
4 (4 ounce) fillets flounder

Directions

Preheat oven to 350 degrees F (175 degrees C).

Spray an unheated medium skillet with no-stick spray. Heat the skillet over medium heat. Add the mushrooms and cook about 5 minutes or until the liquid released from the mushrooms has evaporated, stirring occasionally.

Add the spinach to the skillet. Cook and stir about 2 minutes or until spinach is wilted. Remove from the heat and drain excess moisture. Sprinkle the feta cheese over the vegetables, then stir it in.

To assemble the fish rolls, place one-quarter of the spinach mixture onto the wide end of each filet. Carefully roll the filet around the spinach mixture. Use wooden toothpicks to hold the end of each roll in place.

Spray an 8x8 inch baking dish with non-stick spray. Place the fish rolls, seam side down, in the baking dish. Add 2 tablespoons of water. Loosely cover with foil.

Bake in a preheated oven for 15 to 20 minutes or until fish flakes easily when tested with a fork and is opaque all the way through.

Creamy Baked Chicken

Ingredients

1 (3 pound) broiler-fryer chicken,
cut up
1 (10.75 ounce) can condensed
cream of chicken soup, undiluted
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1 cup sour cream
1/2 cup water
1 teaspoon snipped chives
salt and pepper to taste
1/2 teaspoon paprika

Directions

Place chicken in a greased 13-in. x 9-in. x 2-in. baking dish. In a bowl, combine the soups, sour cream, water, chives, salt and pepper; spoon over chicken. Sprinkle with paprika. Bake, uncovered, at 350 degrees F for 1 hour or until chicken juices run clear.

Peas Amandine

Ingredients

1 (16 ounce) package frozen peas
1/4 cup slivered almonds
3 tablespoons butter or margarine
1 (4.5 ounce) jar sliced mushrooms, drained
1/4 cup chopped onion
1/4 teaspoon salt
1/8 teaspoon pepper

Directions

Cook peas according to package directions; drain. set aside and keep warm.

In a skillet, saute almonds in butter until lightly browned. Remove with a slotted spoon; add to peas. In the same skillet, saute mushrooms and onion until tender; add to peas. Season with salt and pepper.

Ham and Swiss Casserole

Ingredients

2 cups egg noodles
2 tablespoons vegetable oil
1 cup chopped onions
1 (6 ounce) can mushrooms,
drained
1 cup diced cooked ham
1 cup diced Swiss cheese
1 teaspoon salt
1/2 teaspoon ground black
pepper
2 eggs
1/4 cup milk
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add egg noodles and cook for 8 to 10 minutes or until al dente; drain.

Preheat oven to 400 degrees F (200 degrees C).

Toss drained noodles with 2 teaspoons of the oil. Heat remaining oil in a skillet and saute onion over medium heat until soft. Combine noodles, onion, mushrooms, ham, Swiss cheese, salt and pepper. Transfer to a greased 3 quart casserole dish. In a bowl mix together egg and milk; pour over noodle mixture. Sprinkle with parmesan cheese.

Bake in a preheated oven for 30 minutes.

Stir-Fried Mushrooms with Baby Corn

Ingredients

- 2 tablespoons cooking oil
- 3 cloves garlic, minced
- 1 onion, diced
- 8 baby corn ears, sliced
- 2/3 pound fresh mushrooms, sliced
- 1 tablespoon fish sauce
- 1 tablespoon light soy sauce
- 1 tablespoon oyster sauce
- 2 teaspoons cornstarch
- 3 tablespoons water
- 1 red chile pepper, sliced
- 1/4 cup chopped fresh cilantro

Directions

Heat the oil in a large skillet or wok over medium heat; cook the garlic in the hot oil until browned, 5 to 7 minutes. Add the onion and baby corn and cook until the onion is translucent, 5 to 7 minutes. Add the mushrooms to the mixture and cook until slightly softened, about 2 minutes. Pour the fish sauce, soy sauce, and oyster sauce into the mixture and stir until incorporated.

Whisk the cornstarch and water together in a small bowl until the cornstarch is dissolved into the water; pour into the mushroom mixture. Cook and stir until thickened and glistening. Transfer to a serving dish; garnish with the chile pepper and cilantro to serve.

Vegetable Pasties

Ingredients

3 1/2 cups all-purpose flour
1 cup whole wheat flour
1 teaspoon salt
1 cup shortening
1 1/4 cups ice water

2 tablespoons olive oil
1 onion, thinly sliced
4 cloves garlic
2 carrots, thinly sliced
1 turnip, peeled and diced
2 potatoes, peeled and diced
1/2 pound mushrooms, chopped
2 tablespoons water
1 cube vegetable bouillon
1 teaspoon dried tarragon
salt and pepper to taste
1 eggs, beaten

Directions

In a large bowl, mix together all-purpose flour, whole wheat flour, and salt. Cut in shortening until mixture resembles coarse crumbs. Stir in water until mixture forms a ball. Divide dough into 8 pieces, and shape into balls. Cover, and set aside.

Heat olive oil in a large heavy skillet over medium heat. Saute onion and garlic until soft and translucent, about 5 minutes. Stir in carrot, turnip, potatoes and mushrooms. Add water, bouillon cube, tarragon, salt and pepper. Cook for 15 minutes.

Preheat oven to 400 degrees F (200 degrees C).

Roll each pastry ball into a circle, 6 to 8 inches in diameter. Place about 1 cup of filling on one half of each circle. Fold pastry over filling, and pinch edges to seal. Place on baking sheet, and brush with egg.

Bake in preheated oven for 45 minutes, or until golden brown.

Asparagus Casserole I

Ingredients

1 cup shredded Cheddar cheese
2 cups crushed saltine crackers
1/2 cup butter, melted
1 cup condensed cream of mushroom soup
1 (15 ounce) can asparagus, drained with liquid reserved
1/2 cup slivered almonds

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small bowl, mix together the Cheddar cheese and cracker crumbs. In another dish, stir together the melted butter, soup, and the juice from the can of asparagus.

Use half of the cracker mixture to make a layer in the bottom of a 1 1/2 quart casserole dish. Arrange half of the asparagus spears over the crumbs, sprinkle with 1/2 of the almonds, then pour 1/2 of the soup mixture over. Build another layer, starting with the remaining asparagus spears, then the remaining soup mixture, and ending with the remaining cheese and crumbs on top.

Bake for 20 minutes in the preheated oven, or until the top is golden.

Brie and Mushroom Phyllo Puffs

Ingredients

1 cup butter, divided
8 crimini mushrooms, sliced
6 shiitake mushrooms, sliced
3 cloves garlic, chopped
1 (8 ounce) wedge Brie cheese
1 (16 ounce) package frozen
phyllo pastry, thawed

Directions

Melt 2 1/2 tablespoons of butter in a skillet over medium heat. Saute crimini and shiitake mushrooms with garlic until tender. Remove from heat, and set aside. Melt remaining butter in a dish in the microwave.

Preheat the oven to 375 degrees F (190 degrees C).

Unroll the phyllo dough, and cut into three equal strips, about 3x12 inches. I like to use kitchen shears for this. Place two sheets of the phyllo onto a cutting board or other work surface, and cover the stack of remaining sheets with a damp paper towel to keep them from drying out.

Brush the top sheet of phyllo with melted butter, and place a raspberry sized dab of brie on one end. Top with a small amount of the mushroom mixture. Fold phyllo dough over the filling to make a triangle. Continue folding back and forth in a triangle shape, brushing the exposed side of the dough as you go. Seal the end closed with a little water or butter. Place on an ungreased baking sheet, and repeat with remaining dough and filling.

Bake the triangles for 20 to 25 minutes in the preheated oven, turning over once during baking, until golden brown.

Creamy Slow Cooker Marsala Pork

Ingredients

1 cup flour
1 tablespoon minced fresh rosemary
1 teaspoon dry mustard powder
1 teaspoon salt
1 teaspoon garlic powder
1/2 teaspoon ground black pepper
6 (4 ounce) pork chops
2 tablespoons vegetable oil
1 onion, sliced
1 (4 ounce) package sliced mushrooms
1 clove garlic, minced
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup Marsala wine

Directions

Stir together the flour, rosemary, mustard, salt, garlic powder, and pepper in a bowl. Dredge the pork chops in the seasoned flour, shake off excess, and set aside. Heat the vegetable oil in a large skillet over medium-high heat. Add the pork chops and cook until golden brown on both sides, about 4 minutes per side.

Place the onion, mushrooms, and garlic into a slow cooker. Add the seared pork chops, then pour in the cream of mushroom soup and Marsala wine. Cover, and cook on Low until the chops are tender, 6 to 8 hours.

Seafood Piccata

Ingredients

1 (16 ounce) package medium seashell pasta
6 tablespoons olive oil
1 cup fresh mushrooms, sliced
3/4 cup minced green onions
2 tablespoons minced garlic
1 pound medium shrimp - peeled and deveined
1 pound bay scallops
1 pound crabmeat
2 cups dry white wine
6 tablespoons fresh lemon juice
1/2 cup butter
1/4 cup chopped fresh parsley

Directions

Bring a large pot of lightly salted water to boil, add pasta shells, and cook for 8 to 10 minutes, or until al dente; drain.

Heat olive oil in a large pot over medium heat. Saute mushrooms, green onions, and garlic until tender. Stir in shrimp, scallops, and crabmeat. Cook for 5 minutes, or until shrimp is pink. Stir in wine, lemon juice, and butter; cook until heated through.

Toss pasta with seafood sauce and parsley.

Mimi's Eggplant Casserole

Ingredients

1 large eggplant, peeled, cubed and boiled until soft
1/2 cup butter
2 eggs, beaten
1 1/2 cups shredded reduced-fat Cheddar cheese
1 (10.75 ounce) can condensed cream of mushroom soup
1/4 teaspoon dried sage
1/4 teaspoon dried thyme
1/4 teaspoon dried oregano
salt and pepper to taste
2 cups crumbled cornbread

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mash the eggplant in water; drain off excess water.

Thoroughly mix eggplant, butter, eggs, cheese and soup. Season with sage, thyme, oregano, salt and pepper.

Pour mixture into a medium casserole dish, crumble cornbread onto the top of the casserole, and bake 45 minutes in the preheated oven.

Mushroom Patacone Pita

Ingredients

3/4 cup coconut oil
1 semi-ripe plantain, cut into 2-inch pieces
3 portobello mushroom caps, cut into strips
1 avocado - peeled, pitted and sliced
4 cups coarsely chopped arugula
2 warmed pita bread rounds, cut in half

Directions

Heat the coconut oil in a skillet over medium heat, and cook the plantain pieces just until tender but still firm. Remove from heat, and drain on paper towels. Stand the plantain pieces on end, and with a small dish or the bottom of a cup, gently flatten the plantains. Return to oil, and continue cooking until golden brown. Remove from heat, and drain on paper towels.

Place the mushrooms in the skillet with remaining coconut oil over medium heat, and cook until tender.

Stuff pita bread halves with equal amounts of the plantain, mushrooms, avocado, and arugula to serve.

Gone-All-Day Casserole

Ingredients

1 cup uncooked wild rice, rinsed and drained
1 cup chopped celery
1 cup chopped carrots
2 (4 ounce) cans mushroom stems and pieces, drained
1 large onion, chopped
1 garlic clove, minced
1/2 cup slivered almonds
3 beef bouillon cubes
2 1/2 teaspoons seasoned salt
2 pounds boneless round steak, cut into 1-inch cubes
3 cups water

Directions

Place ingredients in order listed in a slow cooker (do not stir). Cover and cook on low for 6-8 hours or until rice is tender. Stir before serving.

Three-Cheese Pasta Shells

Ingredients

1 (16 ounce) jar salsa
1 (8 ounce) can no-salt-added tomato sauce
1/2 cup shredded carrots
1/2 cup shredded zucchini
1/2 cup sliced fresh mushrooms
1/4 cup chopped green onions
1 garlic clove, minced
1 teaspoon canola oil
1 (15 ounce) container reduced-fat ricotta cheese
1/4 cup grated Parmesan cheese
1/4 cup shredded part-skim mozzarella cheese
1/4 cup egg substitute
2 teaspoons dried basil
16 jumbo pasta shells, cooked and drained

Directions

In a bowl, combine the salsa and tomato sauce; spread half in an 11-in. x 7-in. x 2-in. baking dish coated with nonstick cooking spray.

In a skillet, saute the carrot, zucchini, mushrooms, onions and garlic in oil until crisp-tender. remove from the heat. stir in the cheeses, egg substitute and basil. Stuff into pasta shells; place in prepared baking dish. Top with the remaining salsa mixture. Cover and bake at 350 degrees F for 40-45 minutes or until heated through.

Tuna Casserole I

Ingredients

2 cups crushed potato chips,
divided
2 (6 ounce) cans tuna, drained
1 (15 ounce) can sweet peas,
drained
1 (10.75 ounce) can condensed
cream of mushroom soup
6 slices American cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 1 1/2 quart casserole dish.

Spread 1 cup crushed potato chips evenly on bottom of casserole dish. Next, layer 1 can of tuna, half of the peas, and half of the soup. Place slices of cheese on top of this. Repeat layering with tuna, peas and soup. Finish with a layer of chips, and top with slices of cheese.

Bake in preheated oven for 20 to 25 minutes, or until bubbly and golden brown.

Cola Pot Roast II

Ingredients

4 pounds beef sirloin roast
3 carrots, chopped
3 stalks celery, chopped
1 clove garlic, minced
1/2 (.75 ounce) packet dry brown
gravy mix
2 tablespoons water
1 (1 ounce) package dry onion
soup mix
1 (10.75 ounce) can condensed
cream of mushroom soup
10 fluid ounces cola-flavored
carbonated beverage

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place meat in a roasting pan. Sprinkle carrots, celery and minced garlic around roast.

In a small bowl, combine the brown gravy mix and water, mixing into a smooth paste. Add onion soup mix, cream of mushroom soup and cola-flavored carbonated beverage. Pour over the roast.

Cover pan, and cook 1 hour in the preheated oven.

Reduce oven temperature to 225 degrees F (110 degrees C), and continue cooking 2 hours. Remove from oven, and turn roast over so that the top is now covered with the gravy. Cover pan, and return to oven for a minimum of 2 hours.

Remove from oven, and let meat rest for 10 minutes before slicing.

Turkey Tetrazzini

Ingredients

2 (8 ounce) packages angel hair pasta
1/4 cup butter
2/3 cup sliced onion
1/4 cup all-purpose flour
2 cups milk
1 teaspoon salt
1/4 teaspoon ground white pepper
1/2 teaspoon poultry seasoning
1/4 teaspoon ground mustard
1 cup shredded sharp Cheddar cheese, divided
2 tablespoons chopped pimento peppers (optional)
1 (4.5 ounce) can sliced mushrooms
1 pound cooked turkey, sliced

Directions

Preheat the oven to 400 degrees F (200 degrees C). Bring a large pot of lightly salted water to a boil. Add the pasta and cook for 4 minutes, or until almost tender. Drain.

Melt the butter in a saucepan over medium heat. Add the onion; cook and stir until tender. Stir in the flour until blended, then gradually stir in the milk so that no lumps form. Season with salt, pepper, poultry seasoning and mustard. Cook over medium heat, stirring constantly until the mixture thickens. Remove from the heat and add 2/3 cup cheese and pimento, stirring until cheese melts. Add undrained mushrooms to cheese sauce.

Place a layer of pasta in the bottom of a 9x13 inch baking dish. Cover with a layer of turkey, and then a layer of cheese sauce. Repeat the layers. Sprinkle remaining 1/3 cup cheese over top.

Bake for about 25 minutes in the preheated oven, until sauce is bubbly and cheese on top is toasted.

Hamburger Soup V

Ingredients

3 pounds ground beef
1/2 small head cabbage, diced
1 stalk celery, chopped
1 (29 ounce) can diced tomatoes
1 (15.25 ounce) can whole kernel corn (optional)
2 (4.5 ounce) cans sliced mushrooms (optional)
3 quarts water
1/2 cup barley
2 teaspoons dried parsley
salt and pepper to taste
4 carrots, chopped
3 potatoes, diced

Directions

In a large skillet over medium high heat, saute the ground beef for about 5 minutes, or until brown and crumbly. In a large soup pot over high heat, combine the ground beef, cabbage, celery, tomatoes, corn, mushrooms, water, barley, parsley and salt and pepper to taste.

Bring to a boil and reduce heat to medium low. Simmer for about 1 1/2 hours, stirring occasionally. Add the carrots and potatoes and continue to simmer for about 30 minutes, or until the vegetables are done to your liking. Serve with a warm loaf of bread and enjoy!

Best Ever Saucy Beef Kabobs

Ingredients

2 cups tomato juice
1/2 cup butter
1/4 cup finely chopped onion
1/3 cup ketchup
1 teaspoon dry mustard
1 teaspoon salt
1/2 teaspoon paprika
1/2 teaspoon ground black pepper
1 clove garlic, minced
1 tablespoon Worcestershire sauce
1 dash hot sauce
2 pounds beef sirloin, cut into 1 inch cubes
1/2 pound fresh mushrooms, stems removed
1 pint cherry tomatoes
1 large onion, quartered
1 large green bell pepper, cut into 1 inch pieces
skewers

Directions

In a saucepan over low heat, mix the tomato juice, butter, onion, ketchup, mustard, salt, paprika, pepper, garlic, Worcestershire sauce, and hot sauce. Simmer for 30 minutes, remove from heat, and allow to cool.

Preheat grill for medium heat.

Thread the sirloin cubes, mushrooms, cherry tomatoes, onion quarters, and green pepper pieces onto skewers, alternating as desired. Drizzle some of the sauce over the kabobs.

Oil the grill grate. Arrange kabobs on the grill. Grill 10 minutes, or until meat is cooked through, occasionally turning kabobs. Baste with sauce during the last 5 minutes.

MinuteB® Rice Chicken a la King

Ingredients

1 cup MinuteB® Rice, uncooked
1/3 cup salad dressing
2 tablespoons all-purpose flour
1 cup milk
2 (6 ounce) packages roasted
chicken breast strips, diced
1 cup sliced mushrooms*
1 cup frozen peas*
1/2 medium red bell pepper,
chopped*
Dash black pepper

Directions

Prepare rice according to package directions.

Mix salad dressing, flour and milk in medium saucepan. Bring to boil, stirring constantly. Reduce heat and cook until thickened, about 1 minute.

Stir in all remaining ingredients except rice; cook 10 minutes or until vegetables are tender. Serve over rice.

Awesome Slow Cooker Pot Roast

Ingredients

2 (10.75 ounce) cans condensed
cream of mushroom soup
1 (1 ounce) package dry onion
soup mix
1 1/4 cups water
5 1/2 pounds pot roast

Directions

In a slow cooker, mix cream of mushroom soup, dry onion soup mix and water. Place pot roast in slow cooker and coat with soup mixture.

Cook on High setting for 3 to 4 hours, or on Low setting for 8 to 9 hours.

Chicken Frittata

Ingredients

4 cups diced peeled potatoes
1 tablespoon butter
2 teaspoons crushed garlic
2 onions, diced
1 cup self-rising flour
2 cups milk
6 eggs
1 cup chopped fresh broccoli
1 cup sliced fresh mushrooms
2 cups shredded sharp Cheddar cheese
1 cup cooked, diced boneless chicken breast half

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place potatoes in a medium saucepan with enough water to cover. Bring to a boil, and cook 10 minutes, or until tender but firm; drain.

Melt butter in a medium skillet over medium heat, and saute garlic and onions until tender.

In a small bowl, mix the flour, milk, and eggs.

In a medium bowl, mix potatoes, garlic and onions, flour mixture, broccoli, mushrooms, Cheddar cheese, and chicken. Transfer to a medium baking dish.

Bake 25 minutes in the preheated oven, or until eggs are no longer runny and top is lightly browned.

Crazy Good Stuffing and Baked Chops

Ingredients

1/2 pound sliced fresh mushrooms, or more to taste
1 onion, chopped
1/4 cup dry sherry, or to taste
2 tablespoons all-purpose flour, or as needed
2/3 cup milk, or as needed
1 (10.75 ounce) can condensed cream of mushroom soup
1 (14 ounce) package dry bread stuffing mix
1/4 cup butter
6 boneless pork chops
1/2 cup water
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 (10.75 ounce) can milk

Directions

Preheat oven to 375 degrees F (190 degrees C). Spray a 9x13-inch baking dish with cooking spray.

In a large saucepan over medium-low heat, cook and stir the mushrooms and onion until the mushrooms are soft and have given up their liquid, about 5 minutes. Stir in the sherry, bring to a boil, and simmer until the onions are tender, 2 to 3 more minutes. Sprinkle flour over the mixture, and cook, stirring constantly until thick. Gradually mix in 2/3 cup milk to make a creamy gravy, stirring constantly to avoid burning. Mix in 1 can of cream of mushroom soup and the dry stuffing, bring to a simmer, and cook until the stuffing mix is moist, about 5 minutes.

Melt butter over medium heat in a large skillet until no longer foamy, and pan-fry the chops until browned but not cooked through, about 5 minutes per side. Transfer the chops to the prepared baking dish. Stir water into the skillet, bring to a boil, and scrape and dissolve any flavor bits left in the skillet. Let the mixture boil until reduced by half, about 10 minutes. Pour the skillet drippings into the stuffing mix, and mix thoroughly.

Scoop up generous amounts of stuffing and mound on each chop. Whisk together 1 can of cream of mushroom soup with 1/2 soup can of milk, and pour the soup mixture over each chop to cover.

Bake in the preheated oven until chops are tender and cooked through, about 20 minutes. An instant-read thermometer inserted into the center of a chop should read at least 165 degrees F (74 degrees C).

Sauteed Mushrooms

Ingredients

1/2 cup butter
1 pound sliced mushrooms
1 (1 ounce) package dry ranch
salad dressing mix

Directions

Melt the butter over low heat. Mix in dry ranch salad dressing mix. Add mushrooms, and stir to coat. Cook, stirring frequently, until the mushrooms are very tender, at least 30 minutes.

Ingredients

4 skinless, boneless chicken breast halves, cut into bite size pieces
6 cloves garlic, minced
2 1/2 cups fresh sliced mushrooms
1 tablespoon olive oil
salt to taste
ground black pepper to taste
2 cups half-and-half
6 ounces Gorgonzola cheese, crumbled
1/4 cup toasted walnuts, chopped
8 ounces penne pasta
1/4 cup grated Parmesan cheese for topping (optional)

Directions

Heat oil over high heat in a large skillet. Brown chicken. Reduce heat, and add garlic and mushrooms. Cook until soft. Remove chicken and mushrooms from the skillet.

Pour half and half cream into skillet, and bring to a boil over high heat. Reduce heat to medium, and reduce. Stir occasionally.

Meanwhile, cook the pasta in a large pot of boiling water until done. Drain.

When cream has reduced and thickened, stir in Gorgonzola until melted. Add chicken and mushrooms, pasta, and walnuts. Toss and reheat. Season with salt and pepper. Serve immediately. Garnish with freshly grated Parmesan cheese, if desired.

Baked Stuffed Zucchini

Ingredients

1 medium zucchini
6 large fresh mushrooms, finely chopped
1 green onion, finely chopped
1 tablespoon butter or stick margarine
1/2 cup white wine or chicken broth
1/8 teaspoon salt
1 dash white pepper
2 teaspoons grated Parmesan cheese

Directions

Cut zucchini in half lengthwise. Scoop out pulp, leaving a 1/4-in. shell. Chop pulp; set shells aside. In a nonstick skillet, saute the zucchini pulp, mushrooms and onion in butter for 3-4 minutes or until tender. Add wine or broth. Reduce heat; simmer, uncovered, for 10-12 minutes or until liquid has evaporated. Stir in salt and pepper.

Place zucchini shells in a saucepan and cover with water; bring to a boil. Cook for 2 minutes; drain. Fill shells with mushroom mixture. Sprinkle with cheese. Broil 3-4 in. from the heat for 3-4 minutes or until lightly browned.

Nutmeg Mushrooms

Ingredients

1 pound fresh mushrooms
3/4 cup white wine
1 tablespoon ground nutmeg
1 teaspoon salt

Directions

Clean and slice mushrooms.

Combine all ingredients in a skillet and cook over medium heat until the wine comes to a boil. Reduce heat to low and cook until mushrooms are tender. Remove from heat and serve while hot.

Chicken Delicious

Ingredients

10 skinless, boneless chicken breast halves
1 teaspoon fresh lemon juice
salt and pepper to taste
1/8 teaspoon celery salt
1 teaspoon paprika
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of celery soup
1/3 cup dry sherry
1/4 cup grated Parmesan cheese

Directions

Rinse the chicken breasts and pat dry. Season with the lemon juice, salt, pepper, celery salt and paprika to taste. Place in a slow cooker.

In a medium size bowl mix the mushroom and celery soups with the sherry/wine. Pour mixture over the chicken breasts and sprinkle with grated Parmesan cheese.

Cook on LOW setting for 8 to 10 hours, OR on HIGH setting for 4 to 5 hours.

Clam Chowder

Ingredients

2 cups sliced fresh mushrooms
4 celery ribs with leaves, chopped
1 medium onion, chopped
2 tablespoons reduced-fat margarine*
2 (10.75 ounce) cans reduced-fat, reduced-sodium condensed cream of mushroom soup, undiluted
1 (8 ounce) bottle clam juice
1/2 cup white wine or chicken broth
6 medium unpeeled red potatoes, cubed
1/2 teaspoon salt
1/4 teaspoon white pepper
3 (6.5 ounce) cans minced clams, with juice

Directions

In a Dutch oven or soup kettle, saute the mushrooms, celery and onion in margarine until tender. In a bowl, whisk the soup, clam juice and wine or broth; stir into vegetable mixture. Add the potatoes, salt and pepper. Bring to a boil. Reduce heat; cover and simmer for 25 minutes. Add clams; cover and simmer for 5-15 minutes or until potatoes are tender.

Jeremy's Philly Steak and Cheese Sandwich

Ingredients

1 teaspoon butter
1/2 white onion, sliced
1/2 red onion, sliced
8 fresh mushrooms, sliced
1 clove garlic, minced
6 ounces beef sirloin, thinly sliced
3/4 cup cream cheese, softened
1 teaspoon Worcestershire sauce
salt and pepper to taste
1 French baguette, cut in half lengthwise
1/2 cup shredded Swiss cheese

Directions

Melt butter in a large skillet over medium-high heat. Saute the white and red onions, mushrooms, and garlic until tender. Remove from the pan, and set aside.

Place the sliced beef in the pan, and fry until no longer pink, about 5 minutes. Reduce heat to low, and stir in the cream cheese and Worcestershire sauce, cooking and stirring until the beef is well coated. Season with salt and pepper to taste.

Meanwhile, preheat your oven's broiler.

Place beef mixture onto bottom half of the baguette, then cover the beef with the onion mixture. Place Swiss cheese over the onion mixture. Place open sandwich under a hot broiler until the cheese is melted. Place top of baguette onto the toppings, and serve.

Spinach Supreme

Ingredients

1 cup sliced fresh mushrooms
1 medium onion, chopped
1/4 cup reduced-sodium chicken broth
8 cups chopped fresh spinach
1/2 teaspoon garlic powder
1/4 teaspoon salt
1/8 teaspoon pepper
2 tablespoons chopped walnuts, toasted

Directions

In a large saucepan, cook mushrooms and onion in broth over medium-low heat until tender. Stir in the spinach, garlic powder, salt and pepper; cover and cook for 2-3 minutes or until spinach is wilted. Stir in walnuts. Serve with a slotted spoon.

Outstanding Chicken Dinner

Ingredients

2 tablespoons unsalted butter
1 (8 ounce) package button mushrooms, chopped
2 cups chicken broth
4 bone-in chicken breast halves, skinless
1 (10 ounce) can artichoke hearts, drained and sliced
1/2 cup unsalted butter
1/2 cup all-purpose flour
1 1/2 cups half-and-half cream
1 cup grated Parmesan cheese
1 teaspoon dried rosemary
1/2 teaspoon salt
1/4 teaspoon pepper

Directions

Preheat the oven to 325 degrees F (165 degrees C). Melt 2 tablespoons of butter in a large skillet over medium heat. Sauté mushrooms in butter until tender. Remove from the skillet, and set aside.

Place the chicken into the skillet, and pour the broth over it. Cover, and simmer over medium heat for 20 minutes, or until the chicken is cooked through. Reserve 1/2 cup of broth from the pan, and discard or save remaining broth for other uses. Remove the chicken to a 9x13 inch baking dish, and top with artichokes.

Melt the remaining 1/2 cup of butter in a skillet over medium heat, and whisk in flour until smooth. Gradually stir in the 1/2 cup of reserved broth, and half and half cream. Cook, stirring constantly, until thickened, about 5 minutes. Turn off the heat, and stir in the Parmesan cheese, rosemary, salt and pepper. Pour sauce over the chicken in the baking dish. Place sautéed mushrooms on the top.

Bake uncovered for 30 minutes in the preheated oven. Let stand for a few minutes before serving to let the sauce thicken.

Tom Szaller's Great Pan or Bird Stuffing

Ingredients

6 ounces sliced bacon
1 pound ground pork sausage
1 1/2 pounds sweet onions,
peeled and chopped
2 green bell peppers, chopped
2 red bell peppers, chopped
1 cup fresh mushrooms, sliced
1/2 cup butter
1 tablespoon ground black pepper
2 tablespoons celery salt
1 tablespoon seasoning salt
2 1/2 tablespoons poultry
seasoning
1 tablespoon dried basil
2 tablespoons garlic powder
4 cups water
3 (1 pound) loaves white bread,
torn into pieces

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Place sausage in a large Dutch oven. Cook over medium high heat, stirring to crumble, until evenly brown. Drain.

Add the bacon to the sausage along with the onions, green bell peppers, red bell peppers, mushrooms, butter, pepper, celery salt, seasoning salt, poultry seasoning, basil, garlic powder and water. Bring to a boil; cook and stir 10 to 20 minutes, until the vegetables are soft.

Gradually place the bread into the mixture, thoroughly blending until all pieces are coated. Transfer to a large baking dish or two medium baking dishes.

Bake in the preheated oven 40 to 60 minutes, or until the top begins to brown.

Earth, Sea and Fire Salmon

Ingredients

2 tablespoons olive oil
4 (8 ounce) salmon fillets
4 medium potatoes, peeled and sliced
2 large red onions, sliced into rings
1 jarred roasted red pepper, drained and cut into strips
8 ounces portobello mushrooms
1 tablespoon fresh lemon juice
salt and pepper to taste
1 teaspoon sesame oil

Directions

Preheat the oven to 350 degrees. Coat the bottom of a 9x13 inch baking dish generously with olive oil.

Arrange potato slices in a layer on the bottom of the baking dish. Season with a little salt and pepper. Place a layer of onions over the potatoes, then a layer of roasted peppers, seasoning each layer with salt and pepper as desired. Place salmon fillets over the vegetables in the dish, and season with lemon juice, salt and pepper. Place whole mushrooms over the fillets, and drizzle them with sesame oil.

Bake for 45 minutes in the preheated oven. Fish should flake easily with a fork, and potatoes should be tender.

Peanut Millet with Grilled Curried Vegetables

Ingredients

2 1/3 cups water
1 1/2 teaspoons salt
1 cup millet
6 tablespoons olive oil
3 tablespoons balsamic vinegar
2 tablespoons orange juice
4 cloves garlic, minced
1 tablespoon minced fresh ginger root
2 tablespoons curry powder
1/2 teaspoon ground cinnamon
1/2 teaspoon ground black pepper
1 tablespoon honey
1 red onion, quartered
2 carrots
8 mushrooms, halved
1/2 eggplant, sliced into 1/2 inch rounds
1/2 cup chopped, unsalted dry-roasted peanuts
2 tablespoons chopped fresh cilantro

Directions

In a large saucepan over medium heat, heat the water with 1 teaspoon salt until the water comes to a boil. Add the millet, and bring to a boil again. Cover the pan and reduce the heat. Cook the millet for 30 minutes over low heat. Once the millet has finished cooking turn the heat off and let it sit.

While the millet is cooking, heat a grill over a medium-hot fire.

Combine the olive oil, vinegar, orange juice, garlic, ginger, curry powder, cinnamon, black pepper, honey, and 1/2 teaspoon salt in a small bowl; stir well.

Place the onion, carrots and button mushrooms in a large bowl; pour the marinade over them. Toss well with your hands. The vegetables can sit for up to 24 hours in this marinade; cover and refrigerate them if you'd like to refrigerate them.

Place the carrots and onions on the coolest part of the grill for 10 minutes or so, turning them periodically. Grill the mushrooms for 3 minutes per side.

Stir the peanuts into the warm millet. Spoon the millet onto plates, then distribute the grilled vegetables on top. Spoon the remaining marinade over the vegetables and sprinkle with cilantro.

Rollitos de Pollo en Salsa de Guajillo (Chicken

Ingredients

1/4 onion
1 clove garlic
2 teaspoons vegetable oil
4 cloves garlic, minced
1 (16 ounce) can sliced mushrooms, drained
2 teaspoons minced fresh cilantro
6 (5 ounce) skinless, boneless chicken breast halves, pounded 1/3 inch thick
8 ounces thinly sliced ham
2 teaspoons vegetable oil
2 cups water
5 guajillo chile peppers, stemmed and seeded
1 pound tomatoes, seeded and chopped
2 teaspoons vegetable oil
1/2 cup orange juice
1/2 teaspoon dried oregano
Salt to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Place the onion quarter, and garlic clove on a small pan, and place in the oven to roast as oven comes to temperature. Remove once golden.

Meanwhile, heat 2 teaspoons vegetable oil in a skillet over medium heat. Stir in minced garlic, and cook for about a minute until golden brown and fragrant. Pour in mushrooms, and cook for a minute or two until the garlic flavor has infused the mushrooms, and they are no longer soggy. Stir in the cilantro, then remove from heat.

Prepare the rolls by laying each chicken breast onto your work surface. Spoon some of the mushroom filling onto the center of the chicken breast, then cover with the ham. Roll into a firm cylinder, and secure with toothpicks.

Heat 2 teaspoons of vegetable oil in a skillet over medium-high heat. Add the chicken rolls; sear until golden brown on all sides, about 5 minutes. Place into the preheated oven, and cook until they reach an internal temperature of 160 degrees F (70 degrees C), 15 to 20 minutes.

While the chicken is baking, bring the water to a boil, and blanch the guajillo chiles until softened, about 30 seconds. Place chiles into a blender, along with the tomatoes, roasted onion, and roasted garlic; puree until smooth, using water as needed to make a smooth sauce.

Heat 2 teaspoons of vegetable oil in a skillet over medium heat. Pour in the pureed sauce, and bring to a boil. Pour in the orange juice, season with oregano, and salt to taste. Return to a boil, then reduce heat to medium, and simmer for 5 minutes.

To serve, remove the toothpicks from the chicken rolls, and slice each into 3 or 4 slices. Arrange onto dinner plates, and bathe with sauce.

Twenty Four Hour Layered Salad

Ingredients

1/2 head leaf lettuce, torn
1/2 bunch fresh spinach, torn
1 cup sliced celery
1 cup sliced fresh mushrooms
5 hard-cooked eggs, sliced
2 cups peas
1/2 green bell pepper, chopped
5 green onions, sliced
2 (8 ounce) cans sliced water chestnuts, drained
1 cup mayonnaise
1 cup sour cream
2 tablespoons white sugar
1 1/2 cups shredded sharp Cheddar cheese
1/4 cup crumbled cooked bacon

Directions

Toss together the lettuce, spinach, celery, mushrooms, eggs, peas, bell pepper, green onions, and water chestnuts in a 9x13 inch dish. Mix the mayonnaise, sour cream, and sugar in a bowl, and spread evenly over the salad to the edges of the dish. Sprinkle with Cheddar cheese, and top with bacon. Cover and refrigerate 24 hours before serving.

Spinach Salad with Curry Vinaigrette

Ingredients

1/4 pound slab bacon
1 tablespoon curry powder
3 tablespoons red wine vinegar
1 tablespoon prepared Dijon-style mustard
9 tablespoons vegetable oil
salt and pepper to taste
12 cups flat leaf spinach - rinsed, dried and stems removed
12 fresh mushrooms, sliced

Directions

Trim the rind from the bacon and cut into 1 inch cubes. Place bacon in a large, deep skillet. Cook over medium high heat until brown and crispy. Cover and reduce heat to lowest setting to keep bacon warm.

In a small, dry skillet, toast curry powder over medium heat, stirring often, until fragrant, about 30 seconds. Remove from heat.

In a medium bowl, whisk together the vinegar and mustard. Add oil in a thin stream, whisking constantly, until the oil is completely incorporated. Add curry powder and whisk until smooth. Season to taste with salt and pepper.

In a large bowl, toss together the bacon, spinach, mushrooms and vinaigrette until evenly coated. Adjust salt and pepper to taste and serve immediately.

Coq au Vin alla Italiana

Ingredients

4 pounds dark meat chicken pieces
1 tablespoon vegetable oil
5 cloves crushed garlic
1/2 cup all-purpose flour
1 teaspoon poultry seasoning
3 (4 ounce) links sweet Italian sausage, sliced
1 cup chopped onion
3 carrots, sliced
1/2 pound fresh mushrooms, sliced
1/2 teaspoon dried rosemary
1 cup red wine
1 (14.5 ounce) can whole peeled tomatoes
salt and pepper to taste

Directions

In a large skillet, heat oil. Add 1/2 of the garlic. Season flour with poultry seasoning. Dredge chicken parts in flour, then brown in the skillet for 4 or 5 minutes. Add the sausage, and saute for a few minutes. Add the onion, carrots, mushrooms, rosemary and the remaining garlic. Stir all together.

Add the wine and tomatoes; stir. Cover and let simmer over low heat for 25 minutes. Season with salt and pepper to taste and let simmer for another 10 minutes. Let cool covered for 10 minutes, then serve.

Oriental Spinach Salad

Ingredients

5 cups fresh spinach, rinsed and dried
1 cup bean sprouts
2 clementines, peeled and segmented
1/3 cup sliced fresh mushrooms
1/3 cup vegetable oil
2 tablespoons soy sauce
1 pinch garlic powder

Directions

Tear the spinach into bite size pieces and toss in a large bowl with the bean sprouts, clementines and mushrooms.

In a small bowl, whisk together the oil, soy sauce and garlic powder. Pour over the spinach mixture, toss, and let stand for about 5 minutes to let the flavors blend.

Turkey Tetrazzini I

Ingredients

1 (8 ounce) package angel hair pasta
2/3 cup sliced onion
1/4 cup butter
1/4 cup all-purpose flour
1 teaspoon salt
1/4 teaspoon ground white pepper
1/2 teaspoon poultry seasoning
1/4 teaspoon ground mustard
2 cups milk
1 cup shredded sharp Cheddar cheese
2 tablespoons chopped pimento peppers
1 (4.5 ounce) can sliced mushrooms
1 pound cooked turkey, chopped

Directions

Preheat the oven to 400 degrees F (200 degrees C). Bring a large pot of lightly salted water to a boil. Add the pasta and cook for 4 minutes, or until almost tender. Drain.

Melt the butter in a saucepan over medium heat. Add the onion; cook and stir until tender. Stir in the flour until blended, then gradually stir in the milk so that no lumps form. Season with salt, pepper, poultry seasoning and mustard. Cook over medium heat, stirring constantly until the mixture thickens. Remove from the heat and add 2/3 cup cheese and pimento, stirring until cheese melts. Add undrained mushrooms to cheese sauce.

Place a layer of pasta in the bottom of a 9x13 inch baking dish. Cover with a layer of turkey, and then a layer of cheese sauce. Repeat the layers. Sprinkle remaining 1/3 cup cheese over top.

Bake for about 25 minutes in the preheated oven, until sauce is bubbly and cheese on top is toasted.

Easy Salmon

Ingredients

6 (4 ounce) fillets salmon
1 (.7 ounce) package dry Italian-style salad dressing mix
1/2 cup water
2 tablespoons lemon juice
1 cup fresh sliced mushrooms

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly butter one 9x13 inch baking dish.

In a cup, combine salad dressing mix, water and lemon juice.

Arrange salmon fillets in a single layer in the prepared baking dish. Pour the water mixture over the top and place the sliced mushrooms over the salmon.

Bake, covered, for 15 minutes. Remove cover and bake for an additional 15 minutes, basting with cooking liquids.

My Favorite Green Bean Casserole

Ingredients

2 tablespoons butter
1/2 cup diced onion
1 tablespoon minced fresh flat-leaf parsley
1 cup diced fresh mushrooms
2 tablespoons all-purpose flour
1 teaspoon salt
1/2 teaspoon ground black pepper
1/2 teaspoon fresh lemon juice
1 cup sour cream
2 (14.5 ounce) cans French-style green beans, drained

1 cup shredded Cheddar cheese
1 cup crushed buttery round crackers
1/4 cup melted butter

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Melt 2 tablespoons butter in a skillet over medium heat. Cook and stir the onions, parsley, and mushrooms in the melted butter until the onions are translucent and the mushrooms are giving off their juices, 7 to 10 minutes. Add the flour, salt, pepper, and lemon juice; cook until the flour is slightly browned, 2 to 3 minutes. Stir the sour cream into the mixture. Mix the green beans into the mixture. Pour the green bean mixture into a 9-inch square baking dish. Sprinkle the Cheddar cheese over the mixture. Stir the crackers and melted butter together in a small bowl until evenly mixed; spread evenly over the Cheddar cheese layer.

Bake in the preheated oven until bubbly and brown, 20 to 30 minutes.

Creamed Broccoli and Mushroom Soup

Ingredients

3 cups water
2 cups chopped broccoli
8 ounces mushrooms, sliced
2 tablespoons butter
1 cup nonfat dry milk powder
1 (10.75 ounce) can condensed Cheddar cheese soup
2 dashes hot sauce
1/8 teaspoon ground black pepper
1 dash garlic powder

Directions

In a large pot, mix the water, broccoli, mushrooms, and butter. Bring to a boil, reduce heat to low, and simmer 5 minutes, until broccoli is tender. Mix in milk powder, soup, hot sauce, pepper, and garlic powder. Continue cooking, stirring frequently, until heated through.

My Mom's Swiss Steak

Ingredients

2 tablespoons vegetable oil
2 (1/2 pound) beef sirloin tip steaks
salt and pepper to taste
1 cup (1 small) chopped onion
1 (16 ounce) can diced tomatoes
2 cups sliced fresh mushrooms (optional)
1 stalk celery, chopped (optional)
1/2 cup chopped green bell pepper (optional)
1 1/2 teaspoons dried oregano
1 bay leaf
1 cup water (optional)
2 tablespoons cornstarch (optional)

Directions

Heat oil in a large Dutch oven over medium-high heat. Place steaks into the pot one at a time, quickly browning on each side. Remove steaks, and set aside. Add the onion to the pot, and cook over medium-low heat until wilted, about 3 minutes. Return the steaks to the pot, and add the tomatoes, mushrooms, celery and green pepper. Season with oregano and add the bay leaf.

Cover the pot, and cook over medium-low heat for about 1 1/2 hours, or until meat is fork tender. If you wish to thicken the gravy, remove the meat to a plate. Stir together the cornstarch and water; stir into the pan juices. Let simmer for about 2 minutes to thicken. Return the beef to the pot.

Mediterranean Yellow Rice and Vegetables

Ingredients

2 cups vegetable broth
2 cups chicken broth
1/3 cup pineapple juice
2 1/2 cups instant brown rice
1/3 cup raisins
2 tablespoons ground turmeric
1 teaspoon ground cumin
1 tablespoon vegetable oil
1 onion, chopped
1 zucchini, chopped
1/2 cup chopped fresh mushrooms
1/2 red bell pepper, chopped
1/2 yellow bell pepper, chopped
2 tablespoons honey
1 tablespoon vegetable oil
1/4 cup lemon juice
1 teaspoon minced fresh ginger root
1 pinch ground black pepper
1/2 fresh pineapple - peeled, cored and chopped

Directions

Pour the vegetable broth, chicken broth, and pineapple juice into a large saucepan, and bring to a boil over high heat. Stir in the brown rice, raisins, turmeric, and cumin, bring back to a boil. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, about 10 minutes.

Heat 1 tablespoon of oil in a skillet over medium heat; cook and stir the onion, zucchini, mushrooms, red and yellow pepper for about 5 minutes, until the vegetables have softened.

While the vegetables are cooking, stir together honey, 1 tablespoon of oil, lemon juice, ginger, and black pepper in a bowl. Stir honey mixture, cooked vegetables, and pineapple into the cooked rice, bring the mixture back to a boil, and serve hot.

Mushroom Prosciutto Pasta

Ingredients

4 cups uncooked penne or medium tube pasta
1/2 pound sliced fresh mushrooms
1/4 cup chopped onion
2 tablespoons butter
10 slices prosciutto, chopped
2 teaspoons cornstarch
2 cups heavy whipping cream
1/2 cup minced fresh parsley
1/4 teaspoon pepper
Shredded Parmesan cheese

Directions

Cook pasta according to package directions. Meanwhile, in a large skillet, saute the mushrooms and onion in butter until tender. Add prosciutto; saute for 3 minutes.

In a bowl, combine the cornstarch and cream until smooth; stir into the skillet. Add parsley and pepper. Bring to a boil; cook and stir for 2 minutes or until thickened. Drain pasta; add to the skillet and stir to coat. Sprinkle with Parmesan cheese if desired.

Campbell's Kitchen Beef Stroganoff

Ingredients

1 pound boneless beef sirloin steak or beef top round steak
2 tablespoons vegetable oil
1 medium onion, chopped
1 (10.75 ounce) can Campbell'sB® Condensed Cream of Mushroom Soup or Campbell'sB® Condensed 98% Fat Free Cream of Mushroom Soup
1/2 teaspoon paprika
1/2 cup sour cream or yogurt
4 cups hot cooked medium egg noodles
Chopped fresh parsley

Directions

Slice beef into very thin strips.

Heat half the oil in skillet over medium-high heat. Cook beef until browned, stirring often. Set beef aside.

Add remaining oil. Add onion and cook over medium heat until tender. Pour off fat.

Add soup and paprika. Heat to a boil. Stir in sour cream and return beef to skillet. Heat through. Serve over noodles. Sprinkle with parsley.

Beef Tenderloin in Creamy Porcini Sauce

Ingredients

1 ounce dried porcini mushrooms
1 cup hot water
2 tablespoons butter
6 tablespoons olive oil, divided
1 small red onion, finely chopped
1 teaspoon finely minced garlic
1 cube beef bouillon
salt and black pepper to taste
1/2 cup heavy cream
2 pounds new potatoes
2 pounds beef tenderloin medallions
1/2 teaspoon crushed dried thyme

Directions

In a small bowl, soak dried mushrooms in hot water.

Heat butter and 2 tablespoons olive oil in a skillet over medium heat. Stir in the onion and garlic; cook until the onion is tender and transparent. Stir in beef bouillon cube, and pour in mushrooms with water. Season with salt and pepper. Mix in cream; simmer gently for 5 minutes. Set aside.

Place whole potatoes in a pan with water to cover; bring to a boil over high heat, and cook about 5 minutes. Drain water. When potatoes are cool enough to touch, cut them in half. Heat 2 tablespoons olive oil in a skillet over medium heat, and fry potatoes until golden. Season with salt and thyme. Set aside.

Preheat oven to 400 degrees F (200 degrees C).

Season beef medallions with salt and pepper. Heat 2 tablespoons olive oil in a wok or large skillet over high heat. Place medallions in hot oil, and brown on both sides. Remove from heat, and place medallions in the center of a roasting dish.

Cover medallions with porcini sauce. Arrange potatoes around medallions. Cover dish with aluminum foil. Roast for 15 minutes.

Chicken and Bacon Chowder

Ingredients

1 pound sliced bacon
3 cups diced celery
1/2 cup diced onion
4 cups diced peeled potatoes
3 cups chicken broth
2 cups diced carrots
3 cups diced cooked chicken
2 (10.75 ounce) cans condensed
cream of mushroom soup,
undiluted
2 cups half-and-half cream
1/2 teaspoon salt
1/2 teaspoon pepper

Directions

In a soup kettle or Dutch oven, cook bacon until crisp. Drain, reserving 2 tablespoons drippings. Crumble bacon and set aside. Saute celery and onion in drippings until tender. Add potatoes, broth and carrots; bring to a boil. Reduce heat; cover and simmer for 20 minutes or until vegetables are tender. Stir in remaining ingredients and heat through.

Linguine with Chicken and Vegetables in a Cream

Ingredients

1 tablespoon garlic powder, or to taste
1/4 teaspoon poultry seasoning
1/4 teaspoon cayenne pepper
1/8 teaspoon onion powder
1/8 teaspoon ground black pepper

2 tablespoons butter
4 skinless, boneless chicken breasts
1/2 cup white wine
1 (16 ounce) package linguine pasta
1 cup chopped broccoli
1 zucchini, cubed
3/4 cup sliced fresh mushrooms (optional)
1 1/2 cups heavy cream
1 cup grated Parmesan cheese
1/8 teaspoon crushed red pepper flakes
salt and pepper to taste

Directions

Combine garlic powder, poultry seasoning, cayenne pepper, onion powder, and 1/8 teaspoon pepper in an empty salt shaker. Lightly sprinkle the seasoning mixture over the chicken breasts. Reserve the remaining seasoning mix.

Melt the butter in a large skillet over medium-high heat. Place the chicken breasts in the skillet and cook, covered, for 5 minutes. Pour in the white wine and reduce heat to medium. Continue cooking until the chicken breasts are no longer pink in the center and the juices run clear, 15 to 20 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Place chicken on a plate and set aside.

While the chicken is cooking, fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the linguine, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain well in a colander set in the sink.

Bring a pot of lightly salted water to a boil. Add the broccoli, and cook for 1 minute, then drop in the zucchini. Cook uncovered until just tender, about 2 minutes more. Drain in a colander, then immediately immerse in ice water for several minutes until cold to stop the cooking process. Once the vegetables are cold, drain well, and set aside.

Stir the mushrooms into the same skillet used to cook the chicken over medium-high heat. Cook and stir until the mushrooms are tender, 3 to 5 minutes. Reduce heat to medium. Pour the heavy cream into the skillet and bring to a simmer, scraping up any brown bits on the bottom of the skillet. Stir in the Parmesan cheese, red pepper flakes, and remaining seasoning mix. Add the cooked vegetables and linguine; toss. Season with salt and pepper to taste.

Scrumptious Salisbury Steak in Mushroom Gravy

Ingredients

1 pound ground beef
1 egg
3 tablespoons crushed buttery
round cracker crumbs
2 tablespoons finely chopped
onion
1/2 teaspoon salt
1/2 teaspoon pepper
1/4 teaspoon poultry seasoning
2 (4 ounce) cans sliced
mushrooms with juice
3 tablespoons butter
3 tablespoons all-purpose flour
3 cups milk
3 cubes beef bouillon

Directions

In a medium bowl, mix together the ground beef, egg, cracker crumbs, onion, salt, pepper and poultry seasoning using your hands. Shape into 6 patties about 1 inch thick.

Fry the patties in a large skillet over medium-high heat for 3 to 4 minutes per side, or until browned. Drain off grease, and remove patties to a platter; keep warm.

Melt the butter in the same skillet, and add the mushrooms. Cook and stir for about 2 minutes. Sprinkle the flour over, and mix in until blended. Stir in the milk and beef bouillon. Cook and stir over medium heat until smooth and starting to thicken. Return the patties to the gravy and cook over low heat, uncovered, for 10 minutes, stirring occasionally.

Swedish Meatballs I

Ingredients

1 egg
1/4 cup milk
1 pound ground beef
1/4 cup dry cream of wheat cereal
1/4 cup minced onion
1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
1 (12 fluid ounce) can evaporated milk
1 tablespoon chopped fresh parsley

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, whisk together the egg and the milk. Add the beef, cream of wheat and onion and mix well. Shape into 1 inch balls. Place balls on a lightly greased baking sheet.

Bake at 350 degrees F (175 degrees C) for about 20 minutes.

Drain meatballs on paper towels, if needed. Then place meatballs in a lightly greased 2 quart casserole dish. In a separate medium bowl, combine the soups with the evaporated milk, stirring until smooth. Pour over the meatballs.

Bake uncovered at 350 degrees F (175 degrees C) for another 40 minutes. Sprinkle with parsley before serving.

Porcini Mushroom Pasta

Ingredients

1 tablespoon olive oil
2 cloves garlic, minced
1/2 red onion, minced
1/2 cup red bell pepper, julienned
1/2 cup julienned carrots
1/2 cup dry red wine
1 cup rehydrated porcini mushrooms
1 1/2 cups crushed tomatoes
2 teaspoons chopped fresh basil
1 teaspoon dried rosemary, crushed
salt and pepper to taste
6 cups tagliatelle (wide noodles)

Directions

Heat the oil in a large skillet over medium heat. Add garlic and onions and saute for 4 minutes, then add red bell pepper and carrots and saute for 4 more minutes. Add red wine, raise heat and boil for 1 minute; then reduce heat to medium low, add mushrooms and cook for 3 minutes.

Add tomatoes, basil and rosemary and season with salt and pepper to taste. Simmer for 10 minutes and serve sauce over cooked noodles.

Grilled Chicken and Artichoke Soup

Ingredients

1 ounce dried porcini mushrooms
1 cup boiling water
1 pound skinless, boneless chicken breast halves
salt and pepper to taste
6 cups chicken broth
1/2 cup sun-dried tomatoes (not packed in oil), snipped into small pieces
2 tablespoons tomato paste
1/3 cup olive oil
2 cloves garlic, minced
1 red onion, minced
2 (13.75 ounce) cans artichoke bottoms, drained and chopped
1/4 teaspoon black pepper
1/2 cup chopped fresh parsley
2 tablespoons fresh lemon juice
1/2 cup dry white wine
1/2 cup grated Parmesan cheese, or to taste

Directions

Place the dried mushrooms into the boiling water and set aside until softened, about 20 minutes. Once softened, squeeze excess water from mushrooms and finely chop. Reserve the mushroom-flavored water.

Preheat an outdoor grill for medium-high heat and lightly oil grate.

Season chicken breasts with salt and pepper. Grill chicken breasts until no longer pink in the center, about 6 minutes per side. Once cooked, set aside.

Pour chicken broth into a large pot, and bring to a boil over high heat. Stir in sun-dried tomatoes, tomato paste, and reserved mushroom liquid. Reduce heat to medium-low, and simmer for 15 minutes.

Meanwhile, heat the olive oil in a large skillet over medium heat. Stir in garlic and onion, and cook until the onion has softened and turned translucent, about 5 minutes. Stir in the chopped mushrooms, artichokes, pepper, parsley, lemon juice, and white wine. Bring to a boil over high heat, then reduce heat and simmer 10 minutes; add to the simmering chicken broth.

Slice the grilled chicken breasts into strips and stir into the simmering soup. Sprinkle with Parmesan cheese before serving.

Asian Chicken Pasta Salad

Ingredients

8 ounces rotelle pasta
5 boneless chicken breast halves,
cooked and cut into bite-sized
pieces
5 tablespoons vegetable oil
1 teaspoon salt, divided
2 carrots, sliced diagonally
1/2 pound fresh mushrooms,
quartered
1/2 head broccoli, cut into florets
1/2 head cauliflower, broken into
small florets
1/4 cup water
1 bunch green onions, chopped
2 tablespoons soy sauce
3 tablespoons sesame oil

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Place in large bowl with chicken.

In large skillet or wok, heat 1 tablespoon oil. Cook carrots with 1/4 teaspoon salt until tender-crisp, 3 to 5 minutes. Remove carrots, place in bowl with chicken and pasta. Add 2 tablespoons oil to wok and cook mushrooms with 1/4 teaspoon salt until tender, 5 minutes. Remove mushrooms and place in bowl.

Add 2 more tablespoons oil to wok, stir-fry broccoli, cauliflower and onion until coated with oil. Add 1/2 teaspoon salt and 1/4 cup water, cover and cook 5 to 10 minutes, until tender-crisp, stirring occasionally. Remove vegetables with slotted spoon and toss with pasta and chicken.

Mix in green onions, soy sauce and sesame oil, adjusting soy and sesame to taste. Serve warm or cold.

Chicken Monterey

Ingredients

1/2 cup butter, divided
1/2 cup chopped onion
8 large mushrooms, chopped
1 clove garlic, minced
2 tablespoons all-purpose flour
1/2 cup chicken stock
1 teaspoon celery salt
1/2 teaspoon white pepper
1/2 cup white wine
1 1/2 cups shredded Monterey Jack cheese
1 cup all-purpose flour
salt and pepper to taste
8 skinless, boneless chicken breast halves - pounded thin

Directions

Preheat oven to 300 degrees F (150 degrees C). Lightly grease a medium baking dish.

Melt 1/4 cup butter in a medium skillet over medium heat. Stir in onion, mushrooms and garlic. Cook until tender, about 10 minutes. Stir in 2 tablespoons flour, chicken stock, celery salt, white pepper and white wine. Reduce heat to low, and cook, stirring frequently, until thickened and well blended, about 10 minutes. Mix 1/2 cup Monterey Jack cheese into the thickened sauce mixture, and stir until melted.

In a shallow medium bowl, mix 1 cup flour with salt and pepper. Dredge chicken breast halves in the flour mixture to coat. Melt remaining 1/4 cup butter in a large skillet over medium high heat. Cook chicken until lightly browned on all sides. Arrange breast halves in the prepared baking dish, and cover with the sauce.

Top chicken breast halves with remaining Monterey Jack cheese. Bake in the preheated oven 25 minutes, or until chicken is no longer pink and juices run clear.

Janet's Chicken Casserole

Ingredients

1/4 cup butter, melted
16 ounces herb-seasoned dry bread stuffing mix
2 (10.75 ounce) cans condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
1 cup mayonnaise
1 1/2 cups sour cream
1 (15 ounce) can peas, drained
1 (16 ounce) can sliced carrots, drained
1 pound fresh mushrooms, sliced
1 1/2 cups chicken broth
8 skinless, boneless chicken breast halves - cooked
1 (2.25 ounce) package blanched slivered almonds

Directions

In a medium bowl combine the melted butter or margarine and dry stuffing mix. Mix well and set aside. In a large bowl mix together the cream of chicken soup, cream of mushroom soup, mayonnaise and sour cream. Set aside.

Preheat oven to 350 degrees F (175 degrees C).

To Layer Casserole: Spread peas, carrots and 1/2 of the mushrooms in the bottom of a lightly greased 9x13 inch baking dish. Sprinkle 1/2 of the stuffing over the vegetable layer and press lightly with hand to compress. Ladle the chicken broth over the stuffing evenly. Next spread 1/2 of the soup mixture evenly over the stuffing. Add the chicken and spread to cover completely. Spread remaining mushrooms over chicken. Pour remaining soup mixture over all and top with remaining stuffing and slivered almonds.

Cover dish with aluminum foil and bake in the preheated oven for 1 hour. Remove foil and bake for another 15 minutes. Remove dish from oven, cover once more with foil and let stand about 20 minutes before cutting into individual pieces and serving. Keep covered in refrigerator.

Cheesy Italian Tortellini

Ingredients

1/2 pound ground beef
1/2 pound Italian sausage,
casings removed
1 (16 ounce) jar marinara sauce
1 (4.5 ounce) can sliced
mushrooms
1 (14.5 ounce) can Italian-style
diced tomatoes, undrained
1 (9 ounce) package refrigerated
or fresh cheese tortellini
1 cup shredded mozzarella
cheese
1/2 cup shredded Cheddar
cheese

Directions

Crumble the ground beef and Italian sausage into a large skillet. Cook over medium-high heat until browned. Drain.

Combine the ground meats, marinara sauce, mushrooms, and tomatoes in a slow cooker. Cover, and cook on LOW heat for 7 to 8 hours.

Stir in the tortellini, and sprinkle the mozzarella and cheddar cheese over the top. Cover and cook for 15 more minutes on LOW, or until the tortellini is tender.

Beef and Vegetable Stew

Ingredients

1 pound cubed beef stew meat
1 tablespoon vegetable oil
1 onion, thinly sliced
1 (6 ounce) can tomato paste
1 (14.5 ounce) can low fat, low sodium beef broth
1 cup chopped carrots
3 potatoes, cubed
1 sprig fresh rosemary
1 teaspoon dried thyme
1 bay leaf
1/4 teaspoon crushed red pepper flakes
10 ounces button mushrooms, quartered
1 (10 ounce) package frozen green peas, thawed

Directions

Remove any bits of fat from the meat. Heat the oil in a large pot over medium high heat. Saute the meat in the oil for 10 minutes, or until browned on all sides. Remove meat and set aside.

Add the onion and tomato paste to the pot and saute over medium heat for 5 minutes, or until onion is tender, stirring often. Return the meat to the skillet along with the beef broth, combining with the onion and tomato paste mixture. Reduce heat to low, cover and simmer for 1 to 1 1/2 hours, or until meat is tender.

Add the carrots, potatoes, rosemary, thyme, bay leaf and crushed red pepper flakes and simmer, covered, for another 45 minutes. (Note: It may be necessary to add some water if the stew seems too thick.)

Finally, add the mushrooms and the peas and allow stew to heat through, about another 10 to 15 minutes. Remove bay leaf and rosemary sprig before serving.

Chickpea Soup II

Ingredients

1/8 cup olive oil
1 onion, chopped
1 clove garlic, minced
1 green bell pepper, chopped
5 button mushrooms, chopped
1/2 teaspoon dried oregano
1/2 teaspoon dried parsley
1/2 teaspoon dried basil
1 pinch crushed red pepper flakes
1 (15 ounce) can tomato sauce
1 (15 ounce) can garbanzo beans,
drained
4 cups water

Directions

In a large saucepan over medium heat, combine the olive oil, onion, garlic, bell pepper, mushrooms, oregano, parsley, basil and red pepper flakes. Saute for about 5 minutes, or until onions are tender. Add the tomato sauce, chickpeas and water. Reduce heat to low, cover and simmer for 30 minutes.

Hariton's 'Famous' Vegetarian Casserole

Ingredients

8 large eggplants
8 large potatoes
8 green bell peppers
8 large onions
8 summer squash
6 tomatoes
1 pound fresh green beans
1 pound whole fresh mushrooms
2 bulbs garlic, cloves separated and peeled
1/4 cup chopped fresh dill weed
1/4 cup chopped fresh oregano
1/4 cup chopped fresh basil
1 (15 ounce) can tomato sauce
3/4 cup olive oil
salt and pepper to taste

Directions

Prepare the eggplant before assembling ingredients, by cutting them into 2 inch chunks and putting them into an extra large bowl with salted water to cover. This will draw out the bitterness from the eggplant. Let this sit for about 3 hours.

Preheat oven to 375 degrees F (190 degrees C).

Cut the potatoes, green bell peppers, onion, squash and tomatoes into 2-inch chunks. Cut the green beans and mushrooms in half and peel the garlic cloves.

Drain and rinse the eggplant, then combine it with all the other chopped vegetables, the dill, oregano and basil and place all into a 3x13x18 inch roasting pan. Pour the tomato sauce and olive oil over all.

Bake at 375 degrees F (190 degrees C) for 2 1/2 hours, adding a little water about halfway through cooking time to keep moist.

Potatoes and Onions

Ingredients

3 potatoes, cubed
1/4 cup fat free Italian-style
dressing
2 cups fresh sliced mushrooms
1 onion, finely diced
2 stalks celery, chopped

Directions

Place potatoes in a pot of boiling water until tender. Drain well.

Spray a frying pan with non-stick cooking spray and pour in dressing. Over a medium heat fry the mushrooms, onions and celery. When cooked to your desired texture pour the mixture over the potatoes. Serve hot.

Pizza Soup II

Ingredients

1 1/4 cups fresh sliced mushrooms
1/2 cup finely diced onion
1 teaspoon vegetable oil
2 cups water
15 ounces pizza sauce
8 ounces sliced pepperoni
sausage, each slice cut in half
1 cup chopped tomatoes
1/2 cup chopped, cooked Italian sausage
1/4 teaspoon Italian seasoning
1/4 cup grated Parmesan cheese

Directions

In a large saucepan, heat oil over medium heat. Saute mushrooms and onion in oil for 2 to 3 minutes, or until tender.

Mix in water, pizza sauce, pepperoni, tomatoes, sausage and Italian seasoning. Cover, and bring to a boil. Reduce heat; cover, and simmer for 20 minutes, stirring occasionally.

Before serving, stir in Parmesan cheese. Garnish with mozzarella cheese.

Shrimp and Asparagus

Ingredients

1 pound fresh asparagus
1 (16 ounce) package egg noodles
4 cloves garlic, minced
1/2 cup extra virgin olive oil
1 cup butter
1 tablespoon lemon juice
1 pound medium shrimp - peeled and deveined
1 pound fresh mushrooms, thinly sliced
1/2 cup grated Parmesan cheese
salt and pepper to taste

Directions

In a small saucepan, boil or steam asparagus in enough water to cover until tender; chop and set aside.

Bring a large pot of salted water to full boil, place the pasta in the pot and return to a rolling boil; cook until al dente. Drain well.

In a large saucepan, saute garlic in the olive oil over medium-low heat until the garlic is golden brown.

Place butter and lemon juice in the saucepan. Heat until the butter has melted. Place the shrimp in the saucepan and cook until the shrimp turns pink. Place the mushrooms and asparagus into the saucepan, cook until mushrooms are tender.

Toss the shrimp and vegetable mixture with the egg noodles and sprinkle with Parmesan cheese. Salt and pepper to taste. Serve immediately.

Korean Bean Curd (Miso) Soup

Ingredients

3 1/2 cups water
3 tablespoons denjang (Korean bean curd paste)
1 tablespoon garlic paste
1/2 tablespoon dashi granules
1/2 tablespoon gochujang (Korean hot pepper paste)
1 zucchini, cubed
1 potato, peeled and cubed
1/4 pound fresh mushrooms, quartered
1 onion, chopped
1 (12 ounce) package soft tofu, sliced

Directions

In a large saucepan over medium heat, combine water, denjang, garlic paste, dashi and gochujang. Bring to a boil and let boil 2 minutes. Stir in zucchini, potato, mushrooms and onions and let boil 5 to 7 minutes more. Stir in tofu and cook until tofu has expanded and vegetables are tender.

Seafood Tomato Alfredo

Ingredients

1 tablespoon butter
1 medium onion, chopped
1 (10.75 ounce) can Campbell's®
Condensed Cream of Mushroom
with Roasted Garlic Soup
1/2 cup milk
1 cup diced canned tomato
1 pound fresh fish fillet (flounder,
haddock or halibut), cut into 2-
inch pieces
4 cups hot cooked linguine

Directions

Heat the butter in a 10-inch skillet over medium heat. Add the onion and cook until it's tender.

Stir in the soup, milk and tomatoes. Heat to a boil. Add the fish to the skillet and reduce the heat to low. Cover and cook for 10 minutes or until the fish flakes easily when tested with a fork.

Serve over linguine.

Steak Roll-Ups

Ingredients

1 1/2 pounds boneless round steak
1/4 cup chopped onion
1/4 cup butter or margarine, melted
2 cups fresh bread cubes
1/2 cup chopped celery
1 tablespoon dried parsley flakes
1/2 teaspoon salt
1/2 teaspoon poultry seasoning
1/4 teaspoon pepper
1 cup all-purpose flour
2 tablespoons cooking oil
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 1/3 cups water
3/4 teaspoon browning sauce (optional)

Directions

Pound steak to 1/3-in. thickness. Cut into six pieces. Combine the next eight ingredients; mix well. Place 1/3 cup on each piece of steak; roll up and fasten with a toothpick. Roll in flour.

in a large skillet, brown roll-ups in oil. Combine soup, water and browning sauce if desired; pour over roll-ups. Cover and simmer for 2 hours or until meat is tender, turning occasionally.

Chicken and Asparagus Bake

Ingredients

1 medium onion, chopped
1/4 cup butter or margarine
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 (8 ounce) can mushroom stems and pieces, drained
1 (5 ounce) can evaporated milk
2 tablespoons chopped pimientos
2 teaspoons soy sauce
1/2 teaspoon pepper
1/4 teaspoon hot pepper sauce
2 cups shredded Cheddar cheese
5 cups cubed cooked chicken
1 (10 ounce) package frozen cut asparagus, thawed
3 tablespoons chopped almonds

Directions

In a large saucepan, saute onion in butter until tender. Stir in the soup, mushrooms, milk, pimientos, soy sauce, pepper and pepper sauce. Stir in cheese until melted.

In a greased shallow 2-1/2-qt. baking dish, layer half of the chicken, asparagus and cheese sauce. Repeat layers. Sprinkle with almonds. Bake, uncovered, at 350 degrees F for 25-30 minutes or until bubbly.

Slow Cooker Scalloped Potatoes with Ham

Ingredients

3 pounds potatoes, peeled and thinly sliced
1 cup shredded Cheddar cheese
1/2 cup chopped onion
1 cup chopped cooked ham
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup water
1/2 teaspoon garlic powder
1/4 teaspoon salt
1/4 teaspoon black pepper

Directions

Place sliced potatoes in slow cooker. In a medium bowl, mix together shredded cheese, onion and ham. Mix with potatoes in slow cooker. Using the same bowl, mix together condensed soup and water. Season to taste with garlic powder, salt and pepper. Pour evenly over the potato mixture.

Cover, and cook on High for 4 hours.

Grandma's Chili

Ingredients

2 pounds ground beef
1/2 onion, chopped
1/2 green bell pepper, chopped
salt and pepper to taste
1 (15 ounce) can baked beans
1 (4.5 ounce) can mushrooms,
drained
1 tablespoon brown sugar
1/4 teaspoon chili powder

Directions

In a large saucepan over medium high heat, saute the ground beef for 5 minutes, or until browned. Stir in the onion and green bell pepper and saute for 5 more minutes. Season with salt and pepper to taste.

Next, add the beans, mushrooms, brown sugar and chili powder to taste. Mix together well, reduce heat to low and let simmer for 20 minutes to 1 hour or more, depending on how much time you have and how thick you like your chili.

Taco Braid

Ingredients

1 teaspoon active dry yeast
2 tablespoons sugar, divided
3/4 cup warm water (110 degrees to 115 degrees F), divided
2 tablespoons butter or margarine, softened
2 tablespoons nonfat dry milk powder
1 egg, beaten
1/2 teaspoon salt
2 cups all-purpose flour
FILLING:
1 pound lean ground beef
1/4 cup sliced fresh mushrooms
1 (8 ounce) can tomato sauce
2 tablespoons taco seasoning
1 egg, beaten
1/2 cup shredded Cheddar cheese
1/4 cup sliced ripe olives

Directions

In a mixing bowl, dissolve yeast and 1 teaspoon sugar in 1/2 cup water; let stand for 5 minutes. Add butter, milk powder, egg, salt and remaining sugar and water. Stir in enough flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to greased top. Cover and let rise in a warm place until doubled, about 1 hour.

In a skillet, cook beef and mushrooms over medium heat until meat is no longer pink; drain. Stir in tomato sauce and taco seasoning. Set aside 1 tablespoon beaten egg. Stir remaining egg into beef mixture. Cool completely.

Punch dough down. Turn onto a lightly floured surface; roll into a 15-in. x 12-in. rectangle. Place on a greased baking sheet. Spread filling lengthwise down center third of rectangle. Sprinkle with cheese and olives.

On each long side, cut 1-in.-wide strips about 2-1/2-in. into center. Starting at one end, fold alternating strips at an angle across filling. Pinch ends to seal and tuck under. Cover and let rise for 30 minutes.

Brush with reserved egg. bake at 350 degrees F for 20-25 minutes or until golden brown. Remove from pan to a wire rack.

Garden Saute

Ingredients

1/4 cup chopped red onion
1 garlic clove, minced
2 teaspoons olive oil
1 medium yellow summer squash, sliced
1 medium zucchini, sliced
1/2 cup sliced fresh mushrooms
1 medium tomato, cut into wedges
1/4 cup chopped celery
1/2 teaspoon lemon juice
1/4 teaspoon dried rosemary, crushed
1/4 teaspoon dill weed
1/4 teaspoon Italian seasoning
1/8 teaspoon fennel seed
1/8 teaspoon pepper

Directions

In a large skillet coated with nonstick cooking spray, saute onion and garlic in oil until tender. Add the remaining ingredients; gently stir. Cover and cook over medium heat for 5-7 minutes or until vegetables are tender.

Hot Portobello Mushroom Sandwich

Ingredients

1 portobello mushroom cap, cut into 1/2-inch slices
1 tablespoon red wine vinegar
2 slices pumpernickel rye bread
1 tablespoon Dijon mustard
1 tablespoon sliced pimento-stuffed green olives
2 slices Havarti cheese

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place mushroom slices in a bowl. Sprinkle mushrooms with red wine vinegar. Lay the bread slices on a baking sheet. Spread mustard evenly on one slice. Arrange the mushroom slices on the slice of bread with the mustard. Place the green olive slices on the other slice of bread. Cover each piece of bread with the Havarti cheese.

Bake in preheated oven until the cheese melts, 5 to 7 minutes. Remove from oven and put the slices together to make a sandwich.

Fresh Veggie Pockets

Ingredients

1 (8 ounce) package cream cheese spread
1/4 cup sunflower kernels
1 teaspoon salt or salt-free seasoning blend
4 wheat pita breads, halved
1 medium tomato, thinly sliced
1 medium cucumber, thinly sliced
1 cup sliced fresh mushrooms
1 ripe avocado, peeled and sliced

Directions

In a bowl, combine the cream cheese, sunflower kernels and seasoned salt; spread about 2 tablespoons on the inside of each pita half. Layer with tomato, cucumber, mushrooms and avocado.

Sassy Steak Marinade and Sauce

Ingredients

1 pound beef sirloin steaks
1 tablespoon olive oil
2/3 cup cocktail sauce
1/4 cup honey
3 tablespoons soy sauce
3 cloves garlic, crushed
1/4 teaspoon seasoning salt, or to taste
1 tablespoon olive oil
8 ounces sliced fresh mushrooms

Directions

Pierce steaks all over with a fork, and place them into a resealable freezer bag. In a medium bowl, stir together 1 tablespoon of olive oil, cocktail sauce, honey, soy sauce, garlic, and seasoning salt. Pour over the steaks in the bag, seal, and refrigerate for 30 minutes or up to 6 hours, turning frequently.

Preheat an outdoor grill for medium-high heat. When grill is heated, lightly oil the grate.

Remove steaks from marinade, reserving marinade. Grill for about 7 minutes on each side, or to your desired degree of doneness.

While steaks are grilling, heat the remaining tablespoon of olive oil in a skillet over medium heat. Add mushrooms, and cook until tender. Pour in reserved marinade, and bring to a boil. Boil for 5 minutes, or until thickened. Serve with steaks.

Cheesy Shell Lasagna

Ingredients

1 1/2 pounds lean ground beef
2 medium onions, chopped
1 garlic clove, minced
1 (14.5 ounce) can diced tomatoes
1 (14 ounce) jar meatless spaghetti sauce
1 (4 ounce) can mushroom stems and pieces, undrained
8 ounces uncooked small pasta shells
2 cups reduced-fat sour cream
11 slices reduced-fat provolone cheese
1 cup shredded part-skim mozzarella cheese

Directions

In a nonstick skillet, cook the beef, onions and garlic over medium heat until meat is no longer pink; drain. Stir in the tomatoes, spaghetti sauce and mushrooms. Bring to a boil. Reduce heat; simmer, uncovered, for 20 minutes. Meanwhile, cook pasta according to package directions; drain.

Place half of the pasta in an ungreased 13-in. x 9-in. x 2-in. baking dish. Top with half of the meat sauce, sour cream and provolone cheese. Repeat layers. Sprinkle with mozzarella cheese.

Cover and bake at 350 degrees F for 35-40 minutes longer or until the cheese begins to brown. Let stand for 10 minutes before cutting.

Golden State Mushroom Soup

Ingredients

1 pound fresh mushrooms, sliced
1 medium onion, chopped
1/4 cup butter or margarine
1/4 cup all-purpose flour
1/2 teaspoon salt
1/8 teaspoon pepper
1 1/2 cups milk
1 (14.5 ounce) can chicken broth
1 teaspoon chicken bouillon
granules
1 cup sour cream
Minced fresh parsley

Directions

In a large saucepan, saute mushrooms and onion in butter until tender. Sprinkle with flour, salt and pepper; mix well. Gradually stir in milk, broth and bouillon; bring to a boil. Cook and stir for 2 minutes. Reduce heat. Stir in sour cream; heat through (do not boil). Garnish with parsley if desired.

Spicy Edam Shrimp Quiche

Ingredients

1 tablespoon butter
1/2 cup diced onion
1/2 cup diced mushrooms
1/2 teaspoon chopped fresh parsley
2 tablespoons red wine
3 eggs
1/2 cup fat free sour cream
1/4 teaspoon red pepper flakes
1 pinch salt
1 cup shredded Edam cheese
1 cup cooked salad shrimp
1 (9 inch) unbaked pie shell

Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt butter in a skillet over medium heat. Stir in the onion, and cook until softened and translucent, then stir in mushrooms. Cook for an additional 3 minutes. Pour in red wine, and simmer until the liquid has nearly evaporated.

Whisk together eggs, sour cream, red pepper flakes, and salt until smooth; stir in cheese. Place shrimp into the pie shell in an even layer, sprinkle mushroom mixture over top, then pour in custard and spread evenly.

Bake in preheated oven for 50 minutes until set. Allow to cool for 10 minutes before serving.

Fried Frog Legs with Creamy Onion-Mushroom

Ingredients

1 1/2 pounds meaty frog legs
1 cup milk
1 eggs, lightly beaten, divided
1 teaspoon garlic powder
1/2 teaspoon onion powder

1 cup all-purpose flour
1/4 cup fine dry bread crumbs
2 tablespoons yellow cornmeal
1/2 teaspoon baking powder
2 teaspoons salt
1 teaspoon fresh ground black pepper
1 teaspoon cayenne pepper
1 teaspoon paprika
1/2 teaspoon dried oregano
1/2 teaspoon ground thyme
1/4 teaspoon cumin
1 teaspoon dried parsley

1/2 cup olive oil
3 tablespoons butter

1 small onion, diced
5 large mushrooms, diced
2 tablespoons all-purpose flour
1 cup milk
1 cup evaporated milk
1 teaspoon instant chicken bouillon granules
salt and pepper to taste

Directions

Rinse frog legs and pat dry. Separate the legs at the joint if desired. Set aside. In a medium bowl, mix together 1 cup milk, half of the beaten egg (about 1 tablespoon), garlic powder, and onion powder. Place the frog legs into the mixture, cover and refrigerate for about one hour, stirring occasionally.

In a large bowl, stir together 1 cup flour, bread crumbs, cornmeal, baking powder, 2 teaspoons salt, 1 teaspoon pepper, cayenne, paprika, oregano, thyme, cumin and parsley. Mix well and set aside.

Heat the olive oil and butter in a large skillet or electric skillet set to medium heat. For an electric skillet, set to 325 degrees F (165 degrees C). Dip each frog leg portion into the flour and spice mixture, packing on as much of the dry mixture as you can. Place the coated frog legs into the pan so they are close but not touching. Cook for about 15 minutes, until browned and crispy, turning often to prevent burning. Take care, they will become more fragile as they cook. Remove from pan, and place on paper towels to drain.

Add the chopped onion and mushrooms to the skillet, and sprinkle them with chicken bouillon. Cook, stirring frequently until onions and vegetables are soft. Sprinkle the last 2 tablespoons of flour into the skillet, and stir to blend in. Cook, stirring constantly until the flour is browned. Mix together the remaining 1 cup milk, evaporated milk, and the other half of the beaten egg. Gradually mix into the skillet. Whisk or stir constantly until the gravy is thick and bubbly. Season to taste with salt and pepper. Add the frog legs, and serve them smothered with gravy.

Mushroom and Potato Chowder

Ingredients

1/2 cup chopped onion
1/4 cup butter or margarine
2 tablespoons all-purpose flour
1 teaspoon salt
1/2 teaspoon pepper
3 cups water
1 pound fresh mushrooms, sliced
1 cup chopped celery
1 cup diced peeled potatoes
1/2 cup chopped carrots
1 cup light cream
1/4 cup grated Parmesan cheese

Directions

In a large kettle, saute onion in butter until tender. Add flour, salt and pepper; stir to make a smooth paste. Gradually add water, stirring constantly. Bring to a boil; cook and stir for 1 minute. Add the mushrooms, celery, potatoes and carrots. Reduce heat; cover and simmer for 30 minutes or until vegetables are tender. Add cream and Parmesan cheese; heat through.

Sandy's Casserole

Ingredients

2 cups uncooked elbow macaroni
2 (5 ounce) cans chunk chicken
2 cups shredded Cheddar cheese
2 cups milk
2 (10.75 ounce) cans condensed cream of chicken soup
1 (4 ounce) can sliced mushrooms
1/4 cup chopped onion

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl combine the macaroni, chicken, cheese, milk, soup, mushrooms and onion. Mix together and transfer mixture to a 9x13 inch baking dish.

Bake at 350 degrees F (175 degrees C) for about 45 minutes, or until bubbly and golden brown.

Chicken Celery Casserole

Ingredients

1 tablespoon olive oil
1 large onion, sliced into rings
4 cloves garlic, minced
4 boneless, skinless chicken breast halves, cut into bite-sized pieces
2 (10.75 ounce) cans condensed cream of celery soup
1 cup chopped celery
1 (4 ounce) can mushrooms, drained
1 cup chopped carrot
1 pinch poultry seasoning
salt and pepper to taste

Directions

Heat oil in a large skillet over medium-high heat. Add onion and garlic, and saute for a few minutes until tender. Add chicken pieces, and fry until lightly browned. Transfer the mixture to a 9x13 inch baking dish, and stir in the celery soup, celery, mushrooms, and carrots. Season with poultry seasoning, salt and pepper to taste.

Preheat the oven to 300 degrees F (150 degrees C). Cover the dish, and bake for 2 hours. Serve over chicken flavored rice. Can be made the night before and reheated before serving.

Skillet Chicken Pasta

Ingredients

1/2 (8 ounce) package spaghetti
2 tablespoons olive oil
8 roma (plum) tomatoes, halved and sliced
1 teaspoon garlic powder
1/2 teaspoon dried oregano
2 teaspoons dried basil
1 pinch salt
1 teaspoon ground black pepper
1 1/2 teaspoons white sugar
1 tablespoon ketchup
3 tablespoons olive oil
2 skinless, boneless chicken breasts, cut into thin strips
2 garlic cloves, crushed
1 green bell pepper, chopped
1 red bell pepper, chopped
1 red onion, chopped
1 cup sliced fresh mushrooms (optional)
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of water to a boil over high heat. Stir in the spaghetti, and return to a boil. Cook the pasta until it has cooked through, but is still firm to the bite, about 6-8 minutes. Drain well and keep warm.

Heat 2 tablespoons oil in a large skillet over medium heat. Stir in the tomatoes; cook until they soften and begin to break down. Stir in the garlic powder, oregano, basil, salt, pepper, sugar, and ketchup. Heat sauce through and reserve.

Heat the remaining 3 tablespoons oil in a separate cast iron skillet over medium heat. Stir in chicken; cook until browned. Stir in crushed garlic cloves; cook for 1 additional minute.

Remove chicken from skillet and reserve. Turn heat to high. Stir the green pepper, red pepper, onion, and mushrooms into the skillet and cook until they begin to soften. Stir in browned chicken. Turn heat to medium and cook until chicken is no longer pink in the center, and the vegetables are cooked through, about 5 minutes.

Toss the chicken and vegetables with the tomato sauce and the hot pasta. Serve sprinkled with Parmesan cheese.

Chicken Eugene

Ingredients

8 skinless, boneless chicken breasts
1 (8 ounce) jar dried beef
8 slices bacon
8 ounces sour cream
1 (10.75 ounce) can condensed cream of mushroom soup

Directions

Preheat oven to 275 degrees F (135 degrees C).

Line a 9x13 inch glass baking dish with dried beef. Wrap the chicken breasts with the bacon strips and place the wrapped chicken breasts onto the beef. Mix together the sour cream and cream of mushroom soup and pour evenly over the chicken.

Bake uncovered in the preheated oven for 3 hours and enjoy, enjoy!

Easy Creamy Potato Ecstasy

Ingredients

2 cups water
2 potatoes - peeled and cubed
2 stalks celery, chopped
1/2 cucumbers, sliced
6 baby carrots, sliced
2 cloves garlic, minced
2 onions, sliced
2 button mushrooms, chopped
2 cubes chicken bouillon

Directions

Bring water to a boil in a large saucepan over high heat. Place the potatoes and celery in the water and boil for 10 minutes. Then add the cucumber, carrots, garlic, onion, mushrooms and bouillon.

Reduce heat to medium and let simmer for 10 more minutes. Transfer mixture to a blender or food processor and puree for 40 seconds, or until smooth.

Pepperoni Pizza Bake

Ingredients

1 (16 ounce) package wide egg noodles
2 1/4 cups pizza sauce, divided
1 cup sliced fresh mushrooms
1 (2.25 ounce) can sliced ripe olives, drained
1 (3.25 ounce) package sliced pepperoni
2 cups shredded mozzarella cheese

Directions

Cook noodles according to package directions; drain. In a bowl, combine noodles and 3/4 cup pizza sauce. Transfer to a greased 13-in.x 9-in.x 2-in. baking dish. Top with remaining pizza sauce.

Layer with the mushrooms, olives and pepperoni. Sprinkle with cheese. Bake, uncovered, at 375 degrees F for 15-18 minutes or until heated through and cheese is melted.

Shredded Roast Spaghetti Sauce

Ingredients

4 pounds bone-in pork roast
3 teaspoons salt
1/4 cup all-purpose flour
1/4 cup olive oil
2 cups hot water
3 cloves crushed garlic
1 onion, chopped
2 bay leaves
1 teaspoon celery salt
1 teaspoon ground black pepper
2 teaspoons white sugar
1/2 teaspoon crushed red pepper flakes
1 teaspoon Italian-style seasoning
1/4 teaspoon monosodium glutamate (MSG)
1/2 teaspoon dried oregano
1/2 teaspoon dried basil
1/2 teaspoon dried parsley
1/2 teaspoon dried rosemary, crushed
1/8 teaspoon ground nutmeg
4 (6 ounce) cans tomato paste
1 quart water
1 cup red wine
1/2 cup sliced black olives
1 cup fresh sliced mushrooms
8 anchovy fillets, mashed (optional)

Directions

Season pork roast with salt to taste; dredge in flour. Heat oil in a large pot. Brown roast slowly, on all sides, in hot oil. Add hot water; cover and cook slowly for 3 hours or until meat almost falls apart. Tear meat into small pieces with a fork.

To pot add the garlic, onion, bay leaves, celery salt, black pepper, sugar, chile pepper, seasoning, monosodium glutamate, oregano, basil, parsley, rosemary, nutmeg, tomato paste, water, wine, olives, mushrooms and anchovy fillets (if desired). Stir together, cover pot tightly and let simmer over low heat for 2 hours, stirring occasionally. Remove cover and continue cooking until sauce thickens to desired consistency.

Chicken Avocado Casserole

Ingredients

7 tablespoons butter, divided
1 tablespoon olive oil
8 skinless, boneless chicken breast halves
1/4 cup all-purpose flour
1 cup light cream
1 cup chicken broth
3/4 teaspoon MortonB® Kosher Salt
1/4 teaspoon ground black pepper
1/2 cup grated Parmesan cheese
2 dashes hot pepper sauce
1/2 teaspoon dried rosemary, crushed
1/2 teaspoon dried basil
3 cups sliced fresh mushrooms
1/4 cup sherry
1/2 cup sliced almonds, toasted
2 avocados

Directions

Preheat the oven to 350 degrees F. Melt one tablespoon of butter in large heavy skillet. Add olive oil and swirl together with the butter. Add chicken and saute until chicken pieces are browned and juices run clear. Turn pieces to brown evenly while sauteing. Place chicken breasts in 9x13 baking dish and set aside.

Melt 4 tablespoons of butter until foamy. Stir in flour, and cook for three minutes, stirring constantly. Slowly add cream and chicken broth. Continue stirring and cooking until smooth and thickened. Season sauce with MortonB® Kosher Salt, black pepper, Parmesan cheese, hot pepper sauce and herbs. Set aside.

Saute mushrooms in remaining two tablespoons of butter. Add sherry and cook until reduced. Place mushrooms over the chicken. Pour the sauce over the chicken and mushrooms. Bake uncovered for 25 minutes, then sprinkle with almonds, and return to oven for 10 minutes. Peel and slice avocados lengthwise and place over chicken before serving.

Biscuit Pizza Bake

Ingredients

1 pound ground beef
2 (12 ounce) packages
refrigerated buttermilk biscuits
1 (15 ounce) can pizza sauce
1 cup chopped green pepper
1/2 cup chopped onion
1 (4 ounce) can mushroom stems
and pieces, drained
1 (3.25 ounce) package sliced
pepperoni
1 cup shredded mozzarella
cheese
1 cup shredded Cheddar cheese

Directions

In a skillet, cook beef over medium heat until no longer pink. Meanwhile, quarter the biscuits; place in a greased shallow 3-qt. baking dish. Top with pizza sauce. Drain beef; sprinkle over biscuits and sauce. Layer with green pepper, onion, mushrooms, pepperoni and cheeses. Bake, uncovered, at 350 degrees F for 25-30 minutes or until cheese is melted. Let stand for 5-10 minutes before serving.

Geneva's Ultimate Hungarian Mushroom Soup

Ingredients

2 tablespoons unsalted butter
2 cups chopped onions
1 1/2 pounds fresh mushrooms,
thickly sliced
4 1/2 teaspoons chopped fresh
dill
1 tablespoon Hungarian sweet
paprika
1 tablespoon soy sauce
2 cups low-sodium chicken broth
1 cup skim milk
3 tablespoons all-purpose flour
1/2 ripe tomato
1/2 Hungarian wax pepper
1 teaspoon salt
ground black pepper to taste
1/2 cup light sour cream

Directions

Melt the butter in a large pot over medium heat. Cook and stir the onions in the butter until fragrant, about 5 minutes. Add the mushrooms and continue cooking until the mushrooms are tender, about 5 minutes more. Stir the dill, paprika, soy sauce, and chicken broth into the mushroom mixture; reduce heat to low, cover, and simmer 15 minutes.

Whisk the milk and flour together in a small bowl. Stir the mixture into the soup. Add the tomato and Hungarian wax pepper. Return cover to the pot and simmer another 15 minutes, stirring occasionally. Season with salt and pepper. Mix the sour cream into the soup and continue cooking and stirring until the soup has thickened, 5 to 10 minutes more. Remove the Hungarian wax pepper and tomato and discard before serving the soup.

Cream of Mushroom and Soy Sauce Pork Chops

Ingredients

1/4 cup brown sugar
6 pork chops
1 (5 ounce) bottle soy sauce
1 (10.75 ounce) can condensed
cream of mushroom soup

Directions

Rub brown sugar into pork chops. Place chops in shallow dish and pour soy sauce over. Cover and refrigerate. Allow to marinate for one hour.

Pour the cream of mushroom soup into the crock of a slow cooker. Remove chops from the soy sauce and place on top of soup.

Cover, and cook on Low until very tender, 6 to 8 hours.

Asian Chicken and Rice

Ingredients

1 tablespoon vegetable oil
4 skinless, boneless chicken breasts
1 (10.75 ounce) can Campbell's® Condensed Golden Mushroom Soup
1 1/2 cups water
1 (1.25 ounce) package teriyaki seasoning mix
1 (16 ounce) package frozen stir-fry vegetables
1 1/2 cups uncooked instant white rice

Directions

Heat oil in skillet. Add chicken and cook until browned. Remove chicken.

Add soup, water, seasoning mix and vegetables. Heat to a boil. Stir in rice. Top with chicken. Cover and cook over low heat 5 min. or until done.

Red Wine Reduction Steak Sauce

Ingredients

3 tablespoons butter
1/2 yellow onion, chopped
1/2 red onion, chopped
2 large shallots, chopped
2 tablespoons minced garlic
1 roma (plum) tomato, chopped
1 pound carrots, chopped
3/4 pound fresh mushrooms,
sliced
1 (14 ounce) can beef broth
1 1/4 cups Merlot wine, divided

Directions

Heat the butter in a saucepan over medium-high heat; cook and stir the yellow and red onion, shallots, garlic, tomato, carrots, and mushrooms until the onions are translucent and the carrots have softened, 10 to 15 minutes. Pour in the beef broth and 1 cup of Merlot, and bring to a boil, scraping and dissolving any browned bits of flavor from the bottom of the pan. Reduce heat, and simmer until the vegetables are very soft and the pan juices have reduced by half, about 20 minutes.

Strain out and discard the vegetables from the sauce. Return the sauce to a boil over medium-high heat, stir in 1/4 cup of Merlot wine, and reduce heat. Simmer the sauce until it is reduced to 1/4 of its original volume, stirring occasionally, about 20 minutes.

Awesome Roast Beef

Ingredients

3 pounds rump roast
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (10.5 ounce) can condensed
beef broth

Directions

Place rump roast in a slow cooker. Pour in condensed cream of mushroom soup and condensed beef broth. Cook on LOW for about 8 hours.

Slow Cooker Clam Chowder

Ingredients

1 (6 ounce) can minced clams
4 slices bacon, cut into small pieces
3 potatoes, peeled and cubed
1 cup chopped onion
1 carrot, grated
1 (10.75 ounce) can condensed cream of mushroom soup
1/4 teaspoon ground black pepper
2 (12 fluid ounce) cans evaporated milk

Directions

In a small bowl, drain the clams and reserve the juice. Add water to the juice as needed to total 1 3/4 cups liquid. Cover the clams and put in refrigerator for later.

In a slow cooker combine the bacon, potatoes, onion, carrot, soup, ground black pepper, evaporated milk and reserved clam juice with water. Cover and cook on low setting for 9 to 11 hours OR on high setting for 4 to 5 hours. Add the clams and cook on high setting for another hour.

Sausage Stuffed Mushrooms II

Ingredients

1/2 pound ground pork sausage
1 (8 ounce) package cream
cheese, softened
1 (8 ounce) package fresh
mushrooms, stems removed

Directions

Preheat the broiler.

Place sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and transfer to a medium bowl.

Blend cream cheese with the sausage. Stuff mushroom caps with the cream cheese and sausage mixture.

Arrange stuffed mushroom caps on a medium baking sheet. Broil in the preheated oven 2 to 3 minutes, until lightly browned.

Minnesota Pork Chops

Ingredients

6 pork chops
salt and pepper to taste
1 cup uncooked wild rice
1 1/2 cups water
1 (8 ounce) can canned mushrooms
1 tablespoon chicken bouillon granules
1 (10.75 ounce) can condensed cream of mushroom soup

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a skillet with a small amount of oil, brown the chops seasoned with salt and pepper. Spray a large 9x13 inch casserole dish with nonstick spray. Sprinkle the washed rice evenly in bottom of dish.

Add water and mushrooms. Sprinkle with chicken bullion. Arrange the chops on top and spoon soup over chops and rice. Cover casserole with aluminum foil and seal tightly. Bake for 1 1/2 hours to 2 hours or until rice and chops are tender.

Mushroom-Stuffed Tenderloin

Ingredients

3 bacon strips
1 cup chopped fresh mushrooms
2 tablespoons chopped onion
1 garlic clove, minced
3/4 cup dry bread crumbs, divided
2 tablespoons minced fresh parsley
1 (2 pound) beef tenderloin, trimmed
1 tablespoon butter, melted
1 tablespoon grated Parmesan cheese

Directions

In a skillet, cook bacon until crisp. Remove bacon; crumble and set aside. Drain, reserving 1 tablespoon drippings. In the drippings, saute the mushrooms, onion and garlic until tender. Remove from the heat; stir in 1/2 cup of bread crumbs, parsley and bacon.

Cut a slit lengthwise three-quarters of the way through the tenderloin. Lightly place stuffing in the pocket; close with toothpicks. Combine butter and Parmesan cheese; spread over top and sides of meat. Press the remaining bread crumbs onto butter mixture.

Place meat on rack in a shallow roasting pan. Bake, uncovered, at 350 degrees F for 15 minutes. Cover and bake for 1 hour or until meat reaches desired doneness (for rare, a meat thermometer should read 140 degrees F; medium, 160 degrees F; well-done, 170 degrees F). Let stand for 10 minutes and remove toothpicks before slicing.

Roasted Mushrooms and Shaved Celery with

Ingredients

1 lemon
1/2 cup olive oil
2 tablespoons Hellmann's® or Best Foods® Real Mayonnaise
1/4 cup loosely packed fresh basil leaves
2 teaspoons honey
1 pound cremini mushrooms, stems removed and quartered
3 tablespoons canola oil
2 stalks white celery hearts, sliced 1/8 inch thick
2 tablespoons chopped celery leaves OR parsley

Directions

From the lemon, grate the peel and squeeze enough juice to measure 1/4 cup; set aside.

Process olive oil, Hellmann's® or Best Foods® Real Mayonnaise, basil, lemon juice, lemon peel and honey in blender or food processor until smooth. Season, if desired, with salt and black pepper. Turn into small bowl; cover and refrigerate at least 30 minutes.

Preheat oven to 375 degrees F. Toss mushrooms with canola oil in medium bowl. Season, if desired, with salt and black pepper. Roast mushrooms, stirring occasionally, 25 minutes or until golden.

Combine celery, celery leaves and 1/2 of the vinaigrette in large bowl. Season, if desired, with salt and black pepper. To serve, top celery mixture with mushrooms, then drizzle with remaining vinaigrette. Serve room temperature.

Savory Filled Cottage Cheese Pancakes

Ingredients

1/2 cup instant oatmeal
1/4 cup cottage cheese
1/2 cup egg whites
water, as needed
1 clove garlic, minced
1/2 teaspoon Italian seasoning
1 dash cayenne pepper
salt and pepper to taste
olive oil cooking spray
1/2 cup chopped mushrooms
1 cup chopped fresh spinach
2 slices Canadian bacon, diced
1 ounce crumbled feta cheese

Directions

Blend the oatmeal, cottage cheese, and egg whites in a blender until smooth; add water as needed to keep the mixture moving. Add the garlic, Italian seasoning, cayenne pepper, salt, and black pepper; blend to combine.

Prepare a saucepan with cooking spray and place over medium heat; cook the mushrooms in the hot pan until tender, 5 to 7 minutes; set aside.

Prepare a large skillet with cooking spray and place over medium-high heat; cook the cottage cheese mixture in the hot skillet until bubbles begin to form on the top. Flip the pancake and cook until browned on the bottom; remove from heat. Spread the mushrooms over one half of the pancake; top the mushrooms with the spinach, Canadian bacon, and feta cheese. Fold the other half of the pancake over the fillings like you would an omelet.

Antipasto

Ingredients

4 cups chopped cauliflower
4 cups pearl onions
2 cups chopped red bell peppers
2 cups chopped green bell peppers
2 cups chopped celery
2 cucumbers - peeled, seeded and chopped
2 cups carrots, chopped
2 cups vegetable oil
2 cups distilled white vinegar
1 (6 ounce) can tomato paste
1 tablespoon pickling spice, wrapped in cheesecloth
1 cup black olives
1 cup pitted green olives
4 cups canned mushrooms
1 1/2 (6 ounce) cans tuna, drained and flaked

Directions

In a large bowl with enough lightly salted water to cover, place the cauliflower, pearl onions, red bell peppers, green bell peppers, celery and cucumbers. Soak 8 to 12 hours, or overnight.

In a small bowl with enough lightly salted water to cover, place the carrots. Soak 8 to 12 hours, or overnight.

In a large saucepan, place the vegetable oil, vinegar, tomato paste and pickling spice. Bring the mixture to a boil. Drain and rinse the carrots, and place them in the mixture. Boil 10 minutes.

Drain and rinse the vegetables in the cauliflower mixture. Place them into the saucepan. Cook 10 minutes, or until the cauliflower is tender but crisp.

Stir black olives, green olives, mushrooms and tuna into the mixture. Remove the mixture from heat. Discard the wrapped pickling spice. While still hot, transfer to sterile containers and refrigerate.

Vegetarian Shepherd's Pie I

Ingredients

5 russet potatoes, peeled and cut into thirds
4 tablespoons butter
1 1/2 teaspoons salt
ground black pepper to taste
2 cups milk
3 cups water
1/2 cup kasha (toasted buckwheat groats)
2/3 cup bulgur
2 cups chopped onion
2 cloves garlic, minced
2 carrots, diced
2 cups fresh sliced mushrooms
1 1/2 tablespoons all-purpose flour
1 cup whole corn kernels, blanched
3 tablespoons chopped fresh parsley

Directions

Gently boil potatoes in a large pot of water for 20 minutes, or until tender. Drain, and return to the pot. Mash potatoes with 2 tablespoons butter or margarine, 3/4 teaspoon salt, and 1/2 cup milk until fairly smooth. Set aside.

In a saucepan, bring 1 1/2 cups water with 1/2 teaspoon salt to a boil. Stir in kasha. Reduce heat, and simmer, uncovered, for 15 minutes. Add 1 1/2 cups more water, and bring to a boil. Add bulgur, cover, and remove from heat. Let stand for 10 minutes.

In a large saucepan, melt the remaining 2 tablespoons of butter or margarine over medium heat. Add onions, garlic, and carrots; saute until the onions soften. Add mushrooms; cook and stir for 3 to 4 minutes. Sprinkle flour over vegetables; stir constantly for 2 minutes, or until flour starts to brown. Pour remaining 1 1/2 cups milk over the vegetables, and increase heat to high. Stir with a whisk until sauce is smooth. Reduce heat, and simmer for 5 minutes. Stir in corn, 1/4 teaspoon salt, and black pepper to taste.

Mix together vegetable mixture and kasha mixture in a large bowl. Spoon into a buttered 10 inch pie pan, and smooth with a spatula. Spread mashed potatoes over top, leaving an uneven surface.

Bake in a preheated 350 degree F (175 degree C) oven for 30 minutes. Garnish with the chopped parsley, and serve.

Merlot-Peppercorn Steak Sauce

Ingredients

1 tablespoon butter
4 mushrooms, sliced
1 clove garlic, minced
2 tablespoons whole black peppercorns
1/4 cup Merlot wine
1 tablespoon balsamic vinegar
3 tablespoons Worcestershire sauce
1/2 teaspoon minced fresh rosemary

Directions

Melt butter in a saucepan over medium heat. Stir in the mushrooms, garlic, and peppercorns, and saute until the mushrooms are tender. Pour in the wine, balsamic, and Worcestershire sauce, increase the heat to medium-high, and reduce by 1/3. Stir in the rosemary and cook for 1 to 2 minutes until fragrant.

Tsao Mi Fun (Taiwanese Fried Rice Noodles)

Ingredients

1/2 pound thinly sliced pork loin
1/4 cup soy sauce
1/4 cup rice wine
1 teaspoon white pepper
1 teaspoon Chinese five-spice powder
1 teaspoon cornstarch

4 dried Chinese black mushrooms
1 (8 ounce) package dried rice vermicelli

1/4 cup vegetable oil, divided
2 eggs, beaten
1/4 clove garlic, minced
1 tablespoon dried small shrimp
3 carrots, cut into matchstick strips
1/2 onion, chopped
3 cups bean sprouts
4 leaves napa cabbage, thinly sliced
salt to taste
3 sprigs fresh cilantro for garnish

Directions

Place the pork into a mixing bowl and pour in the soy sauce and rice wine. Sprinkle with the white pepper, five-spice powder, and cornstarch. Mix well, then set aside to marinate. Soak the mushrooms in a bowl of cold water for 20 minutes, then pour off the water, cut off and discard the stems of the mushrooms. Slice the mushrooms thinly and reserve. Soak the rice vermicelli in a separate bowl of cold water for 10 minutes, then pour off the water and set the noodles aside.

Heat 1 tablespoon of the vegetable oil in a wok or large skillet over medium heat. Pour in the eggs, and cook until firm, flipping once, to make a pancake. Remove the egg pancake, and allow to cool, then thinly slice and place into a large bowl. Heat 2 more tablespoons of the vegetable oil in the wok over high heat. Stir in the garlic and dried shrimp, and cook until the shrimp become aromatic, about 20 seconds. Next, add the pork along with the marinade, and cook until the pork is no longer pink, about 4 minutes. Stir in the carrots and onion, and cook until the carrots begin to soften, about 3 minutes. Finally, add the bean sprouts, napa cabbage, and sliced mushrooms; cook and stir until the vegetables are tender, about 3 minutes more. Scrape the pork mixture into the bowl along with the eggs, then wipe out the wok and return it to the stove over medium-high heat.

Heat the remaining vegetable oil in the wok, then stir in the drained rice vermicelli noodles. Cook and stir for a few minutes until the noodles soften, then stir in the reserved pork mixture. Scrape the mixture in to a serving bowl and garnish with cilantro to serve.

Wild Rice Casserole II

Ingredients

2 (14.5 ounce) cans chicken broth
1 cup uncooked wild rice
1/2 cup water chestnuts, sliced
1/4 cup butter
1 teaspoon salt
1/2 pound fresh mushrooms,
sliced
1/2 cup onion, chopped

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring chicken broth to a boil in a medium saucepan.

In a 1 1/2 quart baking dish, mix chicken broth, uncooked wild rice, water chestnuts, 2 tablespoons butter and salt.

Cover, and bake in the preheated oven 30 minutes.

While rice mixture is baking, melt remaining butter in a medium skillet over medium heat. Place mushrooms and onion in skillet, and slowly cook and stir until tender. Stir mushrooms and onion into the wild rice mixture, cover, and continue baking 30 minutes, or until liquid has been absorbed.

Wild Rice with Rosemary and Cashew Stuffing

Ingredients

1 teaspoon olive oil
1/2 cup onion, chopped
1/2 cup chopped fresh mushrooms
1 cup chopped cashews
1 tablespoon chopped fresh rosemary
1 3/4 cups chicken stock
1 cup long grain and wild rice mix

Directions

Heat oil in a skillet over medium heat. Saute onions until tender and translucent. Stir in mushrooms, and saute until soft. Add rosemary, and cook for 1 minute. Stir in cashews, and cook for 1 minute. Transfer to a medium saucepan.

Pour in chicken stock, and stir in rice. Cover, and bring to a boil. Reduce heat, and simmer until water is absorbed. Remove from heat, and let stand for 5 minutes. Stuff into the cavity of a small roasting chicken.

West Indian Chicken

Ingredients

3/4 cup distilled white vinegar
1/4 cup barbeque sauce
1/4 cup soy sauce
1/2 cup brown sugar
2 tomatoes, diced
1 green bell pepper, diced
2 cups chopped fresh mushrooms
1 (4 pound) whole chicken, cut into pieces

Directions

In a large stockpot or dutch oven, over medium heat, combine the vinegar, barbeque sauce, soy sauce and brown sugar. Stir in the tomatoes, green pepper, and mushrooms. Bring the mixture to a simmer, then add the chicken. Continue to simmer until chicken is tender and pulls from the bone easily, about 30 minutes.

When chicken is cooked through, remove it from the pot and tear the meat off of the bones into bite sized pieces. Discard bones and return the chicken to the pot and heat through. Serve hot over rice.

Jay's Hearty Breakfast Skillet

Ingredients

2 pounds potatoes, cubed
1/2 pound bacon
1 green bell pepper, sliced
1 red bell pepper, sliced
1 onion, sliced
2 cups sliced mushrooms
salt and pepper to taste
3 cups shredded American cheese
8 eggs

Directions

Bring a large pot of water to a boil. Add potatoes, and cook until tender but still firm, 12 to 15 minutes; drain.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Cut into small chunks; set aside.

Place potatoes into skillet, and cook on medium heat until browned. Flip potatoes occasionally to prevent sticking. Stir in green pepper, red pepper, onion, and mushrooms. Cook until vegetables are tender. Stir in cooked bacon, and season with salt and pepper. Cover with shredded cheese, and turn mixture until cheese is melted. Keep on low heat while cooking eggs.

Cook eggs to your preferred style. Place potatoes in a large serving dish, and top with eggs (2 per serving).

Zucchini Crepes

Ingredients

1 cup all-purpose flour
2 eggs
1/2 cup egg substitute
1 1/2 cups fat-free milk
3/4 teaspoon salt
FILLING:
1 large onion, chopped
1 medium green pepper, chopped
1 cup sliced fresh mushrooms
1 tablespoon canola oil
1 medium zucchini, shredded and squeezed dry
2 medium tomatoes, chopped and seeded
1 1/2 cups shredded reduced-fat Cheddar cheese, divided
1/4 teaspoon salt
1/4 teaspoon dried oregano
1/8 teaspoon pepper
1 1/2 cups meatless spaghetti sauce

Directions

In a bowl, whisk together flour, eggs, egg substitute, milk and salt until smooth. Cover and refrigerate for 1 hour.

Heat an 8-in. nonstick skillet coated with nonstick cooking spray; pour about 1/4 cup batter into center of skillet. Lift and tilt pan to evenly coat bottom. Cook until top appears dry; turn and cook 15-20 seconds longer. Remove to a wire rack. Repeat with remaining batter, add nonstick cooking spray as needed. When cool, stack crepes with waxed paper to paper towels in between.

In a skillet, saute the onion, green pepper and mushrooms in oil until tender. Add zucchini; saute 2-3 minutes longer. Remove from the heat; stir in tomatoes, 1 cup of cheese, salt, oregano and pepper. Spoon onto crepes and roll up. Arrange in a 13-in. x 9-in. x 2-in. baking dish coated with nonstick cooking spray.

Spread spaghetti sauce over crepes. Cover and bake at 350 degrees F for 15-20 minutes. Sprinkle with remaining cheese. Bake, uncovered, 5 minutes longer or until cheese is melted.

Pat's Mushroom Saute

Ingredients

2 tablespoons butter
1/2 tablespoon olive oil
1/2 tablespoon balsamic vinegar
1 clove garlic, minced
1/8 teaspoon dried oregano
1 pound button mushrooms,
sliced

Directions

Melt butter with oil in a large skillet over medium heat. Stir in balsamic vinegar, garlic, oregano, and mushrooms. Saute for 20 to 30 minutes, or until tender.

Three Cheese Chicken Bake

Ingredients

1/2 cup chopped onion
1/2 cup chopped green pepper
3 tablespoons butter or margarine
1 (10.75 ounce) can condensed cream of chicken soup, undiluted
1 (8 ounce) can sliced mushrooms, drained
1 (2 ounce) jar chopped pimientos, drained
1/2 teaspoon dried basil
1 (8 ounce) package noodles, cooked
3 cups diced cooked chicken
2 cups ricotta or cottage cheese
2 cups shredded Cheddar cheese
1/2 cup grated Parmesan cheese
1/4 cup buttered bread crumbs

Directions

In a skillet, saute onion and green pepper in butter until tender. Remove from the heat. Stir in the soup, mushrooms, pimientos and basil; set aside. In a large bowl, combine noodles, chicken and cheeses; add mushroom sauce and mix well. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Bake, uncovered, at 350 degrees F for 40 to 45 minutes or until bubbly. Sprinkle with crumbs. Bake 15 minutes longer.

Prime Rib Soup

Ingredients

4 beef ribs, trimmed from a
cooked prime rib roast
2 cups beef stock
1 potato, peeled and cut into 3/4
inch pieces
1 (8 ounce) package sliced fresh
mushrooms
1 teaspoon salt
1 teaspoon black pepper
1/4 cup chopped fresh chives

Directions

Place the ribs in a large pot and cover with water. Bring to a boil; reduce heat to medium-low, cover, and simmer until the meat is falling from the bones, about 2 hours. Remove the ribs and allow to cool. Trim the meat from the ribs and cut into bite sized pieces; refrigerate. Continue simmering the broth until reduced to 1 cup; refrigerate until the fat congeals to the top.

Skim and discard the congealed fat. Pour the broth into a saucepan along with the meat trimmings, beef stock, potato, mushrooms, salt, and pepper. Bring to a boil; reduce heat to medium-low, cover, and simmer until the potatoes are tender, about 20 minutes. Sprinkle with chives to serve.

Giant Stuffed Picnic Burger

Ingredients

2 pounds ground beef
1 teaspoon salt
1 teaspoon Worcestershire sauce
3/4 cup crushed seasoned stuffing mix
1 (4 ounce) can mushroom stems and pieces, drained
1/4 cup beef broth
1/4 cup minced fresh parsley
1/4 cup sliced green onions
1 egg, beaten
1 tablespoon butter or margarine, melted
1 teaspoon lemon juice

Directions

Combine beef, salt and Worcestershire sauce. Divide in half; pat each half into an 8-in. circle on waxed paper. Combine the remaining ingredients; spoon over one patty to within 1 in. of the edge. Top with second patty; press edges to seal. Grill, covered, over medium heat for 12-13 minutes on each side or until the juices run clear. Cut into wedges.

Jenni's Turkey and Dressing Pie

Ingredients

2 pounds ground turkey
2 cups peeled and sliced carrots
1 (15 ounce) can cut green beans, drained
1 (10 ounce) can whole kernel corn, drained
1 (12 ounce) jar turkey gravy
1 (6 ounce) package herb-seasoned dry bread stuffing mix
1 (10.75 ounce) can condensed cream of mushroom soup
3 cups shredded Cheddar cheese
1 cup dried, sweetened cranberries (optional)

Directions

Preheat the oven to 400 degrees F (200 degrees C). Lightly grease a 2 quart casserole dish or 9 inch square inch baking dish.

Set a large skillet over medium heat and coat with cooking spray. Crumble the ground turkey into the skillet and add carrots. Cook and stir until turkey is no longer pink, 5 to 10 minutes. Add the corn, green beans and gravy; stir to blend. Set aside and keep warm.

Prepare the stuffing mix according to package directions. Stir cream of mushroom soup into the stuffing along with the Cheddar cheese and cranberries.

Spoon the turkey and vegetables into the prepared baking dish. Drop large spoonfuls of the stuffing on top until the vegetables are completely covered.

Bake for 15 to 20 minutes in the preheated oven, until the top is lightly browned. Set the oven to broil, and cook for 5 minutes to crisp the top. Enjoy!

Swiss Chicken

Ingredients

6 (4 ounce) skinless, boneless
chicken breast halves
1 cup shredded Swiss cheese
5 cups seasoned stuffing mix
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1 cup sour cream

Directions

Place chicken in a greased 13-in. x 9-in. x 2-in. baking dish; sprinkle with the cheese and stuffing mix. Combine soup and sour cream; spread over stuffing. Bake, uncovered, at 375 degrees F for 1 hour or until the meat juices run clear.

Chicken Vegetable Barley Soup

Ingredients

1 cup slivered almonds
2 tablespoons olive oil
1 medium onion, chopped
1 cup chopped celery
4 cups sliced fresh mushrooms
4 cloves garlic, minced
1 cup chopped carrots
5 cups diced red potatoes
3 cups chopped cooked chicken
2 1/2 quarts chicken broth
1 cup quick-cooking barley
2 tablespoons butter
1/2 cup chopped fresh parsley
salt and black pepper to taste

Directions

Preheat oven to 400 degrees F (200 degrees C). Spread slivered almonds evenly over a baking sheet. Toast in preheated oven until golden brown and fragrant.

Heat the oil in a large stock pot over medium heat. Cook onions, celery, mushrooms, and garlic in oil until onions are tender.

Stir in carrots, potatoes, chicken, and broth. Bring to a boil, then stir in barley. Reduce heat, cover, and simmer 20 minutes.

Remove from heat, and stir in butter, parsley, and toasted almonds. Season with salt and pepper to taste.

Herbed Mushroom Spaghetti Sauce

Ingredients

1 pound lean ground beef
1/2 pound sliced fresh mushrooms
1 large onion, chopped
1 small green pepper, chopped
4 garlic cloves, minced
2 tablespoons olive oil
2 (8 ounce) cans tomato sauce
1 (10.75 ounce) can condensed tomato soup, undiluted
1 teaspoon dried basil
1/2 teaspoon salt
1/2 teaspoon dried rosemary, crushed
1/2 teaspoon dried oregano
1/4 teaspoon pepper
Hot cooked spaghetti

Directions

In a large skillet, cook the beef, mushrooms, onion, green pepper and garlic in oil over medium heat until meat is no longer pink; drain. Stir in the tomato sauce, soup and seasonings. Bring to a boil; reduce heat. Cover and simmer for 45-60 minutes, stirring occasionally. Serve over spaghetti.

Chicken Mushroom Linguine

Ingredients

6 ounces sliced fresh mushrooms
1 onion, chopped
1/4 cup butter
2 pounds boneless skinless
chicken breasts, cut into 1 inch
pieces
1/4 cup all-purpose flour
1 teaspoon salt
2 cups chicken broth
1 cup sour cream
1 (12 ounce) package dried
linguine pasta
1/2 teaspoon minced garlic
ground black pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add linguine pasta, and cook until tender, about 8 minutes. Drain.

Meanwhile, melt butter in a large skillet over medium heat. Add onion and mushrooms, and cook until tender. Remove the onions and mushrooms from the skillet with a slotted spoon; set aside.

Add chicken pieces to the pan, and sprinkle with garlic. Cook and stir until evenly browned, and cooked through.

Whisk the flour and salt into the pan drippings until smooth. Gradually whisk in the chicken broth, and simmer over low heat until slightly thickened. Return the mushrooms and garlic to the pan, and stir in sour cream. Cook until heated through, but do not boil. Serve over linguine pasta.

Anne's Hot Ham and Swiss Dip

Ingredients

1 pound thinly sliced deli ham,
sliced into thin strips
1 (8 ounce) package cream
cheese, cut into cubes
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1 (10.75 ounce) can condensed
cream of celery soup, undiluted
2 cups shredded Swiss cheese
2 (1 pound) loaves cocktail rye
bread

Directions

In a slow cooker, combine the ham, cream cheese, cream of mushroom soup and cream of celery soup. Stir in the Swiss cheese. Cover, and cook on Low until cheese is melted, about 2 hours, stirring occasionally. Serve on cocktail rye slices.

Japanese-Style Grilled Mushrooms

Ingredients

4 portobello mushroom caps
3 tablespoons soy sauce
2 tablespoons sesame oil
1 tablespoon minced fresh ginger root
1 small clove garlic, minced

Directions

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source.

Wash the mushrooms; arrange on a baking sheet with top side of the mushroom facing down. Whisk together the soy sauce, sesame oil, ginger, and garlic in a small bowl; brush the mixture evenly over the mushrooms.

Roast the mushrooms under the broiler until soft, about 10 minutes.

Veggie Quinoa

Ingredients

1 cup vegetable broth
1/2 cup uncooked quinoa
2 teaspoons olive oil
2 teaspoons minced garlic
1/2 cup broccoli florets
1/2 cup diced firm tofu
1/4 cup vegetable broth
1/4 cup sliced mushrooms
1 cup chopped fresh spinach

Directions

In a medium saucepan, bring 1 cup vegetable stock to a boil. Stir in the quinoa and reduce heat to low. Cover and simmer for 20 minutes.

While quinoa is cooking, heat olive oil in a skillet over medium heat. Add the garlic, broccoli florets, and tofu. Stir for a minute, then cover and steam over low heat for 2 minutes. Stir in 1/4 cup vegetable broth, mushrooms, and spinach. Cover and cook over medium heat until the mushrooms are soft and spinach is wilted, about 3 minutes.

Stir the vegetable-tofu mixture into the cooked quinoa. Cover, and allow to sit for 10 minutes before serving.

Spinach and Mushroom Frittata

Ingredients

vegetable cooking spray
10 eggs
1 (10.75 ounce) can Campbell's®
Condensed Cream of Mushroom
Soup (Regular or 98% Fat Free)
1 (10 ounce) package frozen
spinach, thawed and well drained
1 1/2 cups shredded Swiss
cheese or Jarlsberg cheese
1/2 teaspoon ground black
pepper

Directions

Heat the oven to 375 degrees F. Spray a 2-quart shallow baking dish with the cooking spray.

Beat the eggs in a large bowl with a fork or whisk. Stir in the soup. Stir in the spinach, 1 cup cheese and black pepper. Pour the egg mixture into the baking dish.

Bake for 35 minutes or until set. Sprinkle with the remaining cheese.

Stuffed Pork Chops II

Ingredients

1 1/2 cups dry bread crumbs
2 tablespoons butter
1 egg, beaten
2 cups whole kernel corn
4 pork chops butterfly cut
1 (10.75 ounce) can condensed
cream of mushroom soup

Directions

Preheat oven to 350 degrees F (175 degrees C).

In bowl, combine bread crumbs, butter, egg, and corn. Mix until it is a stiff stuffing. Cut parallel into each chop to create a pocket. Stuff each pork chop with stuffing mix. Place chops in a cooking dish and then pour mushroom soup over top. Bake for about 45 minutes or until chops are cooked all the way through.

Mushroom Gizzards

Ingredients

2 pounds chicken gizzards
1/2 cup all-purpose flour
1/4 teaspoon paprika
salt and pepper to taste
1 tablespoon olive oil
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (10.75 ounce) can water

Directions

Clean and rinse gizzards, being sure to trim off any green material. Place cleaned gizzards in a large bowl. Mix flour, paprika, salt and pepper together in a small bowl; pour mixture onto gizzards and toss well to coat.

Heat oil in a large skillet over medium high heat. Brown coated gizzards in oil; drain and place in a microwave safe dish.

In a medium bowl mix together the soup and a soup can of water; pour mixture over gizzards, cover and cook in microwave on high for 15 minutes.

Stir, replace cover and cook for another 10 minutes. Check for tenderness; if still too firm, cook in microwave for another 5 minutes. Let sit and set for 5 minutes after cooking, before serving.

Hot and Sour Soup with Bean Sprouts

Ingredients

1 serrano chile pepper, seeded and minced
5 cups chicken broth
2 cloves garlic, minced
1 teaspoon minced fresh ginger
5 fresh shiitake mushrooms, stemmed and sliced
1/2 pound firm tofu, cut into strips
1 (8 ounce) can bamboo shoot strips, drained
1 cup bean sprouts
2 tablespoons tamari
2 tablespoons rice vinegar
1 tablespoon soy sauce
1 teaspoon black pepper
2 tablespoons cornstarch
2 tablespoons mirin (Japanese sweet wine)
2 green onions, thinly sliced
1 tablespoon fresh cilantro, leaves picked from stems
1 egg, beaten

Directions

Place the minced serrano and chicken broth into a large saucepan. Bring to a boil over high heat, then reduce heat to medium. Stir in the garlic and ginger, simmer for 1 minute. Stir in the shiitake mushrooms, tofu, and bamboo strips, simmer for 2 minutes to soften mushrooms.

Stir in the bean sprouts, tamari, rice vinegar, soy sauce, and black pepper; simmer for 1 minute to soften the bean sprouts.

Dissolve the cornstarch in the mirin, and stir into the simmering soup; cook for 30 seconds to thicken. Remove from heat and pour in beaten egg while stirring slowly. Ladle soup into bowls; garnish with green onion and cilantro leaves.

Crunchy Green Bean Casserole

Ingredients

4 slices bacon
1 (10.75 ounce) can condensed cream of mushroom soup
1 (8 ounce) can water chestnuts, drained and chopped
3/4 cup milk
2 (15 ounce) cans green beans, drained
ground black pepper to taste
1 1/3 cups French-fried onions

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a 1-1/2 quart casserole dish, mix together the bacon, soup, water chestnuts, milk, green beans and pinch of black pepper.

Bake for 30 minutes or until heated through.

Stir and top with French fried onions. Bake for 5 additional minutes or until onions are golden brown.

Mushroom Brunch Toast

Ingredients

1/4 cup butter or margarine
8 ounces fresh mushrooms, sliced
2 garlic cloves, minced
1/4 cup whipping cream
1 teaspoon lemon juice
1/2 teaspoon salt
Dash pepper
1 dash nutmeg
4 slices white bread, toasted
2 tablespoons chopped fresh
parsley

Directions

In skillet, melt butter; saute mushrooms until lightly browned. Add garlic, cream, lemon juice, salt, pepper and nutmeg. Cook, stirring constantly, until cream thickens and its volume is reduced by half. Divide mushroom mixture and spoon over toast. Sprinkle each serving with 1/2 tablespoon parsley. Bake at 450 degrees F for 5-8 minutes or until sauce is bubbly. Serve immediately.

Easy Add-In Macaroni and Cheese

Ingredients

1 (7.25 ounce) package uncooked macaroni and cheese
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup margarine
3 tablespoons sour cream
1 cup shredded Cheddar cheese
12 buttery round crackers

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cook the macaroni according to directions on the box. Remove from heat, drain, and add soup, 1/4 cup of the margarine, sour cream, shredded cheese, and the cheese packet from the box. Do not use milk as directed on the box.

Pour in a small casserole dish and top with crumbled crackers. Melt the remaining margarine and pour over the crackers. Bake in a preheated oven for 25 minutes.

Pork Chop Dinner

Ingredients

6 pork loin chops (3/4 inch thick),
trimmed
1 tablespoon vegetable oil
1 large onion, sliced
1 medium green pepper, chopped
1 (4 ounce) can mushroom stems
and pieces, drained
1 (8 ounce) can tomato sauce
1 tablespoon brown sugar
2 teaspoons Worcestershire sauce
1 1/2 teaspoons cider vinegar
1/2 teaspoon salt
Hot cooked rice

Directions

In a skillet, brown pork chops on both sides in oil; drain. Place chops in a slow cooker. Add the onion, green pepper and mushrooms. In a bowl, combine the tomato sauce, brown sugar, Worcestershire sauce, vinegar and salt. Pour over meat and vegetables. Cover and cook on low for 4-5 hours or until meat is tender. Serve with rice if desired.

Granny's Swiss Steak

Ingredients

1/4 cup vegetable oil
4 (4 ounce) cube steaks
1/2 teaspoon salt, or to taste
1/4 teaspoon ground black pepper, or to taste
1/2 cup all-purpose flour
1 green bell pepper, seeded and chopped
1 medium onion, chopped
1 stalk celery, chopped
1 (6 ounce) can mushroom stems and pieces, undrained
1 (1 ounce) envelope dry onion soup mix
1/2 teaspoon dried oregano
salt and pepper to taste
1 1/2 cups tomato juice
1 cup ketchup

Directions

Preheat the oven to 350 degrees F (175 degrees C). Heat oil in a large skillet over medium-high heat. Dredge the cube steaks in a mixture of flour, salt and pepper, and brown them in the hot oil.

Arrange steaks in a 9x13 inch baking dish. Sprinkle the green pepper, onion, celery, mushrooms, oregano, and onion soup mix over the steaks. Stir together the tomato juice and ketchup; pour over everything in the dish.

Bake for about 1 hour in the preheated oven, or until the meat is cooked through, and the sauce is thickened.

Easy Portobello Mushroom Saute

Ingredients

3 tablespoons olive oil, divided
1 1/2 tablespoons garlic flavored
olive oil
1/4 onion, cut into chunks
2 portobello mushroom caps,
sliced
salt and black pepper to taste
freshly grated Parmesan
freshly grated Asiago cheese

Directions

Warm 1 1/2 tablespoons olive oil and 1 1/2 tablespoons garlic flavored olive oil in a skillet over medium heat. Stir in onions and mushrooms; reduce heat to low, and cook until the mushrooms are soft and blackened and the onions are black around the edges. (Add additional olive oil as needed.) Turn the heat off, drizzle with 1 1/2 tablespoons olive oil, and season with salt and pepper. Sprinkle generously with Parmesan and Asiago cheeses.

Italian-Style Round Steak

Ingredients

1/4 cup all-purpose flour
1 1/2 teaspoons salt
1/4 teaspoon pepper
2 pounds boneless beef round steak, cut into serving-size pieces
2 tablespoons vegetable oil
1 cup water
1 garlic clove, minced
1 (15 ounce) can tomato sauce
1/2 pound fresh mushrooms, sliced
1 medium onion, sliced
1 small green pepper, julienned
2 teaspoons sugar
1/2 teaspoon dried oregano
1/8 teaspoon dried basil
1 (7 ounce) package spaghetti, cooked and drained
1/4 cup grated Parmesan cheese

Directions

In a large resealable plastic bag, combine the flour, salt and pepper. Add beef, a few pieces at a time, and shake to coat. In a Dutch oven, brown beef in batches in oil; drain. Add water and garlic. Bring to a boil. Reduce heat; cover and simmer for 1-1/2 hours.

Stir in the tomato sauce, mushrooms, onion, green pepper, sugar, oregano and basil. Cover and simmer 30-45 minutes longer or until the meat and vegetables are tender. Serve over spaghetti. Sprinkle with Parmesan cheese.

Ultimate Baked Beans

Ingredients

1/2 pound bacon
1 (4.5 ounce) can mushrooms,
drained
1 large onion, diced
2 (16 ounce) cans baked beans
with pork
1 (15.25 ounce) can kidney beans,
drained
1 (15 ounce) can butter beans,
drained
1 cup ketchup
1/4 cup brown sugar
1 1/2 teaspoons dry mustard
2 tablespoons cider vinegar
1/2 teaspoon Worcestershire
sauce
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a large casserole dish.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown; drain. Reserve 3 strips whole, crumble remainder and set aside. Add the mushrooms and onions; cook until tender.

In a large bowl, combine the crumbled bacon, mushrooms, onion, pork and beans, kidney beans, butter beans, ketchup, brown sugar, dry mustard, cider vinegar, Worcestershire sauce, and salt and pepper. Scoop bean mixture into prepared casserole dish. Place 2 or 3 strips of bacon on top of the bean mixture, if desired.

Bake uncovered in a 350 degree oven until thick and bubbly, about 2 hours.

Easy Homemade Pizza

Ingredients

1 (12 inch) pre-baked pizza crust
1 (14 ounce) jar Ragu® Pizza
Sauce - Homemade Style
1 cup shredded mozzarella
cheese
Your Favorite Pizza Toppings
(sliced pepperoni, mushrooms,
bell peppers, pitted ripe olives,
onions), optional

Directions

Preheat oven to 350 degrees F. Arrange pizza crust on ungreased cookie sheet. Spoon on Pizza Sauce, then sprinkle with cheese and Toppings.

Bake 15 minutes or until cheese is melted.

Tofu Turkey I

Ingredients

5 (16 ounce) packages extra firm tofu
2 tablespoons sesame oil
1 red onion, finely diced
1 1/3 cups diced celery
1 cup chopped mushrooms
2 cloves garlic, minced
1/8 cup dried sage
2 teaspoons dried thyme
salt and pepper to taste
1 1/2 teaspoons dried rosemary
1/4 cup tamari
3 cups prepared herb stuffing

1/2 cup sesame oil
1/4 cup tamari
2 tablespoons miso paste
5 tablespoons orange juice
1 teaspoon honey mustard
1/2 teaspoon orange zest
3 sprigs fresh rosemary

Directions

Line a medium sized, round colander with a cheese cloth or a clean dish towel. Place the crumbled tofu in the colander. Place another cheese cloth over the top of the tofu. Place the colander over the top of a bowl to catch the liquid. Place a heavy weight on top of tofu. Refrigerate the colander, tofu and weight for 2 to 3 hours.

Make the stuffing: In a large frying pan saute onion, celery and mushrooms in 2 tablespoons of the sesame oil until tender. Add the garlic, sage, thyme, salt and pepper, rosemary and 1/4 cup of the tamari. Stir well; cook for 5 minutes. Add prepared herb stuffing and mix well. Remove from heat.

Preheat the oven to 400 degrees F (200 degrees C). Grease a cookie sheet.

Combine 1/2 cup sesame oil, 1/4 cup tamari, miso, orange juice, mustard and orange zest in a small bowl; mix well.

Remove the weight from the tofu. Hollow out the tofu so that there is one inch of tofu still lining the colander. Place the scooped out tofu in a separate bowl. Brush the tofu lining with a small amount of the miso seasoning. Scoop the stuffing into the center of the tofu shell. Place the leftover tofu on top of the stuffing and press down firmly. Turn the stuffed tofu onto the prepared cookie sheet. Putting the leftover tofu side of the "turkey" (the flat side) down. Gently press on the sides of the "turkey" to form a more oval shape. Brush the tofu turkey with 1/2 of the oil-tamari mixture. Place the sprigs of rosemary on top of the tofu. Cover the "turkey" with foil.

Bake for one hour. After one hour, remove "turkey" from the oven and remove the foil. Baste the "turkey" with the remaining tamari-oil sauce (reserving 4 tablespoons of sauce). Return "turkey" to oven and bake another hour or until the tofu turkey is golden brown. Place the tofu turkey on a serving platter, brush with the remaining tamari-oil mixture and serve hot.

Vegetable Medley Casserole

Ingredients

2 (10.75 ounce) cans condensed cream of mushroom soup
1/2 cup reduced fat sour cream
1 1/2 cups shredded Colby-Jack cheese
2 (16 ounce) packages frozen mixed vegetables, thawed
1 (8 ounce) can water chestnuts, drained (optional)
salt and pepper to taste
1 (6 ounce) can French-fried onions

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 7x11 inch baking dish.

In a large bowl, mix together the mushroom soup, sour cream, Monterey Jack and Colby cheeses.

Combine the vegetables, water chestnuts, salt and pepper with the soup mixture. Stir together and pour into baking dish.

Bake uncovered for 30 minutes. Remove from oven, top with onions and bake 10 minutes longer.

Special Wild Rice Salad

Ingredients

2 (6 ounce) packages long grain
and wild rice mix
2 avocados, peeled and chopped
1 (8 ounce) jar marinated whole
mushrooms, undrained
1 (6.5 ounce) jar marinated
artichoke hearts, undrained
2 medium tomatoes, diced
2 celery ribs, chopped
2 green onions, chopped
1/2 cup Italian salad dressing

Directions

Prepare the rice according to package directions. Cool; transfer to a large bowl. Add remaining ingredients and toss to coat. Cover and refrigerate overnight.

Italian Sausage and Egg Breakfast Skillet

Ingredients

1 tablespoon olive oil
2 cups frozen Southern-style hash brown potatoes
8 ounces Italian sausage, cooked, sliced
1 cup sliced mushrooms (optional)
1 cup frozen tri-color pepper mixture
4 eggs
1/4 cup milk or water
1/4 teaspoon salt
1/4 teaspoon dried oregano leaves
1/2 cup shredded Italian cheese blend

Directions

Heat oil in large nonstick skillet over medium-high heat until hot. Add potatoes; cook, covered, stirring occasionally, until golden, 6 to 8 minutes. Add sausage, mushrooms, if desired, and peppers; cook, uncovered, stirring occasionally, until vegetables are tender, about 4 minutes.

Meanwhile beat eggs, milk, salt and oregano in bowl until blended.

Reduce heat to medium. Pour eggs over mixture in skillet. As eggs begin to set, gently pull the eggs across the pan with an inverted turner. Continue cooking until eggs are thickened and no visible liquid egg remains. Do not stir constantly.

Sprinkle with cheese. Remove from heat; cover pan. Let stand until cheese is melted, 2 to 3 minutes.

Mini Beef Wellingtons with Red Wine Sauce

Ingredients

2 tablespoons vegetable oil
salt and pepper to taste
6 (6 ounce) beef tenderloin filets
1 cup chopped fresh mushrooms
1/4 cup red wine
1 cup beef consomme
1 (3 ounce) jar foie gras pate
1 (17.25 ounce) package frozen
puff pastry, thawed
1 egg, beaten

3 tablespoons butter
3 tablespoons all-purpose flour
2 tablespoons chopped green
onion
1 cup beef consomme
1/2 cup red wine
2 tablespoons butter
2 tablespoons chopped fresh
parsley

Directions

Heat the oil in a large skillet over medium-high heat. Season the filets with salt and pepper, then fry on each side until browned to lock in the juices. Remove from the skillet and set aside to cool slightly.

Add the mushrooms, wine and beef consomme to the skillet; cook and stir over medium heat until mushrooms are tender. Use a slotted spoon to transfer the mushrooms to a small bowl, reserving the consomme. Mix the pate with the mushrooms, adding a little consomme if needed to achieve a spreadable texture. Divide the mushrooms among the filets and spread on the top. Refrigerate about 30 minutes.

Preheat the oven to 400 degrees F (200 degrees C). Lay the puff pastry out on a clean surface and cut out two 5 to 6 inch rounds for each steak. You can roll it out a little thinner if you need more area. Place a steak onto a round, and bring the edges up around the sides. Cover the top with a second piece of dough, overlapping the edges and pressing to seal into a package. Repeat with remaining steaks. Place the Wellingtons onto a baking sheet, and brush the tops with beaten egg.

Bake for about 12 minutes, for rare, 16 minutes for medium, or 20 minutes for well done. For best results use a meat thermometer to determine the temperature of the steaks, with 140 degrees F (60 degrees C) being medium doneness. Remove from the oven and allow to rest for about 5 minutes.

While the steaks are cooking, make the sauce. Melt the butter in a saucepan over medium heat. Stir in the flour and cook, stirring constantly, until browned. Stir in the green onions, and cook until tender, about 1 minute. Gradually stir in the reserved consomme and the remaining 1 cup of consomme; continue to cook and stir until the sauce thickens. Reduce heat to low and stir in the wine. Continue to simmer until thickened, about 15 minutes. Remove from the heat and stir in butter and parsley. Season with salt and pepper to taste.

To serve, cut each Wellington in half and spoon some sauce onto the plate.

Chicken Rice Skillet

Ingredients

4 (4 ounce) boneless skinless chicken breast halves
2 tablespoons olive or vegetable oil
2 celery ribs, chopped
4 green onions, thinly sliced
1/2 cup chopped sweet red pepper
1/2 cup chopped sweet yellow pepper
2 cups frozen green beans, thawed
1 (4.5 ounce) jar sliced mushrooms, drained
1 (14.5 ounce) can chicken broth
1/4 cup water
3 garlic cloves, minced
1/2 teaspoon salt
1/4 teaspoon lemon-pepper seasoning
1/8 teaspoon garlic powder
1/8 teaspoon pepper
2 cups uncooked instant rice

Directions

In a large skillet over medium heat, brown chicken in oil for about 4 minutes on each side or until almost tender. Add celery, onions and peppers; cook until vegetables are crisp-tender. Stir in the beans and mushrooms; cook until chicken juices run clear.

Stir in the broth, water and seasonings. Bring to a boil. Stir in rice; cover and remove from the heat. Let stand for 5 minutes or until rice is tender; fluff rice with a fork.

Zucchini Pizza Bake

Ingredients

4 cups shredded unpeeled zucchini
1/2 teaspoon salt
2 eggs, lightly beaten
1/2 cup grated Parmesan cheese
2 cups shredded mozzarella cheese
1 cup shredded Monterey Jack cheese
1 pound ground beef
1/2 cup chopped onion
1 (15 ounce) can Italian-style tomato sauce
1 teaspoon Italian seasoning
1 green bell pepper, chopped
1/2 cup sliced fresh mushrooms
1/2 cup sliced black olives

Directions

Preheat an oven to 400 degrees F (200 degrees C). Place the zucchini in a colander and sprinkle with salt; let drain for 15 minutes then squeeze out the moisture.

Combine the zucchini, eggs, Parmesan, 1 cup mozzarella, and 1/2 cup Monterey Jack in a large bowl. Press the mixture into a greased 9x13 inch baking dish. Bake, uncovered, in the preheated oven for 20 minutes.

While the zucchini crust is baking, heat a large skillet over medium-high heat and stir in the ground beef and onion. Cook and stir until the beef is crumbly, evenly browned, and no longer pink. Drain and discard any excess grease. Stir in the tomato sauce and Italian seasoning.

Spoon the sauce mixture over the baked zucchini crust. Top with the bell pepper, mushrooms, black olives, and the remaining mozzarella and Monterey Jack cheeses. Return to the preheated oven and bake for 20 minutes or until heated through. Let sit for 5 minutes before serving.

Sherry and Brie Soup

Ingredients

6 cups chicken stock
1/8 cup butter
1/2 cup all-purpose flour
12 ounces Brie cheese - rind removed, room temperature
1/4 cup dry sherry
1/4 cup julienned carrots
1/4 cup julienned celery
1/8 cup fresh sliced mushrooms
1/4 cup heavy cream
salt and pepper to taste

Directions

Melt butter or margarine in 3-quart saucepan over low heat. Add flour and mix well, cooking until it just starts to turn golden. Add stock and whip vigorously, bring to boil and reduce to simmer. Skim foam off top, and continue to simmer until reduced to 2/3 its original quantity and the sauce is the consistency of heavy cream.

Strain through fine sieve. Return sauce to pan, and cook over low heat. Add brie cheese, cook slowly, stirring occasionally, until the cheese has melted.

Add sherry and vegetables and simmer lightly until the vegetables are al dente. Heat heavy cream over low heat and add to soup. Season soup with salt and pepper. Garnish with fresh chives or scallion.

Marlene's Hash Brown Supreme

Ingredients

3 tablespoons butter or margarine
3/4 cup frozen cubed hash brown potatoes
1/3 cup diced onion
1/3 cup diced green pepper
1/3 cup diced tomato
1/3 cup sliced fresh mushrooms
1/2 cup diced fully cooked ham
salt and pepper to taste
1/2 cup shredded Swiss cheese

Directions

In a medium nonstick skillet, melt butter. Add the next six ingredients; mix well. Cook over medium-high heat for 10-15 minutes, stirring occasionally, or until potatoes are browned. Season with salt and pepper. Sprinkle with cheese. Cover and cook over low heat for 2 minutes longer or until cheese is melted.

Flat Iron Steak and Spinach Salad

Ingredients

2 pounds flat iron steak
salt and ground black pepper to taste
2 tablespoons olive oil
1 large red onion, thinly sliced
1/2 cup Italian salad dressing
3 large red bell peppers, cut into 1/2 inch strips
2 portobello mushrooms, sliced
1/2 cup red wine
4 cups baby spinach leaves
1/2 cup crumbled blue cheese

Directions

Preheat an outdoor grill for medium-high heat; lightly oil the grate.

Season the flat iron steak on both sides with salt and pepper. Cook to desired degree of doneness on preheated grill, about 5 minutes per side for medium-rare. Let rest in a warm area while proceeding with the recipe.

Heat olive oil in a large skillet over medium-high heat. Stir in the onion, and cook until it begins to soften, about 4 minutes. Pour in the Italian salad dressing, and bring to a boil, then stir in the red peppers and mushrooms. Reduce heat to medium, and cook until the peppers are tender, about 5 minutes.

Remove the vegetables from the skillet with a slotted spoon, and set aside. Increase the heat to medium-high, and add the red wine. Simmer the salad dressing and wine until it has reduced to a syrupy sauce, about 5 minutes.

Meanwhile, divide the spinach leaves onto serving plates. Thinly slice the flat iron steak across the grain. Spoon the warm, cooked vegetable mixture over the spinach leaves, then place the sliced steak on top. Spoon on the reduced red wine sauce, and finally, sprinkle with blue cheese.

Quick Pasta Primavera

Ingredients

5 ounces dry fettuccine pasta
1/4 cup water
2 cups fresh sliced mushrooms
9 ounces frozen French-style green beans
1/2 cup chopped red bell pepper
1 clove garlic, minced
1/4 teaspoon ground black pepper
1 (12 fluid ounce) can evaporated milk
4 teaspoons cornstarch
1/2 cup shredded mozzarella cheese
1 large tomato, cut into wedges

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve.

Meanwhile, in a medium sauce pan combine water, mushrooms, beans, red or green bell pepper, garlic, and ground black pepper. Bring to a boil; reduce heat. Cover and simmer for 4 minutes or until vegetables are tender; do not drain.

In a small bowl, combine milk and cornstarch; stir into vegetable mixture. Stir and cook over medium heat until thickened and bubbly. Cook and stir for 1 minute more; add cheese and stir until melted. Pour sauce over pasta and garnish with tomato wedges. Serve.

Chicken and Rice Casserole I

Ingredients

1 cup uncooked white rice
1 (1 ounce) package dry onion
soup mix
2 (10.75 ounce) cans condensed
cream of mushroom soup
1 (4.5 ounce) can sliced
mushrooms
1 cup milk
6 skinless, boneless chicken
breast halves

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl mix the rice, dry onion soup mix, cream of mushroom soup, mushroom pieces and milk.

Place the chicken pieces in a 9x13 inch baking dish and pour the mushroom mixture over the chicken. Cover and bake in the preheated oven for 1 hour. Uncover and bake for 15 more minutes.

Hot and Sour Shrimp Soup

Ingredients

- 4 ounces thin egg noodles
- 1 tablespoon vegetable oil
- 1/2 cup sliced fresh mushrooms
- 2 cloves garlic, chopped
- 1 large tomato, cut into wedges
- 1 cup fresh pineapple chunks
- 1 stalk celery, sliced
- 2 tablespoons white sugar
- 3 cups chicken broth
- 3 cups water
- 3 tablespoons fresh lime juice
- 2 tablespoons soy sauce
- 1 pound large shrimp, peeled and deveined
- 1/8 teaspoon crushed red pepper
- 1/2 cup bean sprouts
- 1 green onion, thinly sliced

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, in a large saucepan, heat oil over medium heat. Cook mushrooms and garlic in oil until soft (do not brown). Stir in tomato, pineapple, celery and sugar and cook until tomatoes begin to soften. Stir in chicken broth and water; bring to a boil. Reduce heat and stir in lime juice and soy sauce; simmer 5 minutes. Stir in shrimp and red pepper and simmer 3 minutes more, until shrimp are pink. Stir in bean sprouts, onion and reserved noodles. Heat through and serve.

Crustless Mushroom-Spinach Quiche

Ingredients

1 1/2 cups sliced fresh mushrooms
1 1/2 cups thinly sliced zucchini
1 cup chopped green pepper
1/2 cup chopped onion
1 clove garlic, minced
2 teaspoons canola oil
1 (15 ounce) container part-skim ricotta cheese
1 1/4 cups egg substitute
1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry
3/4 cup crumbled feta cheese
1 tablespoon minced fresh parsley
1 1/2 teaspoons minced fresh thyme
1/2 teaspoon salt
1/4 teaspoon pepper
2 medium tomatoes, seeded and chopped

Directions

Line the bottom of a 9-in. springform pan coated with nonstick cooking spray with heavy-duty foil; set aside. In a large nonstick skillet, saute the mushrooms, zucchini, green pepper, onion and garlic in oil until tender; drain.

In a large bowl, combine ricotta cheese and egg substitute. Stir in the spinach, feta, parsley, thyme, salt and pepper. Stir in mushroom mixture.

Transfer to prepared pan. Bake at 350 degrees F for 45-55 minutes or until edges are lightly browned and a knife inserted near the center comes out clean. Let stand for 10 minutes. Carefully remove sides of pan. Top each serving with tomatoes.

Elegant Stroganoff Meatballs

Ingredients

2 pounds lean ground beef
3 slices day-old white bread, torn into small pieces
1 egg, lightly beaten
1 teaspoon wheat-based liquid seasoning (such as Maggi® Seasoning)
1 tablespoon Worcestershire sauce
1/2 teaspoon ground black pepper
1/2 teaspoon seasoned salt

1/4 cup cornstarch
2 1/4 cups water, divided
1/3 cup finely chopped onion
1/4 cup beef bouillon granules
1/4 teaspoon ground black pepper
1 (4.5 ounce) can sliced mushrooms, drained
1 (10.75 ounce) can condensed cream of mushroom soup
2 teaspoons chopped fresh parsley
1/2 teaspoon paprika, or to taste
2 cups sour cream

Directions

Preheat an oven to 425 degrees F (220 degrees C). Spray a baking sheet with nonstick cooking spray.

Place the beef, bread, egg, liquid seasoning, Worcestershire sauce, pepper, and seasoned salt in a bowl, and mix well. Using about 2 tablespoons of meat mixture per meatball, form into about 40 meatballs. Place the meatballs onto the prepared baking sheet, and bake for about 15 minutes, until the meatballs are no longer pink.

Remove the meatballs, place them into a large baking dish with a cover, and set aside. Reduce the oven heat to 350 degrees F (175 degrees C).

Whisk the cornstarch into 1/4 cup water in a bowl until smooth. Place 2 cups of water, onion, beef bouillon granules, and 1/4 teaspoon black pepper in a small saucepan over medium heat, and bring to a boil. Whisk the cornstarch mixture into the hot bouillon mixture, and return to a simmer. Reduce the heat to low, stir in the mushrooms, soup, parsley, and sour cream, and bring back just to a simmer.

Pour the hot sour cream sauce over the meatballs, cover the baking dish, and bake for about 30 minutes, until the sauce is bubbling and thickened.

Philly Cheesesteak Casserole

Ingredients

1 (16 ounce) package bow tie pasta
2 tablespoons vegetable oil
2 onions, chopped
1 1/2 pounds lean ground beef
2 (10.75 ounce) cans condensed cream of mushroom soup
1 (10.75 ounce) can milk
1 (4 ounce) can sliced mushrooms
1/2 teaspoon dried thyme
3 cups shredded sharp Cheddar cheese
salt and pepper to taste

1 cup dry bread crumbs
3 tablespoons butter or margarine, melted
1 cup shredded sharp Cheddar cheese

Directions

Preheat the oven to 375 degrees F (190 degrees C). Lightly grease a 9x13 inch baking dish. Bring a large pot of lightly salted water to a boil. Add pasta, and cook until al dente, about 8 minutes; drain, and set aside in a large bowl.

Heat vegetable oil in a skillet over medium heat. Sauté onions until they begin to soften. Add ground beef, and cook, stirring, until evenly browned. Drain off grease, and pour into the bowl with the pasta. Stir in the condensed soup, then measure the milk using the soup can. Add mushrooms, and thyme until well blended. Mix in 3 cups of the cheese, and season with salt and pepper. Spread into baking dish.

In a small bowl, mix together the bread crumbs and melted butter. Mix in remaining 1 cup cheese. Sprinkle the mixture evenly over the top of the baking dish.

Bake for 30 to 35 minutes in the preheated oven, or until topping is crispy and golden.

Chicken Breasts Stuffed with Perfection

Ingredients

6 skinless, boneless chicken breast halves - pounded thin
1 (8 ounce) bottle Italian-style salad dressing

8 slices of stale wheat bread, torn
3/4 cup grated Parmesan cheese
1 teaspoon chopped fresh thyme
1/8 teaspoon pepper

1 1/2 cups feta cheese, crumbled
1/2 cup sour cream

1 tablespoon vegetable oil
3 cloves garlic, minced
4 cups chopped fresh spinach
1 bunch green onions, chopped
1 cup mushrooms, sliced
1 (8 ounce) jar oil-packed sun-dried tomatoes, chopped

Directions

Place chicken breasts in a large resealable plastic bag. Pour in Italian dressing, seal tightly, and refrigerate at least 1 hour.

Place the stale bread, Parmesan, thyme, and pepper into a food processor. Pulse until the bread is processed into crumbs. Set aside.

In a large bowl, stir together the feta and sour cream. Set aside.

Heat the oil in a large skillet over medium heat. Stir in the garlic. Then add the spinach, and cook until it wilts. Stir in green onions, cook 2 minutes. Remove spinach to a plate, and leave any liquid in the pan. Stir in mushrooms, and saute until soft. Remove mushrooms to plate with spinach. Allow to cool briefly, then combine spinach and mushrooms with feta and sour cream mixture.

Stir the sun-dried tomatoes into the mixture, and spread onto a large cookie sheet. Place in the freezer for about 30 minutes.

Preheat the oven to 400 degrees F (200 degrees C).

Place chicken breasts on a cookie sheet, and place about 3 tablespoons of the filling mixture in the center of each breast. Roll the breasts, and secure with a toothpick. Transfer chicken breasts to a baking dish, and sprinkle breadcrumb mixture over chicken breasts.

Bake, uncovered, in a preheated oven for 25 minutes.

Cream of Mushroom Soup I

Ingredients

5 cups sliced fresh mushrooms
1 1/2 cups chicken broth
1/2 cup chopped onion
1/8 teaspoon dried thyme
3 tablespoons butter
3 tablespoons all-purpose flour
1/4 teaspoon salt
1/4 teaspoon ground black pepper
1 cup half-and-half
1 tablespoon sherry

Directions

In a large heavy saucepan, cook mushrooms in the broth with onion and thyme until tender, about 10 to 15 minutes.

In blender or food processor, puree the mixture , leaving some chunks of vegetable in it. Set aside.

In the saucepan, melt the butter, whisk in the flour until smooth. Add the salt, pepper, half and half and vegetable puree. Stirring constantly, bring soup to a boil and cook until thickened. Adjust seasonings to taste, and add sherry.

Sauerkraut Soup II

Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of chicken soup
2 1/2 cups water
4 cups chicken broth
1/2 pound sauerkraut
1 onion, finely diced
1 (15 ounce) can carrots, drained
1 (15 ounce) can sliced potatoes, drained
1 pound smoked sausage of your choice, sliced
1 teaspoon dried dill weed
1 teaspoon minced garlic (optional)
salt and pepper to taste

Directions

In a 4 to 6 quart slow cooker, blend the cream of mushroom soup, cream of chicken soup, water, and chicken broth. Stir in sauerkraut, onion, carrots, potatoes, and sausage. Season with dill and garlic.

Cover, and cook on High for 4 hours, or Low for up to 8 hours. Taste, and season with salt and pepper to your liking.

Sausage-Broccoli Puff Pancake

Ingredients

1/4 cup butter or margarine
3/4 cup milk
2/3 cup all-purpose flour
2 eggs
1/2 teaspoon salt
FILLING:
2 cups sliced fresh mushrooms
1 small onion, sliced into rings
2 tablespoons butter or margarine
1 pound bulk pork sausage
1 (10 ounce) package frozen
chopped broccoli
1/3 cup uncooked instant rice
1 cup shredded Cheddar cheese

Directions

Place butter in a glass 9-in. pie plate; place in a 400 degrees F oven for 2-3 minutes or until butter is melted. Remove from the oven. In a bowl, whisk milk, flour, eggs and salt until smooth; pour into hot pie plate. Bake at 400 degrees F for 25 minutes or until puffed and golden. Meanwhile, in a skillet, saute mushrooms and onion in butter until tender; remove and set aside. In the same skillet, cook sausage over medium heat until no longer pink; drain. Stir in broccoli and rice are tender. Stir in mushroom mixture and cheese. Cover and keep warm. When pancake is removed from oven, immediately spoon filling into center and serve.

Mushroom Cube Steaks

Ingredients

1 tablespoon all-purpose flour
1/4 teaspoon salt
Dash pepper
2 (4 ounce) cube steaks
2 tablespoons butter or margarine,
divided
1 teaspoon Dijon mustard
1 teaspoon Worcestershire sauce,
divided
1/2 pound fresh mushrooms,
sliced
1 tablespoon chopped onion
2 tablespoons minced fresh
parsley

Directions

In a shallow bowl or resealable plastic bag, combine flour, salt and pepper. Add steaks; dredge or toss to coat. In a skillet over medium heat, brown steak in 1 tablespoon of butter. Remove the steaks; spread each with 1/2 teaspoon mustard. Pour 1/4 teaspoon Worcestershire sauce over each; keep warm.

In the same skillet, saute the mushrooms and onion in remaining butter until tender. Add parsley and remaining Worcestershire sauce. Return steaks to skillet; cover and simmer for 5-7 minutes or until meat is tender.

Roasted Vegetable Lasagna

Ingredients

1 pound eggplant, sliced into 1/4 inch rounds
1/2 pound medium fresh mushrooms, cut into 1/4 inch slices
3 small zucchini, cut lengthwise into 1/4-inch slices
2 sweet red pepper, cut lengthwise into 6 pieces each
3 tablespoons olive oil
1 clove garlic, minced
1 teaspoon salt
1/2 teaspoon pepper
1 (15 ounce) container reduced-fat ricotta cheese
1/4 cup grated Parmesan cheese
1/4 cup egg substitute
1 (26 ounce) jar meatless spaghetti sauce
12 no-boil lasagna noodles
2 cups shredded part-skim mozzarella cheese
3 tablespoons minced fresh basil

Directions

Coat two 15-in. x 10-in. x 1-in. baking pans with nonstick cooking spray. Place eggplant and mushrooms on a prepared pan. Place the zucchini and red pepper on the second pan. Combine the oil and garlic; brush over both sides of vegetables. Sprinkle with salt and pepper. Bake, uncovered, at 400 degrees F for 15 minutes. Turn vegetables over. Bake 15 minutes longer. Remove eggplant and mushrooms. Bake zucchini and red pepper 5-10 minutes longer or until edges are browned.

In a bowl, combine the ricotta cheese, Parmesan cheese and egg substitute. Spread about 1/4 cup pasta sauce in a 13-in. x 9-in. x 2-in. baking dish coated with nonstick cooking spray. Layer with four lasagna noodles (noodles will overlap slightly), half of ricotta cheese mixture, half of vegetables, a third of pasta sauce and 2/3 cup mozzarella cheese. Sprinkle with half of basil. Repeat layers. Top with the remaining noodles and pasta sauce.

Cover and bake at 350 degrees F for 40 minutes. Uncover; sprinkle with remaining cheese. Bake 5-10 minutes longer or until edges are bubbly and cheese is melted. Let stand for 10 minutes before cutting.

LaDonna's Spaghetti with Sauce

Ingredients

2 pounds lean ground beef
1 onion, chopped
1 (46 fluid ounce) can tomato juice
1 (29 ounce) can tomato sauce
2 (6 ounce) cans tomato paste
1 cup finely grated carrots
4 tablespoons Italian seasoning
1 pound fresh mushrooms,
quartered
5 cloves garlic, minced
salt to taste
ground black pepper to taste
2 pounds spaghetti

Directions

Cook ground beef and onion over medium heat till done. Drain off grease.

Combine beef and onion, tomato juice, tomato paste, tomato sauce, grated carrots, seasoning, mushrooms, garlic, and salt and pepper in a large pot. Simmer 2 to 3 hours on very low heat.

Cook pasta according to package directions. Drain. Serve sauce over pasta.

Best Green Beans

Ingredients

1/2 pound sliced bacon, diced
4 fresh mushrooms, sliced
1 clove garlic, diced
2 (15.5 ounce) cans French cut green beans
1 1/2 teaspoons soy sauce

Directions

Place bacon into a large saucepan over medium heat. Cook until browned, stirring occasionally. Add the mushrooms and garlic, and reduce the heat to medium-low. Let cook for a few minutes to soften the mushrooms. Stir in the green beans and soy sauce, and heat through.

Gourmet Gouda Turkey Burgers

Ingredients

1 egg
1/4 cup minced onion
1 pound ground turkey
1/2 cup fine Italian bread crumbs
2 teaspoons liquid smoke
flavoring
2 tablespoons Worcestershire
sauce
1/2 teaspoon salt
1/2 teaspoon ground black
pepper
1/4 cup panko bread crumbs

1 large portobello mushroom cap,
cut into thick slices
1 tablespoon olive oil for brushing
4 ounces Canadian-style bacon
4 ounces sliced Gouda cheese

4 hamburger buns, split and
toasted
1/4 cup spicy brown mustard, or
to taste
1/2 cup mayonnaise, or to taste

Directions

Preheat an outdoor grill for medium heat and lightly oil the grate.

Beat the egg and onion together in a mixing bowl. Add the turkey, Italian bread crumbs, liquid smoke, Worcestershire sauce, salt, and pepper. Mix until evenly combined and form into 4 patties. Press each patty into the panko crumbs and set aside.

Cook the turkey burgers on the preheated grill until no longer pink in the center and the juices run clear, about 4 minutes per side. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). While the burgers are cooking, brush the mushrooms with olive oil and cook on the grill along with the Canadian bacon. Just before the turkey burgers are done, top with the grilled Canadian bacon slices and the Gouda cheese. Cook until the cheese melts.

Spread the hamburger buns with mustard and mayonnaise. Place a turkey burger onto each bottom bun and top with the portobello mushroom slices. Sandwich with the remaining bun halves and serve.

River Omelets

Ingredients

10 eggs
1/3 cup milk
1/2 teaspoon salt
4 dashes hot pepper sauce, or to taste
1/2 pound bacon - cooked, and chopped into bite-size pieces
1 (4 ounce) can black olives, drained
2 roma (plum) tomatoes, chopped
1/4 cup green onions, chopped
1/3 cup mushrooms, sliced
3/4 cup Colby-Monterey Jack cheese, shredded

Directions

Preheat oven to 350 degrees F (175 degrees C). Coat an 8 inch square baking dish with non-stick cooking spray.

In a large bowl, combine eggs and milk. With an electric mixer, beat until frothy. Blend in salt and hot pepper sauce. Stir in bacon, olives, tomatoes, green onions, mushrooms and cheese. Pour into prepared pan, and cover with lid or aluminum foil.

Bake in preheated oven for 40 to 50 minutes, or until eggs are set in the center.

Leftover Special Casserole

Ingredients

4 cups uncooked egg noodles
1 (10 ounce) package frozen
mixed peas and carrots, thawed
1 small onion, minced
2 cups cooked ham, diced
1 (10.75 ounce) can condensed
cream of mushroom soup
1/2 cup milk
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish. Bring a large pot of water to a boil. Add egg noodles, and cook for 8 to 10 minutes, or until done; drain.

Layer noodles, mixed peas and carrots, onions, and ham in prepared baking dish. Mix together soup and milk, then pour mixture over casserole. Season with salt and pepper, then press with the back of a fork to help soup mixture seep through casserole layers.

Bake at 350 degrees F (175 degrees C) for 30 minutes, or until bubbly and hot.

Pate and Pistachio-Stuffed Roast Chicken

Ingredients

1 teaspoon salt
1 pinch ground white pepper
1/2 teaspoon sweet paprika
1 (2.5 pound) whole chicken

1 1/2 cups sliced fresh mushrooms
8 ounces duck liver pate
1/3 cup chopped pistachio nuts
1/2 teaspoon dried thyme leaves
1 egg
3 tablespoons dry bread crumbs
3 tablespoons melted butter

Directions

Preheat an oven to 425 degrees F (220 degrees C). Mix the salt, white pepper, and paprika together in a small bowl; set aside.

Rinse the chicken well with cold water, then pat dry inside and out with paper towels. Place the chicken into a small roasting pan, and sprinkle half of the paprika mixture inside the chicken. Rub the remaining mixture into the skin of the chicken, then set aside.

Chop the mushrooms, and place into a bowl along with the duck liver pate, chopped pistachios, thyme leaves, egg, and bread crumbs. Mix with your hands until evenly blended. Spoon the stuffing into the cavity of the chicken, then tie the legs and wings with kitchen twine. Brush the chicken with half of the melted butter, and place into the roasting pan, breast-side down.

Roast the chicken in the preheated oven for 20 minutes, then turn the chicken breast-side up, brush with the remaining butter, and continue roasting until no longer pink at the bone and the juices run clear, about 30 minutes longer. An instant-read thermometer inserted into the thickest part of the thigh, near the bone should read 180 degrees F (82 degrees C). Remove the chicken from the oven, cover with a doubled sheet of aluminum foil, and allow to rest in a warm area for 10 minutes before slicing.

Fish and Veggies Primavera

Ingredients

1 tablespoon margarine, melted
4 fresh or frozen orange roughy fillets (6 ounces each), thawed
2 tablespoons lemon juice
1 pinch pepper
1 garlic clove, minced
1 tablespoon olive or vegetable oil
1 1/2 cups broccoli florets
1 cup cauliflowerets
1 cup julienned carrots
1 cup sliced fresh mushrooms
1/2 cup sliced celery
1/4 teaspoon dried basil
1/4 teaspoon salt
1/4 cup grated Parmesan cheese

Directions

Place margarine in a 13-in. x 9-in. x 2-in. baking dish; add fish and turn to coat. Sprinkle with lemon juice and pepper.

Bake, uncovered, at 450 degrees for 5 minutes.

Meanwhile, in a large skillet over medium heat, saute garlic in oil. Add the next seven ingredients; stir-fry until vegetables are crisp-tender, about 2-3 minutes. Spoon over the fish; sprinkle with cheese.

Bake, uncovered, at 450 degrees for 3-5 minutes or until fish flakes easily with a fork.

Baked Pasta with Sausage and Baby Portobello

Ingredients

1 pound penne pasta
3 tablespoons extra-virgin olive oil, divided
1 pound bulk Italian sausage
1 pound cremini mushrooms, sliced
3 cloves garlic, minced
1 1/2 cups heavy cream
1/4 teaspoon salt, or to taste
1/4 teaspoon cracked black pepper
1/2 cup grated Parmesan cheese
1 (8 ounce) package shredded whole milk mozzarella

Directions

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source.

Bring a large pot of lightly-salted water to a boil; cook the penne uncovered, stirring occasionally, until tender yet firm to the bite, about 11 minutes. Drain and return to the pot.

Meanwhile, heat 1 tablespoon of the olive oil in a large skillet over medium-high heat. Cook and stir the sausage in the hot oil until crumbly and no longer pink, about 7 minutes; remove from the skillet, leaving the fat in the pan, and set aside. Pour the remaining 2 tablespoons of olive oil into the skillet and add the mushrooms and garlic. Cook and stir until the mushrooms have browned and begun to release their liquid, about 5 minutes more. Return the sausage to the skillet and pour in the heavy cream. Season with salt and pepper and return to a simmer, cooking until the sauce begins to thicken, about 5 minutes more. Pour the sauce over the pasta and stir. Pour into a 9x13-inch baking dish and sprinkle with mozzarella cheese.

Broil in the preheated oven until the mozzarella cheese is bubbly and golden brown, 5 to 7 minutes.

Portobello Lemon Chicken

Ingredients

1 large yellow onion, chopped
2 portobello mushroom caps,
chopped
2 pounds bone-in chicken pieces
garlic salt to taste
ground black pepper to taste
2 large lemons, juiced

Directions

Preheat oven to 400 degrees F (200 degrees C).

Spread the chopped onion and mushrooms evenly in the bottom of a 9x13 inch baking dish. Arrange chicken pieces over the vegetables, skin side up. Squeeze lemon juice over the chicken pieces, and season with garlic salt and pepper.

Bake chicken uncovered for 20 minutes in the preheated oven. Carefully turn the pieces over, and continue cooking 15 minutes more.

Set oven to broil. Cook chicken for 5 minutes, or until chicken skin is crisp.

Green Bean Turkey Bake

Ingredients

2 cups frozen cut green beans,
thawed
1 1/2 cups cubed cooked turkey
breast
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1 cup shredded Cheddar cheese
1/3 cup milk
3 cups mashed potatoes
1/2 cup crushed cheese flavored
crackers

Directions

In a 2-qt. microwave-safe dish, combine the green beans, turkey, soup, cheese and milk. Cover and microwave on high for 5-6 minutes or until bubbly, stirring once.

Carefully spread mashed potatoes over turkey mixture; sprinkle with cracker crumbs. Cover and cook on high for 2-4 minutes or until heated through. Let stand for 5 minutes before serving.

Slow Cooker London Broil

Ingredients

2 pounds flank steak
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed tomato soup
1 (1 ounce) package dry onion soup mix

Directions

Place meat in the bottom of the slow cooker; if necessary, slice meat to make it fit!

In a medium bowl, mix together mushroom and tomato soup. Pour mixture over beef. Sprinkle dry onion soup mix over top.

Cover, and cook on Low for 8 to 10 hours.

Vibration Spaghetti Sauce

Ingredients

2 tablespoons olive oil
2 large onion, chopped
3 cloves garlic, minced
2 pounds lean ground beef
1 teaspoon dried chervil
2 teaspoons dried basil
2 teaspoons dried oregano
2 teaspoons Italian seasoning
1 teaspoon crushed red pepper flakes
1 tablespoon seasoning salt
salt
1 tablespoon soy sauce
1 tablespoon red chile sauce
1 tablespoon Worcestershire sauce
1 (28 ounce) can whole peeled tomatoes
3 (29 ounce) cans tomato sauce
22 ounces tomato paste
2 (6 ounce) cans mushrooms, drained
1 (4 ounce) can sliced black olives, drained
3 bay leaves
1 teaspoon instant coffee granules (optional)

Directions

In a large saucepan, saute onion and garlic in oil until soft. Add ground beef and saute until pink colour is gone, stirring to break up large pieces. While beef is browning, add chervil, basil, oregano, Italian seasoning, red pepper, seasoning salt, salt, soy sauce, red chile sauce and Worcestershire sauce.

After beef has browned, add canned tomatoes; simmer for 10 minutes. Spoon off any excess fat. Add tomato sauce and stir until well mixed. Spoon in tomato paste and stir gently until paste is incorporated. Add mushrooms and olives. Poke bay leaves into sauce.

Simmer for at least two hours, stirring occasionally to be sure it's not sticking to the bottom. Three or four hours of simmering is even better.

Cajun Crab Stuffed Mushrooms

Ingredients

1 (8 ounce) package cream cheese, softened
1/2 cup shredded Colby-Monterey Jack cheese
1 teaspoon seafood seasoning (such as Old Bay®)
1/2 teaspoon Cajun seasoning
1/4 teaspoon cayenne hot pepper sauce, or to taste (optional)
1/4 teaspoon garlic powder
1 (8 ounce) package imitation crabmeat, flaked
1/4 cup Italian seasoned bread crumbs
1 (8 ounce) package crimini mushrooms, stems removed

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x5 inch baking dish.

Stir the cream cheese, Colby-Monterey Jack cheese, seafood seasoning, Cajun seasoning, hot pepper sauce, and garlic powder in a mixing bowl until smooth. Stir in the crabmeat and bread crumbs until evenly blended. Spoon the cheese mixture into the mushroom caps; set them filling-side-up into the prepared baking dish.

Bake in the preheated oven for 7 minutes; set the oven to broil and broil until the tops are crisp and brown, about 3 minutes.

Marinated Mushrooms

Ingredients

1/3 cup water
1/4 cup cider vinegar
2 tablespoons vegetable oil
2 tablespoons olive oil
2 cloves garlic cloves, peeled
1 bay leaf
4 teaspoons minced fresh parsley
1/2 teaspoon dried basil
1/4 teaspoon dried oregano
1/4 teaspoon dried thyme
1/4 teaspoon pepper
1/8 teaspoon salt
1/2 pound fresh mushrooms

Directions

In a bowl, combine the water, vinegar, oils, garlic, bay leaf, parsley and seasonings. Add mushrooms; toss to coat. Cover and refrigerate for at least 6 hours. Discard bay leaf. Serve with a slotted spoon.

Chicken and Herbs in White Wine

Ingredients

2 tablespoons olive oil
1 (4 pound) chicken, cut into pieces
garlic powder to taste
1/2 pound fresh mushrooms, sliced
1 large onion, diced
1/2 teaspoon dried basil
1/2 teaspoon dried oregano
1/2 teaspoon dried rosemary
1/2 teaspoon dried thyme
1 teaspoon garlic salt
1/4 teaspoon black pepper
1 teaspoon poultry seasoning
1 cup dry white wine
1 (10.5 ounce) can chicken broth

Directions

Heat olive oil in a large Dutch oven over medium heat. Sprinkle chicken with garlic powder, and brown on both sides. Remove chicken to paper towels.

Spoon off chicken fat, and return pan to stove. Stir in mushrooms and onions; cook, stirring occasionally, until onions are soft. Remove to a medium bowl.

In a separate bowl, mix together basil, oregano, rosemary, and thyme. Season with garlic salt, pepper, and poultry seasoning. Stir in wine, and add to onion and mushrooms.

Return chicken to Dutch oven. Pour mushroom mixture and broth over chicken; cover, and cook over low heat until meat begins to fall off the bone, about 1 1/2 hours.

Spinach Floret Salad

Ingredients

4 cups torn spinach leaves
2 cups torn iceberg lettuce
1 1/2 cups broccoli florets
1 1/4 cups cauliflowerets
1 cup chow mein noodles
8 bacon strips, cooked and crumbled (optional)
2 hard-cooked eggs, sliced
2 green onions, finely chopped
3 fresh mushrooms, thinly sliced
3 radishes, sliced
DRESSING:
1 cup vegetable oil
3/4 cup sugar
1/3 cup cider vinegar
1/4 cup chopped onion
1 teaspoon salt
1 teaspoon Worcestershire sauce

Directions

In a large salad bowl, toss the first 10 ingredients. Place dressing ingredients in a blender; cover and process until combined. Serve with salad. Refrigerate leftover dressing.

Curried Wild Rice Soup

Ingredients

1 cup uncooked wild rice
1/4 cup butter
1 onion, chopped
2 1/2 cups sliced fresh mushrooms
1/2 cup chopped celery
1/2 cup all-purpose flour
6 cups vegetable broth
2 cups half-and-half
2/3 cup dry sherry
1/2 teaspoon salt
1/2 teaspoon white pepper
1/2 teaspoon curry powder
1/2 teaspoon dry mustard
1/2 teaspoon paprika
1/2 teaspoon dried chervil
1 tablespoon chopped fresh parsley, for garnish

Directions

In a saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer until tender, about 40 minutes.

Heat butter in a large saucepan over medium heat. Saute onion until golden brown; add mushrooms and celery. Cook 2 minutes, stirring constantly.

Reduce heat to low; stir in flour and cook, stirring constantly, until mixture is bubbly. Gradually add broth; increase heat to medium-high and bring to a boil. Boil, stirring, for 1 minute.

Reduce heat to low and add cooked rice, half and half, sherry, salt, white pepper, curry powder, dry mustard, paprika and chervil. Simmer until heated through. Serve hot and garnish with parsley.

Creamy Herbed Meatballs

Ingredients

1 egg
1/4 cup dry bread crumbs
1/4 cup finely chopped onion
1 tablespoon dried basil
1/2 teaspoon salt
1/2 teaspoon pepper
1 pound ground beef
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1/2 cup water
2 tablespoons minced fresh
parsley

Directions

In a large bowl, combine the first six ingredients. Crumble beef over mixture and mix well. Shape into 1-1/2-in. balls. In a large skillet, brown meatballs; drain. Stir in the remaining ingredients. Cover and simmer for 20 minutes or until the meat is no longer pink, stirring occasionally.

Crepes Florentine

Ingredients

2 1/2 cups milk
4 eggs
1/4 cup butter, melted
2 cups all-purpose flour
1/4 teaspoon salt
FILLING:
8 tablespoons butter, divided
5 tablespoons all-purpose flour
1/4 teaspoon salt
1/4 teaspoon pepper
1 dash ground nutmeg
2 1/4 cups milk
1/3 cup heavy whipping cream
1 cup shredded Gruyere or Swiss cheese, divided
1 1/2 cups finely chopped fresh mushrooms
1 shallot, finely chopped
1 (8 ounce) package cream cheese, softened
1 egg
2 (10 ounce) packages frozen chopped spinach, thawed and squeezed dry
2 tablespoons shredded Parmesan cheese

Directions

For crepes, in a large mixing bowl, combine the milk, eggs and butter. Combine flour and salt; add to milk mixture and mix well. Cover and refrigerate for 1 hour.

Heat a lightly greased 8-in. nonstick skillet; pour 2 tablespoons batter into the center of skillet. Lift and tilt pan to evenly coat bottom. Cook until top appears dry; turn and cook 15-20 seconds longer. Remove to a wire rack. Repeat with remaining batter, adding butter to skillet as needed. When cool, stack crepes with waxed paper or paper towels in between.

For filling, in a large saucepan, melt 5 tablespoons butter. Stir in the flour, salt, pepper and nutmeg until smooth; gradually add the milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat to low; stir in the cream and 3/4 cup Gruyere cheese. Cook and stir until cheese is melted. Remove from heat.

In a skillet, saute mushrooms and shallot in 2 tablespoons butter until tender. In a small mixing bowl, beat cream cheese and egg until smooth. Beat in mushroom mixture. Add enough cheese sauce to achieve a spreadable consistency. In a bowl, combine the spinach and 1/2 cup cheese sauce until blended. Add additional sauce if needed to achieve a spreadable consistency.

To assemble, on two greased 9-in. ovenproof pie or tart pans, layer a crepe, spinach mixture, another crepe, then mushroom mixture. Repeat five more times. Pour remaining sauce over the stacks. Sprinkle with remaining Gruyere and Parmesan cheeses. Dot with remaining butter. Cover and refrigerate for 1 hour.

Remove from refrigerator 15 minutes before baking. Bake at 350 degrees F; for 55-60 minutes or until bubbly and golden and a thermometer reads 160 degrees F. Let stand for 5 minutes before cutting. Cut into wedges.

Mushroom-Stuffed Chicken Breasts in a Balsamic

Ingredients

1 ounce dried mushrooms (the variety of your choice)
4 large garlic cloves
1 pound portobello or white mushrooms, cleaned, stems trimmed, then coarsely chopped
1 teaspoon dried thyme leaves
2 tablespoons olive oil
6 ounces mild goat cheese
1 pinch Salt and pepper, to taste
1/4 cup honey
1/4 cup balsamic vinegar
8 split skin-on chicken breasts (10 to 12 ounces each), rib bones and excess fat trimmed away with poultry scissors, rinsed and patted dry
1 teaspoon cornstarch dissolved in
1 tablespoon water

Directions

Bring 1 cup water to a boil. Add dried mushrooms, cover and let stand about 20 minutes. Squeeze dry; strain liquid (a coffee filter is handy for this) and reserve.

In a food processor, mince garlic and rehydrated mushrooms. Add fresh mushrooms and thyme; continue to process until all is minced.

Heat oil in a 12-inch skillet over medium-high heat. Add mushroom mixture; saute until nearly all moisture has evaporated, 5 to 7 minutes. Turn off heat, stir in cheese, and season with salt and pepper. Set aside.

Mix honey and vinegar in a small bowl.

Adjust oven rack to lowest position and heat oven to 425 degrees.

Set breasts, skin side down, on a large, heavy, lipped cookie sheet. Brush with half of the honey-vinegar; generously salt and pepper. Turn breasts over. Push fingers under skin to make a pocket; stuff with mushroom mixture. Again brush with honey-vinegar and season with salt and pepper. Being careful not to crowd, arrange breasts on cookie sheet so thickest ends point outward. (Can now be covered and refrigerated overnight; return to room temperature before roasting.)

Roast until golden brown, adding water if necessary to keep pan drippings from burning, until a meat thermometer registers 160 degrees in the thickest portion of the largest piece, 30 to 45 minutes. Transfer chicken to a platter.

Scrape pan juices into a medium saucepan. Add reserved mushroom-soaking liquid and enough water to equal 1 1/2 cups of liquid. Bring to a simmer. Add cornstarch mixture; continue to simmer until it thickens a bit.

Arrange a breast on each of 8 plates; drizzle with sauce, and serve.

Meatballs with Spaetzle

Ingredients

1 egg
1/4 cup milk
1/4 cup dry bread crumbs
1 tablespoon dried parsley flakes
1/2 teaspoon salt
1/4 teaspoon poultry seasoning
Dash pepper
1 pound ground beef
1 (10.5 ounce) can condensed beef broth, undiluted
1 (4 ounce) can mushroom stems and pieces, drained
1 medium onion, chopped
1 tablespoon all-purpose flour
1 teaspoon caraway seeds
1 cup sour cream
HOMEMADE SPAETZLE:
2 cups all-purpose flour
1 teaspoon salt
2 eggs, lightly beaten
1 cup milk
2 quarts water or beef broth

Directions

In a bowl, combine the first seven ingredients. Crumble beef over the mixture and mix well. Shape into 1-1/2-in. balls. In a skillet, brown meatballs; drain. Add broth, mushrooms and onion. Bring to a boil. Reduce heat; cover and simmer for 30 minutes. Combine the flour, caraway seeds and sour cream until smooth; stir into meatball mixture. Cook over low heat until heated through and thickened, about 10 minutes. Meanwhile, in a bowl, combine the flour, salt, eggs and milk. Let stand for 5 minutes. In a large saucepan, bring water or broth to a rapid boil. Place spaetzle batter in a colander or spaetzle press. Holding over the boiling liquid, press batter through holds of colander. Cook and stir for 5 minutes or until tender; drain. Serve meatballs and sauce over spaetzle.

Sausage and Mushroom Calzone

Ingredients

12 ounces sweet Italian sausage
(casings removed)
1 cup sliced fresh mushrooms
2 (8 ounce) cans CONTADINAB®
Pizza Sauce
1 (1 pound) loaf frozen bread
dough, thawed
1 1/2 cups shredded mozzarella
cheese
1 tablespoon grated Parmesan
cheese

Directions

Cook sausage and mushrooms in large skillet until no longer pink; drain. Stir in one can of pizza sauce.

Roll dough on lightly floured surface to 12-inch circle. Place on greased cookie sheet. Spoon sausage mixture over half the dough to within 1/2 inch of edge. Sprinkle with mozzarella.

Moisten edges of dough with water. Fold dough in half over filling. Seal by pressing with tines of fork. Cut slits in top of calzone. Brush with water; sprinkle with Parmesan.

Bake at 375 degrees F, 25 minutes or until golden. Heat remaining can of pizza sauce and serve with calzone. Serve with carrot and celery sticks and cherry peppers, if desired.

Filet Mignon with Mushroom-Cabernet Gravy

Ingredients

1 tablespoon olive oil
2 (8 ounce) beef tenderloin filets,
about 1 inch thick
1/2 teaspoon sea salt
1/4 teaspoon ground black
pepper
1 tablespoon butter
1 large shallot, chopped
12 ounces sliced fresh white
mushrooms
1 cup Cabernet Sauvignon or
other dry red wine
1/2 cup beef broth
1 1/2 teaspoons chopped fresh
thyme
1 teaspoon cornstarch
2 tablespoons water

Directions

Heat olive oil in a large nonstick skillet over medium-high heat. Sprinkle the filets with salt and pepper, gently place them into the hot skillet, and sear until well-browned on each side, about 2 minutes per side. Remove the steaks to a platter, tent with aluminum foil, and keep warm.

Turn the heat down to medium, and melt the butter. Cook and stir the shallot and mushrooms in the butter until the mushrooms begin to give off their liquid and the shallots are translucent, about 5 minutes. Stir in the wine, beef broth, and thyme, and simmer the sauce until it begins to reduce, 6 to 10 minutes. Return the steaks to the sauce, and simmer briefly until they start to become firm and are reddish-pink and juicy in the center, about 2 to 4 minutes per side (for medium-rare.) An instant-read thermometer inserted into the center should read 130 degrees F (54 degrees C). Remove the steaks to serving dishes.

In a small bowl, stir the cornstarch and water until it forms a smooth paste. Stir the cornstarch mixture into the pan sauce, and cook and stir until thickened, about 30 seconds. Top each serving with mushroom-wine sauce to serve.

Sensational Steak Sandwich

Ingredients

2 tablespoons olive oil
1 pound thinly sliced sirloin steak strips
8 ounces sliced fresh mushrooms
1 green bell pepper, seeded and cut into strips
1 medium onion, sliced
10 slices provolone cheese
1 loaf French bread
1 (14 ounce) can beef broth
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1/2 teaspoon garlic powder
2 tablespoons Worcestershire sauce
1/8 teaspoon red pepper flakes
1/4 cup Pinot Noir or other dry red wine
1/2 cup prepared horseradish (optional)
1/2 cup brown mustard (optional)

Directions

Heat the oil in a large skillet over medium heat. Add the beef, and cook until browned. Add the mushrooms, bell pepper and onion; cook and stir until starting to become tender, about 5 minutes.

In a slow cooker, combine the beef broth, salt, pepper, Worcestershire sauce, red pepper flakes and red wine. Transfer the beef and vegetables to the slow cooker, and stir to blend. Cover, and cook on High for 3 to 4 hours, until beef is extremely tender.

Preheat the oven to 425 degrees F (220 degrees C). Drain the liquid from the slow cooker, and save for dipping. Slice the French bread loaf lengthwise like a submarine sandwich. Mix together the horseradish and mustard; spread onto the inside of the loaf. Place slices of provolone cheese on both sides of the loaf, then fill with the beef and vegetables. Close the loaf, and wrap the entire sandwich with aluminum foil.

Bake for 10 to 15 minutes in the preheated oven. For crunchier bread, you can bake it without the aluminum foil. Slice into servings, and serve with the juices from the slow cooker for dipping.

Balsamic Mushrooms

Ingredients

1/3 cup olive oil
3 cloves garlic, minced
1 pound fresh mushrooms, sliced
3 tablespoons balsamic vinegar
3 tablespoons white wine
salt and pepper to taste

Directions

Saute the garlic in olive oil for 1 to 2 minutes. Do not brown the garlic. Add mushrooms and cook 2 more minutes, stirring occasionally. Stir in balsamic vinegar and wine, cook another 2 minutes. Season to taste with salt and pepper.

Shrimp Fondue

Ingredients

1 (10.75 ounce) can condensed cream of shrimp soup
1 (10.75 ounce) can condensed cream of mushroom soup
1 (6 ounce) can tiny shrimp, drained
1 (1 pound) loaf processed cheese food, cubed
2 packages cocktail rye

Directions

In a large saucepan, combine the cream of shrimp soup, cream of mushroom soup, canned shrimp and cheese. Cook over medium-low heat, stirring frequently, until cheese is melted and well blended. Serve on cocktail rye slices.

Hash Brown Pizza

Ingredients

1 (30 ounce) package frozen shredded hash brown potatoes, thawed
1 (10.75 ounce) can condensed cheddar cheese soup, undiluted
1 pound ground beef
3 celery ribs, chopped
1 medium onion, chopped
1 (8 ounce) can tomato sauce
1 (6 ounce) jar sliced mushrooms, drained
1 1/4 teaspoons chili powder
3/4 teaspoon seasoned salt
1/2 teaspoon garlic powder
1/4 teaspoon pepper
2 cups shredded Colby-Monterey Jack cheese

Directions

In a large bowl, combine the hash browns and soup. Spread into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 400 degrees F for 30 minutes.

Meanwhile, in a large skillet, cook the beef, celery and onion over medium heat until meat is no longer pink and vegetables are tender; drain. Add the tomato sauce, mushrooms, chili powder, seasoned salt, garlic powder and pepper. Spread over the crust. Sprinkle with cheese. Bake 10 minutes longer or until the cheese is melted.

Kiwifruit Rice Salad

Ingredients

2 1/4 cups water
1 cup brown rice
2 tablespoons butter
1/4 cup chopped onion
1/2 cup chopped celery
1/2 teaspoon curry powder
1 cup plain yogurt
1 teaspoon fresh lime juice
1/2 teaspoon lime zest
1 teaspoon white sugar
1 kiwi, peeled and chopped
4 ounces cooked ham, julienned
2 ounces Swiss cheese, cubed
1/3 cup cashews
1/2 cup fresh mushrooms,
coarsely chopped
2 kiwis, peeled and sliced

Directions

Combine water and rice in a medium saucepan. Bring to a boil. Cover, reduce heat, and simmer for 45 to 50 minutes. Cool.

Heat butter in a skillet over medium heat. Cook onion and celery in butter until tender, stirring frequently. Season with curry powder, and continue cooking for one minute.

In a large bowl, mix together yogurt, lime juice, lime zest, and sugar. Stir in rice, onion and celery mixture, chopped kiwi, ham, cheese, nuts, and mushrooms. Arrange sliced kiwi over salad.

Almond Sauce Chicken Breasts

Ingredients

4 skinless, boneless chicken breast halves
salt and pepper to taste
1 egg
1/2 cup water
2 cups finely chopped almonds
1/4 cup butter
3 tablespoons olive oil
1 pound fresh mushrooms
1 onion, sliced into rings
2 cloves garlic, crushed
1 cup heavy cream
1/4 cup almond paste
1/2 teaspoon freshly ground nutmeg

Directions

Pound chicken breasts to flatten; Season with salt and pepper to taste. In a small bowl, beat together egg and water to make egg wash. Place almond crumbs in a shallow dish or bowl; dip chicken in egg wash, then dredge in almonds.

Melt butter with olive oil in a medium skillet over medium high heat. Brown coated chicken quickly, then transfer to a 9x13 inch baking dish.

Preheat oven to 350 degrees F (175 degrees C).

In same skillet, brown the mushrooms and onions with the garlic. Mix together and spread mixture over the chicken.

In same skillet, combine the cream and almond paste and mix together; heat through, then stir in nutmeg. Pour sauce over chicken, mushrooms and onions.

Bake in preheated oven for 40 minutes, or until chicken is cooked through and no longer pink inside.

Baked Chicken and Cheese Risotto

Ingredients

1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup or Campbell's® Condensed 98% Fat Free Cream of Mushroom Soup
1 1/4 cups water
1/2 cup milk
1/4 cup shredded part-skim mozzarella cheese
3 tablespoons grated Parmesan cheese
1 1/2 cups frozen mixed vegetables
1/2 pound skinless, boneless chicken breast, cut into cubes
3/4 cup uncooked Arborio or regular long-grain white rice

Directions

Mix soup, water, milk, mozzarella cheese, Parmesan cheese, vegetables, chicken and rice in 3-qt. shallow baking dish. Cover.

Bake at 400 degrees F. for 35 min. Stir.

Bake for 10 min. or until hot and rice is done. Let stand 5 min.

Mushroom Stuffing

Ingredients

1 pound fresh mushrooms, sliced
6 tablespoons butter
1 cup diced onion
1 cup chopped celery
1 teaspoon poultry seasoning
1 teaspoon salt
1/4 teaspoon ground black pepper
12 cups dried bread crumbs
1 1/2 cups hot chicken broth
2 eggs, beaten
2 cups diced apple without peel
1/4 cup chopped parsley

Directions

Butter one 9x13 inch casserole dish. Preheat oven to 375 degrees F (190 degrees C).

Rinse, pat dry and quarter mushrooms. In large skillet heat butter and add mushrooms, onion and celery; saute 5 minutes and remove from heat. Stir in poultry seasoning, salt and pepper.

In large mixing bowl, combine bread crumbs with broth and eggs, add mushroom mixture, apples and parsley; mix well. Turn into casserole dish.

Cover and bake at 375 degrees F (190 degrees C) for about 45 minutes. Remove cover and bake 15 minutes longer to brown top.

Southern Mushroom Soup

Ingredients

2 cups chopped fresh mushrooms
1 small onion, chopped
2 cups chicken broth
3 tablespoons butter, melted
3 tablespoons all-purpose flour
1 1/2 cups milk
1/2 cup heavy cream
1 pinch salt and pepper to taste
4 slices white bread, toasted
1 tablespoon softened butter
1 cup shredded sharp Cheddar cheese

Directions

In a large saucepan, combine the mushrooms, onion and chicken broth. Bring to a boil, then simmer covered for 15 minutes over low heat.

Stir together the melted butter and flour to make a paste. Stir the paste into the pan with the vegetables. Increase the heat to medium, and gradually stir in the milk. Continue stirring constantly.

When the mixture thickens and begins to boil, stir in the cream. Cook over low heat without boiling for about 10 minutes, or until the mushrooms are tender. Season with salt and pepper.

Ladle the soup into bowls, and trim pieces of toast to fit the bowls. Butter the toast, and place on top of the soup. Sprinkle the cheese over the bread and serve.

Chicken Casserole

Ingredients

1/2 cup chopped celery
1/4 cup chopped onion
2 tablespoons chopped green pepper
2 tablespoons butter or margarine
2 cups cubed, cooked chicken
1 (4 ounce) can sliced mushrooms, drained
6 pimento-stuffed green olives, sliced
1 (10.75 ounce) can condensed cream of chicken soup, undiluted
1 cup milk
1 (8 ounce) package wide egg noodles, cooked and drained
TOPPING:
1/2 cup cornflake crumbs
1/4 cup shredded Cheddar cheese
2 tablespoons butter or margarine, melted

Directions

In a skillet, saute celery, onion and green pepper in butter. Remove from the heat; add chicken, mushrooms, olives, soup, milk and noodles. Mix well. Spoon into a 2-qt. baking dish. Cover and bake at 325 degrees F for 25 minutes. Meanwhile, combine topping ingredients. Sprinkle topping around edges of casserole; return to the oven for 5 minutes or until the cheese is melted.

Salmon Macaroni Bake

Ingredients

1 (14 ounce) package deluxe
macaroni and cheese dinner mix
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1/2 cup milk
1 (6 ounce) can skinless boneless
salmon, drained
1 tablespoon grated onion
1/2 cup shredded Cheddar
cheese
1/2 cup dry bread crumbs
2 tablespoons butter or margarine,
cubed

Directions

Prepare macaroni and cheese according to package directions. Stir in the soup, milk, salmon, onion and cheddar cheese. Transfer to a greased 1-1/2-qt. baking dish. Sprinkle with bread crumbs; dot with butter. Bake, uncovered, at 375 degrees F for 30 minutes or until heated through.

Chicken Primavera

Ingredients

1 pound boneless, skinless chicken breasts
2 tablespoons butter or margarine
2 tablespoons all-purpose flour
3/4 cup chicken broth
1/4 cup white wine, or additional chicken broth
1/8 teaspoon pepper
2 cups sliced fresh mushrooms
1 cup frozen peas
1/2 cup shredded mozzarella cheese
Hot cooked linguine

Directions

Cut chicken into 1/2-in. strips; place in a 2-qt. microwave-safe dish. Cover and microwave on high for 3 minutes. Turn chicken and move center pieces to the out-side of the dish. Cover and microwave on high 3 minutes longer. Drain; set aside and keep warm.

In another microwave-safe bowl, cover and microwave butter on high for 45 seconds or until melted. Stir in the flour until smooth. Gradually stir in the broth, wine and pepper; mix well. Add mushrooms and peas. Microwave, uncovered, on high for 5-7 minutes or until the vegetables are tender, stirring once. Stir in chicken; sprinkle with cheese. Microwave, uncovered, on high for 1-2 minutes or until the cheese is melted. Serve over linguine.

Spinach Mushroom and Ricotta Fettuccine

Ingredients

1 (16 ounce) package spinach
fettuccine pasta
1 teaspoon butter
3 cups mushrooms
1 (10 ounce) package frozen
chopped spinach
1 (15 ounce) container ricotta
cheese
1 lemon, juiced

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large saucepan over medium heat, melt butter. Stir in mushrooms and cook until tender. Stir in spinach and cook until thawed and tender. Remove from heat and stir in ricotta cheese; mix well.

To the spinach mixture add the lemon juice; pour over cooked pasta. Mix well and serve.

Campbell'sB® Broccoli and Pasta Bianco

Ingredients

1 (16 ounce) package penne pasta
4 cups fresh or frozen broccoli
flowerets
1 (10.75 ounce) can
Campbell'sB® Condensed Cream
of Mushroom Soup (Regular, 98%
Fat Free or 25% Less Sodium)
1 1/2 cups milk
1/2 teaspoon ground black
pepper
1 1/2 cups shredded mozzarella
cheese
1/4 cup shredded Parmesan
cheese

Directions

Cook the pasta according to the package directions. Add the broccoli for the last 4 minutes of cooking time. Drain the pasta and broccoli well in a colander.

Stir the soup, milk and black pepper in a 2-quart shallow baking dish. Stir in the pasta mixture, 3/4 cup mozzarella cheese and 2 tablespoons Parmesan cheese. Top with the remaining mozzarella and Parmesan cheeses.

Bake at 350 degrees F for 25 minutes or until the pasta mixture is hot and the cheese is melted.

Extreme Veggie Scrambled Eggs

Ingredients

1/4 cup olive oil
1/4 cup sliced fresh mushrooms
1/4 cup chopped onions
1/4 cup chopped green bell peppers
6 eggs
1/4 cup milk
1/4 cup chopped fresh tomato
1/4 cup shredded Cheddar cheese

Directions

Heat olive oil in a skillet or frying pan over medium-high heat. Add mushrooms, onions and peppers; saute until onions are transparent.

In a mixing bowl, beat together eggs and milk. Add egg mixture to vegetables; stir in tomatoes. Cook until eggs are set. When eggs are almost done, mix in cheese. Serve immediately.

Pasta Pizzaz

Ingredients

1 pound farfalle (bow tie) pasta
1/3 cup olive oil
1 clove garlic, chopped
1/4 cup butter
2 small zucchini, quartered and sliced
1 onion, chopped
1 tomato, chopped
1 (8 ounce) package mushrooms, sliced
1 tablespoon dried oregano
1 tablespoon paprika
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add farfalle pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet over medium heat, melt the butter with the olive oil and saute the garlic, zucchini, onion tomato, mushrooms, oregano, paprika, salt and pepper for 15 to 20 minutes. Combine the pasta and sauteed vegetables and toss.

Colorful Grilled Veggies

Ingredients

10 cherry tomatoes, halved
2 celery ribs, thinly sliced
1 medium green pepper, sliced
1 medium red bell pepper, sliced
1 medium red onion, sliced and separated into rings
1 cup sliced fresh mushrooms
1 tablespoon red wine vinegar
1 tablespoon olive oil
1 teaspoon lemon juice
1 garlic clove, minced
1 teaspoon dried basil
1/2 teaspoon salt
1/2 teaspoon pepper

Directions

Divide the vegetables between two pieces of heavy-duty foil (about 18 in. square). In a small bowl, combine the remaining ingredients; drizzle over vegetables. Fold foil around vegetables and seal tightly. Grill, covered, over medium heat for 10-15 minutes or until the vegetables are crisp-tender.

California Kabobs

Ingredients

1/3 cup lemon juice
2 tablespoons vegetable oil
2 teaspoons Worcestershire sauce
1 teaspoon paprika
1 garlic clove, minced
1/2 teaspoon sugar
1/2 teaspoon salt
1/8 teaspoon hot pepper sauce
3/4 pound beef sirloin steak, cut into 1 inch cubes
8 large fresh whole mushrooms
1 medium onion, cut into chunks
1 medium green pepper, cut into chunks

Directions

In a bowl, combine the first nine ingredients; mix well. Pour 1/4 cup marinade into a large resealable plastic bag; cover and refrigerate remaining marinade. Add beef to the bag. Seal and turn to coat; refrigerate for at least 2 hours or overnight, turning occasionally.

Drain and discard marinade. On metal or soaked wooden skewers, alternately thread beef and vegetables. Grill, uncovered, over medium heat or broil 4 in. from heat for 6-8 minutes on each side or until beef reaches desired doneness, basting frequently with reserved marinade and turning once.

Salisbury Steak Deluxe

Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 tablespoon prepared mustard
2 teaspoons Worcestershire sauce
1 teaspoon prepared horseradish
1 egg
1/4 cup dry bread crumbs
1/4 cup finely chopped onion
1/2 teaspoon salt
Dash pepper
1 1/2 pounds ground beef
1 tablespoon cooking oil
1/2 cup water
2 tablespoons chopped fresh parsley

Directions

In a bowl, combine the soup, mustard, Worcestershire sauce and horseradish; blend well. Set aside. In another bowl, lightly beat the egg. Add bread crumbs, onion, salt, pepper and 1/4 cup of the soup mixture. Add beef and mix well. Shape into six patties.

In a large skillet, brown the patties in oil; drain. Combine remaining soup mixture with water; pour over patties. Cover and cook over low heat for 10-15 minutes or until meat is done. Remove patties to a serving platter; spoon sauce over meat. Sprinkle with parsley.

Chicken and Portobello Rollups

Ingredients

1 tablespoon olive oil
1 teaspoon minced garlic
1 portobello mushroom cap, cut into 1/2-inch slices
1 large red bell pepper, cut into strips
8 asparagus spears, trimmed
1/2 teaspoon seasoned salt
1/2 teaspoon dried oregano
4 (6 ounce) skinless, boneless chicken breast halves
1 (10.5 ounce) can cream of mushroom soup
1 cup milk

Directions

Heat olive oil in a skillet over medium heat. Stir in garlic, and cook until it begins to turn golden brown, about 1 minute. Add the mushroom, red pepper, and asparagus; season with seasoned salt and oregano, then gently cook until softened. Pour mixture onto a plate, and allow to cool.

Preheat oven to 375 degrees F (190 degrees C). Spray a small, glass baking dish with cooking spray and set aside.

Place each chicken breast between two sheets of plastic wrap, and pound to 1/4-inch thick. Evenly divide the portobello, red pepper, and asparagus among the flattened chicken breasts. Roll up and secure with toothpicks. Place into prepared baking dish.

Bake chicken in preheated oven until no longer pink, about 30 minutes. Meanwhile, stir together cream of mushroom soup and milk in a saucepan over medium-high heat. Bring to a simmer, then reduce heat to low, and keep warm while chicken cooks.

To serve, remove toothpicks from chicken, slice each in half at an angle, and place onto a serving platter or individual plates. Ladle cream of mushroom soup overtop.

Erica's Delicious Slow Cooker Beef Roast

Ingredients

2 pounds boneless beef roast
1 teaspoon vegetable oil
salt and pepper to taste
1 onion, quartered
16 baby carrots
1 (10.75 ounce) can condensed
cream of mushroom soup
4 cloves garlic, minced
2 tablespoons chopped fresh
parsley

Directions

In a large skillet over medium high heat, saute the roast in the oil for 15 minutes, or until all sides are well browned. Season with salt and pepper to taste and set aside.

Place the onion, carrots, garlic and parsley in the bottom of a slow cooker. Place the roast on top of the vegetables and pour the soup over the roast and the vegetables.

Cover the slow cooker and cook on low setting for 8 to 10 hours, stirring once.

Transfer roast to a serving platter and place the vegetables around it. Pour the roast gravy from the slow cooker into a gravy boat.

Chicken Thigh Fricassee with Mushrooms and

Ingredients

4 tablespoons olive oil, divided
5 ounces fresh mushrooms, sliced
4 cloves garlic, peeled and halved
2 tablespoons fresh rosemary,
chopped
1 pound chicken thighs
salt and freshly ground black
pepper to taste
1/4 teaspoon crushed red pepper
flakes
3/4 cup dry white wine
12 cherry tomatoes
12 Nicoise olives

Directions

Heat 2 tablespoons olive oil in a large skillet over medium heat. Stir in mushrooms, and cook until soft. Remove to a plate.

Wipe out skillet, and heat 2 tablespoons olive oil over medium-high heat. Place garlic, rosemary, and chicken thighs in hot oil. Season with salt and pepper. Cook, turning chicken, until chicken and garlic are well browned.

Return mushrooms to skillet, and sprinkle red pepper flakes over chicken. Pour in white wine, scraping the bottom of the skillet with a wooden spoon. Cook about 3 minutes.

Reduce heat to low; cover, and simmer gently for 1 hour.

Sprinkle tomatoes and olives over chicken, return cover, and cook about 5 minutes more.

Italian Vegetable Potato Topper

Ingredients

1 (10.75 ounce) can
Campbell's® Condensed Cream
of Mushroom Soup (Regular or
98% Fat Free)
1 dash ground black pepper
2 cups frozen Italian vegetable
combination
1/4 cup grated Parmesan cheese
4 hot baked potatoes , split
Chopped tomato

Directions

Heat the soup, black pepper, vegetables and cheese in a 3-quart
saucepan over medium heat to a boil, stirring occasionally. Reduce
the heat to low. Cover and cook for 5 minutes or until the
vegetables are tender, stirring occasionally.

Spoon the vegetable mixture over the potatoes. Top with the
tomato.

Trudy's Super Deluxe Crab Dip

Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup
1 (8 ounce) package cream cheese, cubed
1 (.25 ounce) envelope unflavored gelatin
1 cup minced celery
1 cup finely chopped onion
1 cup mayonnaise
8 ounces imitation crabmeat, coarsely chopped

Directions

In a medium pot, heat mushroom soup. When soup is hot, stir in the cream cheese; continue stirring until all of the cheese has melted.

Stir gelatin into the cheese and soup mixture. Stir constantly, being careful not to let the mixture come to a boil. When the gelatin has dissolved, remove the pot from the heat and let cool.

Mix celery, onion, and mayonnaise into the cooled soup mixture. Add crabmeat to the mixture. Pour the dip into a serving bowl, cover the bowl, and refrigerate it for 2 hours before serving.

Broccoli Casserole

Ingredients

2 (10 ounce) packages frozen
chopped broccoli
2 (10.75 ounce) cans condensed
cream of mushroom soup
2 cups instant rice
3/4 cup chopped onion
1/4 cup butter
1 (16 ounce) jar process cheese
sauce
salt to taste
ground black pepper to taste

Directions

Cook rice as directed on box.

Saute onions in margarine until done.

Cook broccoli as directed on package and drain.

Mix together broccoli, soup, rice, onion, butter or margarine, and cheese. Season with salt and pepper to taste. Place in a 9 by 13 inch oven proof dish.

Bake for 30 to 40 minutes at 350 degrees F (175 degrees C).

Banh-Mi Style Vietnamese Baguette

Ingredients

2 portobello mushroom caps, sliced
2 teaspoons olive oil
salt and pepper to taste
1 carrot, sliced into sticks
1 daikon (white) radish, sliced into sticks
1 cup rice vinegar
1/2 cup fresh lime juice
1/2 cup cold water

1/2 cup chilled lime juice
2 teaspoons soy sauce
1 teaspoon nuoc mam (Vietnamese fish sauce)
1/2 teaspoon toasted sesame oil
2 tablespoons canola oil
2 teaspoons minced garlic
1/3 cup white sugar
1/3 cup cold water

1 jalapeno pepper, thinly sliced
8 sprigs fresh cilantro with stems
1 medium cucumber, sliced into thin strips
2 sprigs fresh Thai basil
2 (7 inch) French bread baguettes, split lengthwise

Directions

Preheat the oven to 450 degrees F (230 degrees C). Place the mushrooms on a baking sheet. Drizzle with a little olive oil and season with salt and pepper. Roast in the preheated oven for about 25 minutes. Cool slightly, then slice into strips.

While the mushrooms are roasting, bring a saucepan of water to a boil. Plunge the carrot and radish sticks into the boiling water and after a few seconds, remove them and plunge them into a bowl of ice water to stop the cooking. In a separate bowl, stir together the rice vinegar, 1/2 cup of lime juice and 1/2 cup cold water. Transfer the carrot and radish to the vinegar and lime marinade and let them soak for at least 15 minutes, longer if it's convenient.

In a small bowl, stir together the remaining lime juice, soy sauce, fish sauce, sesame oil, canola oil, 1/3 cup sugar and 1/3 cup water. This is the sandwich sauce.

To assemble sandwiches, sprinkle a little of the sandwich sauce onto each half of the French loaves. Place the roasted mushrooms onto the bottom half of each roll and sprinkle with a little more sauce. Top with a few slices of jalapeno, a few sticks of carrot and radish (minus the marinade), cucumber, basil and cilantro. Close with the tops of the bread and serve.

Meatballs and Sauce

Ingredients

5 pounds Italian meatballs
1 (10.75 ounce) can condensed
cream of mushroom soup
3/4 cup water
2 cups sour cream

Directions

Combine meatballs, mushroom soup, water, and sour cream. Cover and refrigerate overnight so that the meatballs can absorb the flavors.

Pour the mixture into a slow cooker and heat until the meatballs are heated through. Serve hot.

Korean Salad

Ingredients

1 cup salad oil
3/4 cup sugar
1/2 cup ketchup
1/4 cup vinegar
salt and pepper to taste

2 eggs
1 pound bacon
1 pound fresh spinach, torn
1 (4 ounce) can water chestnuts,
drained and chopped
1 cup fresh bean sprouts
8 mushrooms, sliced

Directions

In a bowl, mix oil, sugar, ketchup and vinegar. Season with salt and pepper. Cover and chill at least 24 hours.

Place egg in a pot with enough cold water to cover. Bring to a boil and remove from heat. Cover pot and let egg stand in hot water for 10 to 12 minutes. Remove from water, cool, peel and slice.

Place bacon in a skillet over medium heat and cook until evenly brown. Drain and crumble.

In a large bowl, mix eggs, bacon, spinach, water chestnuts, bean sprouts and mushrooms. Toss with dressing just before serving.

Chicken Livers with Gorgonzola Polenta

Ingredients

2 tablespoons olive oil
1 pound chicken livers, trimmed and chopped
1 medium onion, sliced
1 green bell pepper, chopped
4 cloves garlic, minced
7 mushrooms, sliced
1 (14.5 ounce) can peeled and diced tomatoes, drained
1 cup white wine
salt and pepper to taste

2 cups chicken stock
3/4 cup milk
1 cup dry polenta
4 ounces Gorgonzola cheese, crumbled

Directions

Heat olive oil in a large skillet over medium heat. Add the onion and bell pepper, and season with a little salt and pepper. Cook, stirring frequently, until tender. Add mushrooms and garlic to the skillet, and cook for a few minutes until fragrant. Move the vegetables to the sides of the skillet, and add the chicken livers. Cook livers for 5 minutes, turning frequently.

Stir tomatoes and wine into the skillet, and turn the heat to medium-high. Simmer for 20 minutes, or until most of the liquid is gone. Taste and season with salt and pepper.

Meanwhile, pour chicken stock into a saucepan, and bring to a boil. Slowly pour in polenta while stirring vigorously. Cook for a few minutes, then stir in milk. Reduce heat to low, cover and simmer for about 5 minutes, until thick. Stir gorgonzola into the polenta until melted.

Spoon polenta onto plates, and cover with the chicken liver sauce.

Corn Chowder

Ingredients

4 cups water
4 cups diced peeled potatoes
1 cup chopped celery
1/2 cup chopped onion
1/2 cup shredded carrot
1 (15.25 ounce) can whole kernel corn, drained
1 (15 ounce) can cream-style corn
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
2 cups chopped fully cooked ham
1 (4.5 ounce) jar sliced mushrooms, drained
1 1/4 cups milk
1/2 teaspoon salt
1/2 teaspoon pepper
6 bacon strips, cooked and crumbled

Directions

In a soup kettle or Dutch oven, combine the first five ingredients; bring to a boil. Reduce heat; cover and simmer for 12-15 minutes or until vegetables are tender. Add corn, soup, ham, mushrooms, milk, salt and pepper; heat through, stirring occasionally. Stir in bacon just before serving.

Garden Tomato Soup

Ingredients

3 (16 ounce) cans whole peeled tomatoes
2 tablespoons vegetable oil
2 zucchini, cubed
2 large onions, chopped
2 cups sliced fresh mushrooms
2 teaspoons salt, or to taste
3 bay leaves
1/2 teaspoon dried thyme
2 teaspoons dried basil
1/2 teaspoon ground white pepper

Directions

In a blender or food processor, puree whole tomatoes until smooth.

In a large pot over medium heat, cook zucchini, onions and mushrooms in oil until tender. Pour in pureed tomatoes. Season with salt, bay leaves, thyme, basil and white pepper. Bring to a boil, then reduce heat and simmer 15 minutes. Remove bay leaves before serving.

Halibut Stroganoff

Ingredients

1 (8 ounce) package egg noodles
1/4 cup butter
1/2 onion, minced
1/4 teaspoon garlic powder
2 tablespoons all-purpose flour
1 pound fresh mushrooms, sliced
1 (10.75 ounce) can condensed cream of mushroom soup
1 pound halibut, cooked and flaked
1 cup reduced fat sour cream
1 teaspoon salt
1/4 teaspoon ground black pepper
2 tablespoons chopped fresh parsley

Directions

In a large pot of salted water boil egg noodles until al dente. Drain well.

In a large saucepan over medium-high heat saute butter, onion, and garlic until onions are soft. Add flour and mushrooms. Cook 5 minutes.

Add mushroom soup to saucepan, simmer uncovered 10 minutes.

Add cooked halibut and stir in sour cream. Heat through. Season with salt and pepper. Serve sauce over egg noodles, sprinkle parsley on top. Serve hot.

Wine Soaked Mushrooms

Ingredients

- 1 tablespoon butter
- 1 tablespoon olive oil
- 1 pound button mushrooms, sliced
- 2 medium onions, sliced
- 3 cloves garlic, chopped
- 2 teaspoons dried thyme
- 1 (750 milliliter) bottle red wine
- 1 (14.5 ounce) can beef broth
- 1 tablespoon white sugar
- 1 pinch salt and pepper to taste

Directions

Heat the butter and olive oil in a large skillet over medium heat. Add the onions; cook and stir until translucent, 5 to 10 minutes. Stir in the garlic and thyme; cook and stir for a few minutes, then add the mushrooms. Cook for about 8 minutes, stirring occasionally, until the liquid from the mushrooms evaporates.

Pour in the whole bottle of wine and the beef broth. Bring to a boil, then reduce the heat to medium and stir in the sugar. Cook, stirring occasionally, until the liquid is almost entirely gone, about 1 1/2 hours. Season with salt and pepper. Serve as a side, or topping for steaks or crostini.

Pork Stroganoff

Ingredients

4 (1 1/4 inch) thick pork chops
2 tablespoons vegetable oil
1 onion, thinly sliced
1/4 pound fresh mushrooms,
sliced
1/4 cup water
2 teaspoons prepared mustard
1/2 teaspoon salt
1/2 cup sour cream
2 tablespoons chopped fresh
parsley, for garnish

Directions

Heat oil in a large skillet over medium-high heat. Cook chops until well browned on both sides. Remove chops and set aside.

Add onion and mushrooms to the skillet and cook until tender, stirring occasionally. Return chops to skillet. Add water, mustard and salt. Raise heat to high and bring to a boil. Reduce heat to low, cover and simmer for 1 hour.

Remove chops to a warm platter. Into skillet add sour cream and heat through (do not boil). Pour sauce over pork chops. Garnish with parsley and serve.

Creamy Pasta Primavera

Ingredients

4 ounces spaghetti
1/3 cup butter, divided
1/2 cup chopped green onions
1/4 cup sliced green bell pepper
1/4 cup sliced red bell peppers
1 (4 ounce) can mushrooms,
drained
3/4 cup milk
1 (8 ounce) package cream
cheese
2 cups diced cooked ham
1/3 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a skillet, melt 1/4 cup of the butter. Saute green onions, green peppers, red peppers and mushrooms. Add cream cheese and milk and stir over low heat until cream cheese is melted. Stir in ham and parmesan cheese. Toss spaghetti with remaining butter. Combine with cream cheese mixture; toss lightly.

Chicken Lo Mein

Ingredients

1 tablespoon cornstarch
1 teaspoon ground ginger
1/4 cup reduced-sodium soy sauce
2 tablespoons sherry or chicken broth
1 1/2 pounds boneless, skinless chicken breasts, thinly sliced
1 teaspoon reduced-sodium chicken bouillon granules
1/2 cup hot water
6 ounces uncooked linguine
1/2 pound medium fresh mushrooms, sliced
1/4 pound fresh snow peas
1 large sweet red pepper, julienned
2 green onions, cut into 2 inch pieces
2 tablespoons canola oil, divided
2 teaspoons sesame oil

Directions

In a large bowl, combine the cornstarch, ginger, soy sauce and sherry or broth until smooth. Add chicken and stir to coat; set aside. In a small bowl, dissolve bouillon granules in hot water; set aside. Cook linguine according to package directions.

In a large nonstick skillet or wok, stir-fry mushrooms, snow peas, red pepper and green onions in 1 tablespoon canola oil for 3-5 minutes or until crisp-tender. Remove with a slotted spoon and set aside. In the same skillet, stir-fry chicken mixture in remaining canola oil for 2-3 minutes or until chicken is no longer pink. Stir in dissolved bouillon. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Return vegetables to skillet. Drain linguine; add sesame oil and linguine to skillet. Toss to coat. Cook 1-2 minutes longer or until heated through.

Cannelloni Tre Saponi

Ingredients

1/4 cup butter
1/4 cup all-purpose flour
2 cups milk
12 ounces shredded mozzarella cheese
1/2 cup chopped Italian flat leaf parsley
2 egg yolks

Filling:

2 tablespoons olive oil
2 leeks, finely chopped
2 teaspoons minced garlic
1/2 cup white wine
1 large eggplant, finely chopped
2 portobello mushrooms, chopped
1 pound ground chicken
2 teaspoons minced fresh rosemary
4 teaspoons Italian seasoning
salt and pepper to taste

1 pound fresh pasta sheets, cut into 4 inch squares
1 cup freshly grated Parmesan cheese

Directions

Melt butter in a saucepan over medium heat. Stir in flour, and cook until the flour turns from white to a pale beige color, 3 to 4 minutes. Whisk in the milk; cook and stir until the milk has thickened and the flour no longer tastes grainy, about 7 minutes. Remove from the heat and whisk in mozzarella cheese until melted and smooth, then whisk in parsley and egg yolks; set aside and allow to cool.

Heat olive oil in a large skillet over medium heat; stir in leeks and garlic and cook until the leek has softened and turned translucent, about 4 minutes. Pour in white wine, and allow to cook until evaporated. Mix the leeks together with the eggplant, mushrooms, and ground chicken in a medium bowl. Season with rosemary, Italian seasoning, salt, and pepper; mix until evenly blended and set aside.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 2 to 3 minutes or until al dente; drain and rinse under cold running water to chill, set aside.

Preheat oven to 350 degrees F (175 degrees C).

Spread about 1 cup of the white sauce in the bottom of a 9x13 inch glass baking dish. Assemble the cannelloni by placing a small amount of filling onto a pasta square, then rolling it into a firm cylinder. Place the cannelloni into the baking dish as you make them. Pour the remaining white sauce ovetop, making sure that none of the pasta is uncovered. Sprinkle with Parmesan cheese.

Bake in preheated oven until the filling has firmed and the sauce has turned bubbly and golden brown. The cannelloni will be ready when the filling reaches 165 degrees F (75 degrees C).

Suppertime Egg Burritos

Ingredients

1 cup sliced fresh mushrooms
1 medium onion, chopped
1/2 cup chopped green pepper
2 teaspoons canola oil
3 eggs
1 1/4 cups egg substitute
3 tablespoons reduced-fat cream cheese, cubed
1/4 teaspoon salt
1/8 teaspoon pepper
6 (8 inch) flour tortillas, warmed
3/4 cup shredded reduced-fat Cheddar cheese
1/2 cup salsa

Directions

In a nonstick skillet, saute mushrooms, onion and green pepper in oil until tender. Remove and keep warm. In a mixing bowl, beat the eggs, egg substitute, cream cheese, salt and pepper. Pour into the same skillet; cook and stir over medium heat until the eggs are completely set.

Stir in sauteed vegetables. Spoon about 1/2 cup down the center of each tortilla; top with cheddar cheese and salsa. Fold ends and sides over filling. Serve immediately.

Chicken Wild Rice Soup I

Ingredients

1/2 cup butter
1 finely chopped onion
1/2 cup chopped celery
1/2 cup sliced carrots
1/2 pound fresh sliced mushrooms
3/4 cup all-purpose flour
6 cups chicken broth
2 cups cooked wild rice
1 pound boneless skinless chicken breasts, cooked and cubed
1/2 teaspoon salt
1/2 teaspoon curry powder
1/2 teaspoon mustard powder
1/2 teaspoon dried parsley
1/2 teaspoon ground black pepper
1 cup slivered almonds
3 tablespoons dry sherry
2 cups half-and-half

Directions

Melt butter in a large saucepan over medium heat. Stir in the onion, celery and carrots and saute for 5 minutes. Add the mushrooms and saute for 2 more minutes. Then add the flour and stir well. Gradually pour in the chicken broth, stirring constantly, until all has been added. Bring just to a boil, reduce heat to low and let simmer.

Next, add the rice, chicken, salt, curry powder, mustard powder, parsley, ground black pepper, almonds and sherry. Allow to heat through, then pour in the half-and-half. Let simmer for 1 to 2 hours. (Note: Do not boil or your roux will break.)

Chicken A La King

Ingredients

1/2 cup quartered fresh mushrooms
1/4 cup chopped green pepper
1/4 cup butter or margarine
1/4 cup all-purpose flour
3/4 teaspoon chicken bouillon granules
1/4 teaspoon pepper
1/8 teaspoon salt
3/4 cup milk
1/4 cup water
1 cup cubed cooked chicken

Directions

In a skillet, saute mushrooms and green pepper in butter until crisp-tender. Add in the flour, bouillon, pepper and salt; stir until smooth. Gradually add milk and water. Bring to a boil; cook and stir 1-2 minutes or until thickened. Stir in chicken; cook until heated through.

Italian Omelet

Ingredients

1 cup sliced fresh mushrooms
1 cup sliced zucchini
3 tablespoons butter or margarine,
divided
4 eggs
3 tablespoons water
1/4 teaspoon salt
1/4 teaspoon pepper
1/2 cup shredded mozzarella
cheese

SAUCE:

1 tablespoon butter or margarine
1 medium tomato, chopped
2 tablespoons minced fresh
parsley
1 garlic clove, minced
1/2 teaspoon dried basil
1/8 teaspoon salt

Directions

In a 8-in. nonstick skillet, saute mushrooms and zucchini in 2 tablespoons butter until tender; remove and keep warm. In the same skillet, melt remaining butter. In a bowl, beat eggs, water, salt and pepper. Pour into the skillet, cook over medium heat. As eggs set, lift edges, letting uncooked portion flow underneath. When eggs are nearly set, spoon vegetable mixture over half of the omelet; sprinkle with cheese. Fold the omelet in half over filling. Cover and cook for 1-2 minutes or until cheese is melted. Meanwhile, melt butter in a small saucepan over medium heat. Add remaining sauce ingredients; cook and stir for 5 minutes or until heated through. Serve over the omelet.

Alice Chicken

Ingredients

4 skinless, boneless chicken breast halves
5 fluid ounces Worcestershire sauce
8 slices bacon
2 tablespoons butter
8 ounces fresh mushrooms, sliced
1 (8 ounce) package Monterey Jack cheese, shredded
1 (16 ounce) container honey mustard salad dressing

Directions

Place chicken in a glass dish or bowl; poke with a fork several times, then pour Worcestershire sauce in and turn to coat. Cover dish or bowl and refrigerate for about 1 hour.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, and set aside.

Heat butter in a small skillet over medium heat. Add mushrooms, and saute for about 10 minutes, or until soft; set aside.

Preheat oven to Broil.

Remove chicken from marinade (discard any remaining liquid), and broil for about 5 minutes each side. When chicken is almost finished, top each breast with 2 slices bacon, then cheese. Continue to broil until cheese has melted, then remove from oven. Serve with mushrooms and salad dressing for topping.

Antipasto Platter

Ingredients

2 heads iceberg lettuce
1 tablespoon garlic powder
1 tablespoon dried oregano
1 (8 ounce) bottle Italian-style salad dressing
1 pound thinly sliced cooked ham
2 1/2 pounds sliced provolone cheese
1/2 pound Genoa salami, thinly sliced
1/4 pound Capicola sausage, sliced
1/4 pound pepperoni sausage, sliced
1/4 pound prosciutto, thinly sliced
1/4 pound thinly sliced roast beef
1 cup fresh mushrooms
1 (6 ounce) can marinated artichoke hearts
1 (7 ounce) jar roasted red peppers
1 (6 ounce) can sliced black olives
3/4 cup sliced pepperoncini peppers
1 (5 ounce) jar sliced pimento-stuffed green olives
1/2 cup crumbled Gorgonzola cheese
1/2 pound mozzarella cheese, sliced
1/4 cup grated Parmesan cheese

Directions

Remove large outer leaves from the heads of lettuce. Arrange approximately 1/3 in a layer on a large serving platter. Sprinkle with 1/3 garlic powder, 1/3 crushed oregano and desired amount of Italian-style salad dressing. Layer with cooked ham and Provolone cheese.

Layer Provolone cheese with another 1/3 of the lettuce leaves, 1/3 garlic powder, 1/3 crushed oregano, desired amount of Italian-style salad dressing, Genoa salami and Capicola sausage.

Repeat layering with remaining lettuce, garlic powder, crushed oregano, Italian-style salad dressing, pepperoni sausage, prosciutto and roast beef.

Layer with mushrooms, marinated artichoke hearts, roasted red peppers, black olives, pepperoncini and pimento-stuffed green olives. Sprinkle with more Italian-style salad dressing, as desired.

Top with Gorgonzola cheese, mozzarella cheese and Parmesan cheese. Cover and chill in the refrigerator until serving.

Creamed Onions and Sage

Ingredients

24 small onions
10 fresh mushrooms, sliced
4 tablespoons butter
2 tablespoons all-purpose flour
2 cups whole milk
1 teaspoon salt
2 teaspoons dried sage
2 teaspoons lemon zest
2 teaspoons lemon juice
4 tablespoons chopped fresh parsley
2 pinches paprika

Directions

Peel onions and trim slightly at the top and bottom. Boil the onions gently in salted water until tender (about 30 minutes).

Preheat oven to 350 degrees F (175 degrees C). Butter one shallow baking dish.

Saute the sliced mushrooms in the butter or margarine. Stir in the flour. Stir in the half and half or milk, salt, sage, 1/2 of the lemon peel and all of the lemon juice. Cook, stirring over medium heat until sauce thickens.

Place the cooked onions in the prepared baking dish and pour the mushroom sauce over them.

Bake at 350 degrees F (175 degrees C) for about 20 minutes. Sprinkle the top with the chopped parsley, remaining lemon peel and paprika to taste.

Raspberry Kielbasa over Cheese Grits

Ingredients

- 1 1/2 cups milk
- 1/2 cup water
- 1 cup dry grits
- 1 cup shredded Cheddar cheese
- 2 tablespoons olive oil
- 1 (16 ounce) package kielbasa sausage, sliced into 1/2 inch pieces
- 1 cup sliced fresh mushrooms
- 1 cup diced onion
- 1 cup raspberry preserves

Directions

In a saucepan, combine the water and milk. Bring to boil, then stir in the grits, reduce the heat to low, and simmer until thick, about 10 minutes. Stir in the cheese, and remove from the heat.

Heat the olive oil in a large skillet over medium heat. Add the sausage, mushrooms and onion; cook and stir until browned. Stir in the preserves, and simmer until sausage and mushrooms are coated and sauce is smooth, about 5 minutes. Serve over cheese grits.

Less-Butter Steak Diane

Ingredients

1/2 cup beef broth
1/2 cup dry red wine
1 1/2 cups sliced mushrooms
1/4 cup finely chopped shallot
3 cloves garlic, crushed
3 teaspoons fresh lemon juice
3 teaspoons Worcestershire sauce
1/4 teaspoon salt, or to taste
1 pinch ground black pepper, or to taste
2 teaspoons chopped fresh parsley
2 teaspoons all-purpose flour
1 tablespoon butter
1 pound trimmed beef tenderloin, slightly pounded

Directions

Pour the beef broth and wine into a large skillet, and stir in the mushrooms, shallot, garlic, lemon juice, and Worcestershire sauce. Simmer over medium heat, stirring frequently, until the mushrooms reduce in size, about 20 minutes. Season to taste with salt and pepper.

Skim off 2 tablespoons liquid from the mushroom mixture, and pour into a small bowl. Whisk in the flour and blend to make a smooth paste. Stir the flour mixture into the mushroom mixture. Cook and stir as sauce thickens. Repeat as desired, adding small amounts of more flour to make a thicker sauce. Stir in the parsley. Pour the sauce into a pan, and keep warm until needed.

Using the same skillet, melt the butter over medium heat. Place the tenderloin in the skillet, and cook over medium-high heat, turning once, until desired degree of doneness. Serve with mushroom sauce.

Peppered Elk Skillet

Ingredients

1 tablespoon vegetable oil
1 pound elk steak, cut into thin strips
1 clove minced garlic
salt and pepper to taste
1 tablespoon vegetable oil
2 green bell peppers, cut into strips
1 medium onion, chopped
1 cup beef broth
1 tablespoon soy sauce
1 (14.5 ounce) can diced tomatoes
1 (8 ounce) package sliced mushrooms
1 (15 ounce) can baby corn, drained
1 1/2 tablespoons cornstarch
1/4 cup water

Directions

Heat 1 tablespoon of oil in a large skillet over medium-high heat. Add the elk strips and garlic; cook and stir until the elk has browned, about 4 minutes. Once done, season to taste with salt and pepper, and remove elk from skillet.

Pour the remaining tablespoon of oil into the skillet, and stir in bell pepper and onion. Cook and stir until the vegetables are tender, about 5 minutes, then add the beef broth, soy sauce, tomatoes, mushrooms, and corn. Bring to a boil. Dissolve cornstarch in water, and stir into boiling vegetables; stir until thickened, about 30 seconds. Stir in the browned elk until heated through, then serve.

Spinach Mushroom Salad

Ingredients

5 tablespoons olive oil or vegetable oil
1 tablespoon lemon juice
1 tablespoon lime juice
1 1/2 teaspoons white wine vinegar or cider vinegar
1 garlic clove, minced
3/4 teaspoon minced fresh parsley
1/4 teaspoon salt
1/4 teaspoon ground mustard
1/8 teaspoon dried basil
1/8 teaspoon dried oregano
1/8 teaspoon rubbed sage
1 dash coarsely ground pepper
8 fresh mushrooms, sliced
7 cups torn fresh spinach

Directions

In a small bowl, combine the first 12 ingredients; mix well. Add mushrooms and toss to coat. Cover and refrigerate for at least 30 minutes. Just before serving, toss the spinach and mushroom mixture in a salad bowl.

Chinese Pepper Steak

Ingredients

1 1/2 cups julienned green bell pepper
3/4 cup chopped onion
2 tablespoons vegetable oil, divided
2 cups sliced fresh mushrooms
3/4 pound boneless beef sirloin steak, cut into thin strips
1/2 teaspoon salt
1/4 teaspoon pepper
1 clove garlic, minced
1 tablespoon cornstarch
1 cup apple juice
1/4 cup cold water
Hot cooked rice

Directions

In a wok or skillet, stir-fry green peppers and onion in 1 tablespoon oil for 2-3 minutes. Add mushrooms; stir-fry 1 minute longer. Remove and keep warm.

Season the beef with salt and pepper. In the same skillet, stir-fry the beef and garlic in remaining oil for 6-8 minutes or until no longer pink; drain.

Combine the cornstarch, apple juice and water until smooth; stir into the beef mixture. Bring to a boil; cook and stir for 1 minutes or until thickened. Return the vegetables to the pan; heat through. Serve over the rice.

Pastry-Wrapped Lamb Rack

Ingredients

- 1 tablespoon olive oil
- 1 small shallot, minced
- 1/2 cup fresh morel mushrooms, sliced
- 1/2 cup fresh oyster mushrooms, stemmed and sliced
- 2 tablespoons dry white wine
- 1 teaspoon ground cumin
- 1 teaspoon paprika
- 1 teaspoon dried oregano
- 2 teaspoons brown sugar
- 1 teaspoon garlic powder
- 1 teaspoon dried parsley flakes
- 2 teaspoons ground black pepper
- 2 teaspoons kosher salt
- 1 rack of lamb, trimmed and frenched
- 1 sheet frozen puff pastry, thawed
- 2 egg yolk, beaten
- 3/4 cup demi-glace
- 2 tablespoons butter
- 2 tablespoons chopped fresh parsley

Directions

Heat the olive oil in a skillet over medium-high heat. Stir in the minced shallot, morel and oyster mushrooms; cook until the mushrooms have lightly browned, and are soft. Pour in the white wine, and cook until evaporated. Scrape the mushrooms onto a plate, and set aside to cool. Meanwhile, stir together the cumin, paprika, oregano, brown sugar, garlic powder, parsley flakes, pepper, and salt in a bowl. Coat the lamb rack with the spice mixture and set aside.

Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with aluminum foil and lightly grease.

Spread the mushroom mixture evenly over one side of the puff pastry. Cut a slit 2 inches away from one edge of the puff pastry for each bone on the lamb rack. Carefully poke the bones through the slits and wrap the pastry around the lamb rack, pressing the edges of the pastry together to seal. Place onto the prepared baking sheet and brush with the beaten egg yolk. Refrigerate the lamb for 10 minutes before baking.

Bake the lamb in the preheated oven until the pastry has puffed and turned golden-brown, about 15 minutes. Remove, and let rest for 5 minutes before slicing. While the lamb is resting, bring the demi-glace to a simmer in a small saucepan. Whisk in the butter until dissolved. Drizzle the demi-glace over the sliced lamb chops, and sprinkle with chopped fresh parsley to garnish.

VanVoorst Ham Casserole

Ingredients

10 ounces uncooked spiral pasta
2 cups cubed fully cooked ham
1 cup sour cream
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup shredded mozzarella cheese
2 tablespoons prepared yellow mustard
1 tablespoon chopped fresh parsley
salt and pepper to taste
1/2 cup shredded mozzarella cheese
1 tablespoon chopped fresh parsley

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the pasta, and return to a boil. Cook uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink.

Preheat oven to 350 degrees F (175 degrees C). Grease a 2-quart casserole dish.

Mix together the ham, sour cream, mushroom soup, 1/2 cup of mozzarella cheese, yellow mustard, and 1 tablespoon of parsley in a bowl until well combined. Fold in the cooked pasta, season to taste with salt and pepper, and spoon the mixture into the prepared casserole dish. Sprinkle top of casserole with 1/2 cup mozzarella cheese and 1 tablespoon of parsley.

Bake in the preheated oven until the casserole is hot and bubbling, and the cheese topping has melted and begun to brown, about 30 minutes. Allow to stand 5 to 10 minutes before serving.

Twenty Minute Chicken

Ingredients

3 boneless, skinless chicken breast halves
1/2 large onion, chopped
2 (10 ounce) packages sliced fresh button mushrooms
1/4 cup olive oil
salt and freshly ground black pepper to taste
1 clove garlic, chopped (optional)
1 cup shredded mozzarella cheese

Directions

Preheat oven to 400 degrees F (200 degrees C). Wash chicken breasts, pat dry with paper towels, and cut each breast in half.

Heat 2 tablespoons oil in a large skillet over medium-high heat. Sear chicken briefly, turning until no longer pink, about 5 minutes.

Meanwhile, in another large skillet, heat 2 tablespoons oil over medium-high heat. Stir in mushrooms, onions, and garlic, if using; cook until they are nice and soft, about 5 minutes.

Pour contents of both skillets into a baking dish, sprinkle cheese over the top, and bake about 5 minutes.

Ingredients

1 (10 ounce) package egg noodles
2 pounds ground beef
1 pinch onion powder to taste
1 pinch garlic powder to taste
1 pinch salt and pepper to taste
1 (8 ounce) package cream cheese
1 (10.75 ounce) can cream of mushroom soup
1 (10 ounce) can whole kernel corn, drained
1 (5 ounce) can evaporated milk
1 (8 ounce) package shredded mozzarella cheese

Directions

Bring a large pot of lightly salted water to a boil. Add noodles, and cook until tender, about 7 minutes. Drain.

Meanwhile, crumble the ground beef into a large skillet over medium-high heat. Season with onion powder, garlic powder, salt and pepper; cook and stir until evenly browned. Drain off grease.

Stir the cream cheese and cream of mushroom soup into the ground beef until well blended. Mix in the drained noodles and corn. Stir in evaporated milk to reach your desired consistency. Top with mozzarella cheese, and serve.

Chicken Danielle

Ingredients

8 tablespoons butter, divided
4 skinless, boneless chicken breast halves
salt and pepper to taste
6 ounces button mushrooms, sliced
3/4 cup Marsala wine, divided
1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
3/4 cup heavy cream
1/2 teaspoon chopped fresh rosemary
1/4 teaspoon chopped fresh thyme
1 (12 ounce) package uncooked linguine pasta

Directions

Melt 6 tablespoons butter in a large skillet over medium high heat. Season chicken with salt and pepper and add to skillet. Cook until halfway done and golden brown on both sides, about 4 to 7 minutes each side. When browned, remove chicken to a 9x13 inch baking dish. Set skillet aside, reserving drippings.

In a separate skillet, melt the 2 remaining tablespoons of butter over medium high heat and saute mushrooms. Add 1/4 cup of the wine and stir; let reduce over low heat for 5 minutes. Set mushrooms and drippings aside, keeping warm.

Preheat oven to 375 degrees F (190 degrees C).

Add cream of chicken soup and cream of mushroom soup to reserved chicken/drippings skillet. Mix soups well with drippings, making sure no lumps remain. Slowly add cream, stirring constantly, then add remaining 1/2 cup wine; season with rosemary and thyme. Adjust amount of wine as needed to make a nice, thick gravy consistency. Let mixture simmer over medium heat until bubbly, then add reserved mushroom mixture and stir together.

Pour soup/mushroom mixture over chicken in baking dish, cover and bake in preheated oven for 30 to 45 minutes.

About 15 minutes before serving chicken, bring a large pot of lightly salted water to a boil. Add linguine and cook for 8 to 10 minutes or until al dente; drain. Serve chicken breasts and sauce over the hot cooked pasta.

Ham and Cheese Quiche

Ingredients

2 tablespoons all-purpose flour
1/2 teaspoon salt
1 cup half-and-half
3 eggs
2 slices Swiss cheese
1 recipe pastry for a 9 inch single crust pie
1/2 cup chopped fresh spinach
1/2 cup canned mushrooms
1 (4.5 ounce) can ham, flaked
1/2 cup shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat together flour, salt, half-and-half and eggs in a medium bowl.

Place Swiss cheese flat in the pie crust. Arrange spinach evenly over Swiss cheese, then cover with mushrooms. Pour the flour and egg mixture over mushrooms. Cover with flaked ham and top with Cheddar cheese.

Bake in the preheated oven 45 to 55 minutes, until surface is golden brown.

Savory Wild Rice Casserole

Ingredients

3 cups water
1 cup uncooked wild rice
1/4 teaspoon salt
1 pound bulk pork sausage
1 medium onion, chopped
1 (14.5 ounce) can chicken broth
1 (10.75 ounce) can condensed cream of chicken soup, undiluted
1 (8 ounce) can mushroom stems and pieces, drained
1 (8 ounce) can sliced water chestnuts, drained
1 teaspoon rubbed sage

Directions

In a saucepan, combine water, rice and salt; bring to a boil. Reduce heat; cover and simmer for 55-60 minutes or until rice is tender. Meanwhile, in a skillet, cook sausage and onion until meat is no longer pink; drain. Add broth, soup, mushrooms, water chestnuts, sage and rice. Transfer to a greased 3-qt. baking dish. Bake, uncovered, at 350 degrees F for 45-50 minutes or until heated through.

Turkey Mushroom Supreme

Ingredients

1/4 cup butter or margarine
1 cup diced green pepper
1 cup sliced fresh mushrooms
1/3 cup all-purpose flour
1/2 teaspoon salt
1/4 teaspoon pepper
1/8 teaspoon curry powder
1/8 teaspoon dried tarragon
1/8 teaspoon ground coriander
1 cup chicken broth
1/2 cup milk
2 cups diced, cooked turkey or chicken
1/2 cup frozen peas, defrosted
1 (4 ounce) jar sliced pimientos, drained
6 shells puff pastry, baked

Directions

In a medium saucepan, melt butter over medium heat. Saute green pepper and mushrooms until pepper are crisp-tender.

Meanwhile, mix together flour and seasonings; stir into vegetables. Cook and stir until flour is moistened. Stir in broth and milk. Cook, stirring constantly, until thickened. Add turkey and peas; heat through. Gently stir in pimientos. Spoon into shells and serve immediately.

Baked Ziti Primavera

Ingredients

2 (16 ounce) packages ziti
1 (16 ounce) jar spaghetti sauce
1 (15 ounce) container ricotta cheese
1 (6 ounce) package baby spinach leaves
1 pound ready-peeled baby carrots
2 tablespoons olive oil
3 small zucchini, diced
1 (6 ounce) package portobello mushroom caps, diced
1 (8 ounce) package button mushrooms, diced
1 1/2 tablespoons minced garlic
1 (28 ounce) can diced tomatoes, drained
2 tablespoons Italian seasoning
1 (8 ounce) package shredded Italian cheese blend
3 (16 ounce) jars spaghetti sauce
2 tablespoons Italian seasoning
salt and ground black pepper to taste

Directions

Preheat an oven to 375 degrees F (190 degrees C).

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the ziti, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink. Rinse with cold water to stop the cooking process. Transfer to a large roasting pan.

Whisk together 1 jar of spaghetti sauce and the ricotta cheese in a large bowl. Add to the pasta and stir.

Place the spinach in the bowl of a food processor; blend until finely chopped; remove and set aside. Then place the carrots in the food processor and process until finely chopped.

Heat the olive oil in a large skillet over medium-high heat. Cook the chopped carrots in the hot oil until they begin to soften, about 2 minutes. Stir in the zucchini, portobello mushrooms, button mushrooms, and garlic; cook and stir until the zucchini is soft, about 4 minutes. Remove from heat and stir in the chopped spinach, tomatoes, and 2 tablespoons Italian seasoning; drain. Add to the ziti and mix. Sprinkle about 1/2 the bag of the Italian cheese blend over the pasta and stir through. Pour in the 3 remaining jars of spaghetti sauce; stir until the pasta and vegetables are evenly coated. Season with 2 tablespoons Italian seasoning, salt, and pepper; mix. Cover the pan with aluminum foil.

Bake in the preheated oven until completely heated through, 1 to 1 1/2 hours. Remove the foil and sprinkle the remaining cheese over the dish. Return dish to oven and bake until the cheese melts and begins to brown, about 10 minutes more.

Bacon-Mushroom Brussels Sprouts

Ingredients

2 cups Brussels sprouts, halved
3 bacon strips, cut into 1/2-inch pieces
1/2 cup finely chopped onion
1/2 cup sliced fresh mushrooms
1/4 cup chicken broth
1/4 teaspoon salt
1/8 teaspoon pepper

Directions

Place brussels sprouts in a saucepan; cover with water. Bring to a boil. Reduce heat; cover and simmer for 8 minutes or until crisp-tender. Drain and keep warm.

In a skillet, cook bacon over medium heat until crisp. Remove to paper towels; drain, reserving 2 tablespoons drippings. Saute onion and mushrooms in the drippings for 3-5 minutes or until tender.

Add the broth, salt and pepper; bring to a boil. Reduce heat; simmer, uncovered, for 3-4 minutes or until broth is reduced by half. Stir in brussels sprouts and bacon.

Olive, Anchovy and Onion Pie

Ingredients

1 cup all-purpose flour
1/4 teaspoon salt
1/4 cup butter, softened
5 fresh basil leaves, chopped
3 tablespoons olive oil
2 tablespoons water

1 red onion, chopped
1 tomato, chopped
8 anchovy fillets, chopped
8 pitted green olives, chopped
6 fresh mushrooms, chopped
4 ounces goat cheese
salt and pepper to taste

Directions

In a medium bowl, stir together the flour, salt and basil leaves. Mix in the butter, olive oil and water until it becomes a smooth dough. Cover and refrigerate for 20 minutes.

Preheat the oven to 350 degrees F (175 degrees C). Butter an 8 inch pie plate. Press the dough into the bottom and up the sides of the dish until it is about 1/4 inch or 1/2 centimeter thick. Bake for about 8 minutes in the preheated oven, until just starting to brown.

Make a layer of mushrooms and onion in the bottom of the pie crust. Top with a layer of tomatoes, olives and anchovies. Dot with goat cheese.

Return to the preheated oven, and bake for 10 minutes, or until golden brown.

Chicken and Stuffing

Ingredients

4 cups dry bread stuffing mix
1 cup butter, melted
1 cup milk
2 1/2 cups cubed, cooked chicken meat
1 (10 ounce) package frozen green peas, thawed
1 onion, chopped
1 pinch ground black pepper
1 (4 ounce) jar sliced pimento peppers, drained
1 (8 ounce) can water chestnuts
1 cup chopped celery
2 (4.5 ounce) cans mushrooms, drained
2 (10.75 ounce) cans condensed cream of celery soup
1/2 cup slivered almonds for topping

Directions

Preheat oven to 375 degrees F (190 degrees C).

Combine the stuffing and melted butter/margarine. Put 1/2 of the stuffing mixture in a 9x13 inch baking dish.

In a large mixing bowl, combine the milk, chicken meat, peas, onion, ground black pepper, pimentos, water chestnuts, celery, mushrooms and soup. Mix well.

Pour chicken mixture over the stuffing in the baking dish, then add the other 1/2 of the stuffing mixture. Top with slivered almonds and bake in the preheated oven for 30 to 35 minutes. Let cool for 10 minutes and serve.

Last Minute Mushrooms

Ingredients

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

Directions

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.

Dilly Mushrooms

Ingredients

1 pound whole fresh mushrooms
3 tablespoons butter or margarine,
melted
1 tablespoon lemon juice
1 tablespoon snipped fresh dill
1/2 teaspoon salt
1/2 teaspoon onion salt

Directions

In a 1-qt. microwave-safe dish, combine all ingredients. Cover and cook on high for 3 minutes; stir. Cook 3 minutes longer or until mushrooms are tender. Stir before serving.

Polish Meat Balls

Ingredients

2 onions, coarsely chopped
6 stalks celery, coarsely chopped
2 1/2 pounds ground veal
2 1/2 pounds ground pork
1 (10.75 ounce) can condensed
cream of mushroom soup
40 saltine crackers, crushed
3/4 cup dry bread crumbs
1/2 (12 fluid ounce) can
evaporated milk
3 eggs
4 teaspoons salt, or to taste
1 teaspoon dried marjoram
1 teaspoon dried onion flakes
3/4 teaspoon ground black
pepper

Directions

Preheat oven to 375 degrees F (190 degrees C). Mix the onions and celery together in the bottom of a large roasting pan.

In a large bowl, thoroughly mix together the veal and pork with your hands; lightly mix in cream of mushroom soup, cracker crumbs, bread crumbs, evaporated milk, eggs, salt, marjoram, onion flakes, and pepper until well combined. Form the mixture into meat balls, dipping your hands in water between making the balls. Place the meat balls gently into the roasting pan on top of the onions and celery; cover the pan with foil.

Bake in the preheated oven for 1 hour and remove foil. Carefully separate the meat balls where they have stuck together and return the pan to the oven until the meat balls are browned, turning every 15 minutes, 30 to 45 additional minutes.

Turkey a la Matt

Ingredients

1 1/2 pounds turkey breast,
cooked and cubed
2 carrots, diced
2 potatoes, peeled and cubed
1 cup frozen green peas
1 (4.5 ounce) can mushrooms,
drained
1/2 cup pearl onions
1 (10.75 ounce) can condensed
cream of chicken soup
1 (10.75 ounce) can condensed
cream of mushroom soup
1 cup crushed saltine crackers

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the turkey breasts in a medium pot of boiling water over high heat. After about 5 minutes add the diced carrots and cubed potatoes to the pot and boil all for about 5 more minutes. Drain the water and transfer the vegetables to a medium bowl.

To the bowl add the peas, mushrooms, onions, chicken soup and mushroom soup. Cube the cooked turkey breasts and stir into the mixture. Mix together well and spread the mixture into a 2-quart casserole dish. Top with the coarsely crushed saltine crackers.

Cover and bake at 350 degrees F (175 degrees C) for 30 to 40 minutes.

Southern-Style Meat Sauce

Ingredients

- 3 tablespoons olive oil
- 1 onion, chopped
- 4 cloves garlic, chopped
- 2 pounds ground beef
- 2 (6 ounce) cans tomato paste
- 2 (15 ounce) cans tomato sauce
- 4 tablespoons dried oregano
- 4 tablespoons dried basil leaves
- 3 teaspoons Worcestershire sauce
- 2 tablespoons sugar
- 2 tablespoons red pepper flakes
- 2 (4.5 ounce) cans mushrooms, drained
- 2 bay leaves
- 2 tablespoons salt

Directions

In a large pot heat olive oil. Add onions and simmer on medium heat until semi soft; stir in garlic. Be careful not to burn. Add ground beef and cook until all pink is gone; drain.

In pot with drained beef, gently stir in tomato paste and tomato sauce. Mix in oregano, basil, Worcestershire sauce, sugar, red pepper flakes, mushrooms, bay leaves and salt; bring to a boil. Turn heat down to low and simmer for about 2 hours.

Country Sausage Macaroni and Cheese

Ingredients

1 pound Bob Evans® Original Recipe or Zesty Hot Sausage Roll
2 (20 ounce) packages Bob Evans® Macaroni and Cheese
1 (4.5 ounce) can sliced mushrooms, drained
1 cup diced tomatoes
1/3 cup sliced green onions
2 tablespoons grated parmesan cheese

Directions

Preheat oven to 350 degrees F. Crumble and cook sausage in medium skillet until browned. In large bowl, combine sausage, macaroni and cheese, mushrooms, tomatoes and green onions. Spoon into greased 2-quart casserole dish. Cover and bake for 30 minutes or until hot. Stir, sprinkle with parmesan cheese. Bake, uncovered for 5 minutes longer. Let stand for 10 minutes before serving.

A Great Pepper Salad

Ingredients

1 1/2 (16 ounce) jars sliced pepperoncini peppers, drained
1 (32 ounce) jar sweet pepper rings, drained
1 (4 ounce) jar diced pimento peppers, drained
1 pound pepperoni sausage, cubed
1 pound provolone cheese, cubed
1/2 pound Swiss cheese, cubed
1/2 pound sharp Cheddar cheese, cubed
1 (6 ounce) can mushrooms, drained and thinly sliced
2 (6 ounce) cans black olives, drained and thinly sliced
4 cloves garlic
4 1/2 tablespoons dried oregano
1 cup canola oil
1/4 cup olive oil

Directions

In a large bowl with a lid, stir together the pepperoncini peppers, sweet pepper rings, pimentos, pepperoni, Provolone, Swiss, Cheddar, mushrooms, olives, garlic, oregano, canola oil and olive oil until evenly coated. Cover tightly with the lid and let stand in fridge for 3 days. Shake the bowl often. This can be served cold, but is better when you let it come to room temperature!

Beef and Walnut Stew

Ingredients

2 pounds beef chuck steak, cut into 2 inch strips
2 tablespoons butter
2 tablespoons vegetable oil
1 clove garlic, crushed
1 large red bell pepper, cut into strips
1 large onion, cut in strips
1 1/2 cups walnut pieces
1 cup tomato juice
salt to taste
ground black pepper to taste
1 1/2 pounds fresh mushrooms, sliced

Directions

In a large pan, melt butter in oil over medium heat. Cook meat in hot fat until browned on all sides. Remove with slotted spoon to a warmed dish.

Place garlic, peppers, and onion in remaining oil, and lightly fry until onion is clear. Return meat to pan; lightly mix together. Stir in walnut pieces, and cook and stir for one minute. Stir in tomato juice, and season to taste with salt and pepper. Cover, and bring to a boil. Reduce heat, and simmer for 1 1/2 hours.

Stir in mushrooms; cook for 20 minutes.

2-Step Garlic Pork Chops

Ingredients

1 tablespoon vegetable oil
4 boneless pork chops, 3/4-inch thick
1 clove garlic, minced
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or 25% Less Sodium)
1/2 cup milk
4 cups hot cooked couscous or regular long-grain white rice

Directions

Heat the oil in a 10-inch skillet over medium-high heat. Add the chops and garlic and cook for 10 minutes or until the chops are well browned on both sides. Remove the chops and set aside.

Stir the soup and milk into the skillet. Heat to a boil. Return the chops to the skillet and reduce the heat to low. Cover and cook for 5 minutes or until the chops are slightly pink in the center*. Serve with couscous or rice.

Coquilles St. Jacques

Ingredients

1/2 cup dry bread crumbs
5 tablespoons melted butter
6 ounces shredded Gruyere cheese
1 cup mayonnaise
1/4 cup dry white wine
1 tablespoon chopped fresh parsley
1 pound sea scallops, quartered
1/2 pound button mushrooms, sliced
1/2 cup chopped onion

Directions

In small mixing bowl, toss the bread crumbs with 1 tablespoon of melted butter; mix thoroughly and set aside.

In another small bowl, combine the cheese, mayonnaise, wine and parsley; mix thoroughly and set aside.

In a skillet over medium heat, saute scallops in 2 tablespoons of melted butter until opaque. Transfer to a plate lined with paper towels. Preheat broiler for medium/high heat.

Reheat the skillet over medium heat and cook the mushrooms and onion in 2 tablespoons of melted butter until tender. Add cheese mixture and return the scallops to the skillet. Cook until heated through and the cheese is melted. Spoon the mixture into individual ramekins or pour the whole mixture into a 11x7 inch baking dish. Sprinkle the top with bread crumb mixture.

Broil in a preheated broiler 6 inches from heat for 2 to 4 minutes or until browned.

Spinach Pie II

Ingredients

1 recipe pastry for a 9 inch double crust pie
1 tablespoon olive oil
1 onion, finely diced
1/2 pound fresh mushrooms, sliced
2 bunches fresh spinach, washed, stems removed
1 pint part-skim ricotta cheese
1/2 cup grated Parmesan cheese
1 egg, beaten
salt and pepper to taste

Directions

Preheat oven to 350 degrees (175 degrees C).

Heat a skillet over medium heat. Add olive oil, then onions. Saute onions until soft, about 5 minutes. Add mushrooms and saute 5 minutes more, stirring occasionally. Add spinach and cook just until wilted, about 1 minute.

In a large mixing bowl combine ricotta, parmesan, and egg. Mix well, then add spinach mixture. Stir thoroughly. Add salt and pepper to taste.

Spread mixture into pastry-lined pan. Cover with second circle of pastry. Trim and seal edges. Cut steam vents in top.

Bake in preheated oven for 35 to 45 minutes, or until crust is golden brown.

Rice Mess

Ingredients

2 cups water
1 cup uncooked rice
1 tablespoon butter
1 small onion, chopped
1 clove garlic, minced
1 pound ground beef
1 (8 ounce) can sliced mushrooms, drained
salt and ground black pepper to taste
1 (15 ounce) can tomato sauce
4 slices Cheddar cheese

Directions

In a saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

Heat butter in a skillet over medium heat. Saute onion and garlic until tender. Remove from skillet, and set aside. In the same pan, brown the ground beef until no pink shows; drain excess fat. Return the onion mixture to pan, and stir in mushrooms. Season with salt and pepper. Stir in cooked rice and tomato sauce. Top with sliced cheese, and allow to stand until cheese is melted.

Green Olive Chicken II

Ingredients

3 tablespoons butter
1/2 cup chopped onion
1 (16 ounce) can whole peeled tomatoes, drained and chopped
1 cup water
1/2 cup chopped green bell pepper
1 (4 ounce) can sliced mushrooms
1 tablespoon chopped fresh parsley
1 teaspoon paprika
1 tablespoon salt
1/4 teaspoon ground black pepper
1 cup uncooked long-grain white rice
1/2 cup sliced green olives
4 skinless, boneless chicken breast halves

Directions

Melt butter in a large skillet over medium heat. Add onion and saute until lightly browned. Stir in tomatoes, water, bell pepper, mushrooms, parsley, paprika, salt, pepper, rice and olives. Arrange chicken in skillet, cover and bring to a boil.

Reduce heat to medium low and simmer for 1 hour. Note: If chicken is cooked through but rice is unfinished, remove chicken and let rice finish cooking; to serve, slice chicken and lay on top of cooked rice.

Creamy Scallop Chowder

Ingredients

1 pound scallops, rinsed and drained
2 tablespoons butter
1 bunch green onion, minced
4 ounces fresh mushrooms, sliced
2 tablespoons all-purpose flour
1 cup milk
1/2 cup dry white wine
1 teaspoon salt
1 pinch ground white pepper
1/2 cup shredded Swiss cheese
2 tablespoons chopped fresh parsley

Directions

Wash and drain scallops. If scallops are large, cut in half. In a small stock pot, melt butter over medium-low heat. Saute onions and mushrooms until tender.

Stir in flour. Pour in milk and stir over medium heat until thickened and bubbly. Add wine, scallops, salt and pepper. Cook over medium heat until thickened. Serve topped with Swiss cheese and parsley.

Pasta Pizza

Ingredients

8 ounces uncooked angel hair pasta
2 cups sliced fresh mushrooms
1/2 cup chopped green pepper
1/4 cup chopped onion
4 teaspoons olive or canola oil, divided
1 (15 ounce) can pizza sauce
1/4 cup sliced ripe olives
1/2 cup shredded part-skim mozzarella cheese
1/4 teaspoon Italian seasoning

Directions

Cook pasta according to package directions; drain. In a 10-in. ovenproof skillet, saute the mushrooms, green pepper and onion in 1 teaspoon oil until tender. Remove with a slotted spoon and keep warm. In the same skillet, heat remaining oil over medium-high. Spread pasta evenly in skillet to form a crust. Cook for 5-7 minutes or until lightly browned.

Turn crust onto a large plate. Reduce heat to medium; slide crust back into skillet. Top with pizza sauce, sauteed vegetables, olives, cheese and Italian seasoning. Bake at 400 degrees F for 10-12 minutes or until cheese is melted.

Farfalle Special

Ingredients

1 1/2 tablespoons butter
2 slices bacon
1 onion, sliced
3/4 cup fresh mushrooms,
quartered
3/4 cup heavy cream
1 teaspoon salt
1 pinch black pepper
2 ounces Roquefort cheese
1 (4 ounce) can tomato sauce
18 ounces farfalle (bow tie) pasta

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a skillet over medium heat, cook bacon and onion in the butter for 7 to 8 minutes. Add mushrooms and cook 2 to 3 minutes more. Stir in the heavy cream, salt, pepper, Roquefort cheese and tomato sauce; cook for 5 minutes, stirring continuously. Pour over cooked farfalle pasta and serve.

Ratatouille

Ingredients

2 tablespoons olive oil
3 cloves garlic, minced
2 teaspoons dried parsley
1 eggplant, cut into 1/2 inch cubes
salt to taste
1 cup grated Parmesan cheese
2 zucchini, sliced
1 large onion, sliced into rings
2 cups sliced fresh mushrooms
1 green bell pepper, sliced
2 large tomatoes, chopped

Directions

Preheat oven to 350 degrees F (175 degrees C). Coat bottom and sides of a 1 1/2 quart casserole dish with 1 tablespoon olive oil.

Heat remaining 1 tablespoon olive oil in a medium skillet over medium heat. Saute garlic until lightly browned. Mix in parsley and eggplant. Saute until eggplant is soft, about 10 minutes. Season with salt to taste.

Spread eggplant mixture evenly across bottom of prepared casserole dish. Sprinkle with a few tablespoons of Parmesan cheese. Spread zucchini in an even layer over top. Lightly salt and sprinkle with a little more cheese. Continue layering in this fashion, with onion, mushrooms, bell pepper, and tomatoes, covering each layer with a sprinkling of salt and cheese.

Bake in preheated oven for 45 minutes.

Baked Mushrooms

Ingredients

1 pound fresh mushrooms,
quartered
1 onion, diced
1 clove garlic, chopped
1 green bell pepper, diced
1/2 teaspoon Italian seasoning
1/4 teaspoon seasoning salt
1 dash pepper
2 tablespoons chopped fresh
parsley
2 tablespoons water
4 tablespoons melted butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a 1 quart casserole dish combine mushrooms, onion, garlic, green pepper, Italian seasoning, seasoning salt, pepper and parsley. Pour water and butter over mixture and cover.

Bake in preheated oven for 40 to 45 minutes.

Glorified Baked Cabbage

Ingredients

1 head cabbage, finely chopped
6 tablespoons margarine
1 onion, minced
1/2 pound processed cheese food
(such as Velveeta ®), cut into
chunks
1 (10.75 ounce) can cream of
mushroom soup
3/4 cup bread crumbs
salt and pepper to taste

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Place the cabbage into a large pot with enough lightly salted water to cover; bring to a boil. Reduce heat to medium-low, cover, and simmer until tender, 5 to 7 minutes. Drain and allow to steam dry for a minute or two.

Melt the margarine in a large skillet over medium heat; cook the onion in the melted butter until golden. Reduce the heat to low; add the cheese food and allow to simmer until completely melted. Pour the mushroom soup into the skillet. Stir the drained cabbage, bread crumbs, salt, and pepper into the mixture. Transfer to a 2-quart casserole dish.

Bake in the preheated oven until the cheese begins to bubble, 20 to 30 minutes.

Roasted Red Pepper Soup

Ingredients

2 (16 ounce) jars roasted red peppers
2 (14.5 ounce) cans chicken broth
1 (8 ounce) package sliced fresh mushrooms
1 teaspoon dried basil
1 teaspoon dried oregano
1 teaspoon garlic powder
1/2 teaspoon salt
1/2 teaspoon ground black pepper
2 (9 ounce) packages fresh cheese tortellini, uncooked

Directions

Place roasted red peppers in a blender or food processor, and blend until smooth.

In a large saucepan, mix roasted red peppers, chicken broth, and mushrooms. Season with basil, oregano, garlic powder, salt, and pepper. Bring the mixture to a boil. Stir in tortellini, and continue cooking 8 to 10 minutes, or until pasta is al dente.

Karen's Creamy Tomato Pasta

Ingredients

1 (8 ounce) package uncooked farfalle (bow tie) pasta
1/2 pound sweet Italian sausage
1 (6 ounce) jar roasted red peppers, drained and chopped
1/2 pound sliced fresh mushrooms
1/2 cup vodka
1 (28 ounce) can crushed tomatoes
1/2 cup half-and-half
1/8 teaspoon crushed red pepper flakes
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Place farfalle pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain.

In a skillet over medium heat, cook the sausage until evenly brown. Mix in the roasted red peppers, mushrooms, and vodka, and bring to a boil. Cook and stir 5 minutes, until most of the vodka has evaporated and mushrooms are tender.

Mix the tomatoes, half-and-half, and red pepper into the skillet. Cover, reduce heat to low, and cook, stirring frequently, 15 minutes. Serve over the cooked pasta, and top with Parmesan cheese.

Chicken Perkelt

Ingredients

3 tablespoons canola oil
6 skinless, boneless chicken
breast halves - cut into bite size
pieces
1/2 large onion, chopped
2 cubes chicken bouillon
1 teaspoon mild paprika
salt and pepper to taste
1 (4.5 ounce) can mushrooms,
with liquid
3 tablespoons sour cream

Directions

In a large skillet over heat, heat oil and add chicken and onion. Season with bouillon, paprika and salt and pepper to taste. When chicken is almost cooked through, stir in the mushrooms. Cover the skillet and cook for 5 more minutes or until the mushrooms are tender and the chicken juices run clear.

When chicken is done, stir in the sour cream and turn off the heat. Serve hot over rice or pasta.

Steak N Gravy

Ingredients

4 (4 ounce) venison steaks
1 cup all-purpose flour
2 tablespoons ground bay leaves
1 pinch salt and pepper
4 tablespoons olive oil, divided
1/2 onion, chopped
6 fresh mushrooms, sliced
1 tablespoon minced garlic
1 (10.5 ounce) can beef gravy
1/4 cup milk

Directions

Cut all fat and gristle off the meat, and pound each steak out with a meat tenderizer until they are thin but not tearing. In a shallow bowl, combine flour, bay leaf, salt and pepper. Dredge steaks in the flour mixture until evenly coated.

Heat 1 tablespoon olive oil in a large heavy skillet over medium heat. Saute onions until soft and translucent. Stir in mushrooms and garlic, and cook until tender. Remove from skillet and set aside. Heat remaining oil, and fry each steak for 2 minutes on each side, or until golden brown. Return onion mixture to skillet. Stir in gravy and milk. Reduce heat, cover, and simmer for 30 to 40 minutes. Stir occasionally to prevent sticking.

Campbell's® Tuna Noodle Casserole

Ingredients

2 (10.75 ounce) cans Campbell's®
Condensed Cream of Mushroom
Soup (regular or 25% Lower
Sodium)
1 cup milk
2 cups frozen peas
2 (10 ounce) cans tuna, drained
4 cups hot cooked medium egg
noodles
2 tablespoons dry bread crumbs
1 tablespoon butter, melted

Directions

Stir soup, milk, peas, tuna and noodles in 3-quart casserole.

Bake at 400 degrees F for 30 minutes or until hot. Stir.

Mix bread crumbs with butter in bowl and sprinkle over tuna mixture. Bake for 5 minutes more.

Clayton's Pork Chops

Ingredients

6 pork chops
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (10.75 ounce) can condensed
cream of celery soup
1 cup sour cream
1 (6 ounce) can French-fried
onions

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place pork chops in a 9x13 inch baking pan. Add the mushroom and celery soups. Stir to coat the pork chops.

Bake in preheated oven for 45 minutes, until meat is no longer pink inside and thermometer reads 160 to 170 degrees F (71 to 77 degrees C).

Remove from oven and stir sour cream into soup mixture. Sprinkle with French-fried onions. Serve immediately.

Chicken with Ginger Sauce

Ingredients

2 skinless, boneless chicken breast halves - cut into cubes
3 tablespoons cooking oil, divided
2 cups broccoli florets
1 cup julienned carrots
1 cup sliced fresh mushrooms
1 cup fresh pea pods
1/4 cup sliced green onions
1/2 cup mayonnaise
1/4 cup chicken broth
1 garlic clove, minced
1 tablespoon soy sauce
1/2 teaspoon ground ginger
Hot cooked rice
Sliced almonds

Directions

In a large skillet or wok, stir-fry chicken in 1 tablespoon oil over medium-high heat for 5-7 minutes or until juices run clear. Remove chicken and set aside. In remaining oil, stir-fry broccoli, carrots, mushrooms, pea pod and onions for 8-10 minutes or until tender. Return chicken to skillet. Combine mayonnaise, broth, garlic, soy sauce and ginger; add to skillet. Reduce heat and cook until heated through. Serve over rice and sprinkle with almonds if desired.

Best Tuna Casserole

Ingredients

1 (12 ounce) package egg noodles
1/4 cup chopped onion
2 cups shredded Cheddar cheese
1 cup frozen green peas
2 (6 ounce) cans tuna, drained
2 (10.75 ounce) cans condensed cream of mushroom soup
1/2 (4.5 ounce) can sliced mushrooms
1 cup crushed potato chips

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 8 to 10 minutes, or until al dente; drain.

Preheat oven to 425 degrees F (220 degrees C).

In a large bowl, thoroughly mix noodles, onion, 1 cup cheese, peas, tuna, soup and mushrooms. Transfer to a 9x13 inch baking dish, and top with potato chip crumbs and remaining 1 cup cheese.

Bake for 15 to 20 minutes in the preheated oven, or until cheese is bubbly.

Stuffed Mushroom Caps

Ingredients

24 large fresh mushrooms
6 tablespoons butter or margarine
3/4 cup plain dry bread crumbs
1 envelope dry onion soup mix
1/2 cup sliced almonds
1/4 cup shredded Parmesan
cheese

Directions

Remove stems from mushrooms and finely chop; set caps aside. In a skillet, saute chopped mushrooms in butter until tender, about 6-8 minutes. Remove from the heat; stir in bread crumbs, soup mix and almonds. Stuff firmly into mushroom caps. Place in a greased 15-in. x 1-in. x 1-in. baking pan; sprinkle with cheese. Bake, uncovered, at 425 degrees F for 12-15 minutes or until tender.

Shrimp-Topped Red Snapper

Ingredients

2 (6 ounce) fillets red snapper
1 tablespoon lemon juice
Dash pepper
1/2 cup sliced fresh mushrooms
3 cloves garlic, minced
1/4 cup butter
1/4 pound medium shrimp, peeled
and deveined
2 tablespoons sliced green onion

Directions

Place the fillets in a shallow 2-qt. baking dish coated with nonstick cooking spray. Sprinkle with lemon juice and pepper. Bake, uncovered, at 350 degrees F for 20-25 minutes or until fish flakes easily with a fork. Meanwhile, in a small skillet, saute the mushrooms and garlic in butter until tender. Add shrimp; cook for 2-4 minutes or until shrimp turn pink. Spoon over fish. Sprinkle with onion.

Chicken Linguine a la Me

Ingredients

1 (8 ounce) package linguine pasta
2 tablespoons butter
3 green onions, chopped
5 cloves garlic, diced
1/2 pound fresh mushrooms, sliced
1 small head broccoli, chopped
1 (14 ounce) can chicken broth
3 skinless, boneless chicken breast halves - cut into bite-size pieces

1/4 cup butter
1/4 cup all-purpose flour
1 cup milk
1 (8 ounce) package Colby-Jack cheese, cubed
salt and ground black pepper to taste

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in the linguine, and return to a boil. Cook, uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain.

Meanwhile, melt the 2 tablespoons butter in a large pot over medium-high heat. Stir in the onions, garlic, mushrooms, and broccoli, and cook and stir for 5 minutes. Pour in the chicken broth; cover and simmer until broccoli is just tender. Stir in the chicken, and cook until chicken is no longer pink in the center, about 5 minutes.

While the chicken is cooking, melt the butter in a saucepan over medium-low heat. Whisk in the flour, and stir until the mixture becomes paste-like and light golden brown, about 5 minutes. Add the butter-flour mixture to the chicken mixture, stirring constantly with a fork to prevent lumps. Pour in the milk, stirring constantly until smooth. Reduce heat to medium; simmer for 5 minutes more.

Stir in the Colby-Jack cheese; reduce heat to low and continue stirring until cheese is melted. Stir in the linguine. Season to taste with salt and pepper.

Grandmas Chicken Chardon

Ingredients

8 skinless, boneless chicken breast halves
1 egg
salt and pepper to taste
2 teaspoons garlic powder, divided
1 cup bread crumbs
1/2 cup grated Parmesan cheese
1 pound sliced fresh mushrooms
1/4 cup butter, melted
1 tablespoon fresh lemon juice
1 teaspoon chopped fresh parsley

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a shallow bowl, beat the egg with salt, pepper and 1 teaspoon garlic powder. In a separate dish, mix bread crumbs with 1 teaspoon of garlic powder and Parmesan cheese. Set aside.

Mix together the melted butter and lemon juice. Pour about 2/3 of the butter mixture into the bottom of a 9x13 inch baking dish. Tilt pan to coat the bottom. Spread mushrooms in an even layer in the bottom of the dish. Dip each chicken breast into the egg mixture, then into the bread crumb mixture. Place on top of the mushrooms. Drizzle remaining butter over the chicken, and sprinkle with parsley.

Bake uncovered for 45 minutes in the preheated oven, until chicken is golden brown and juices run clear.

25-Minute Tunisian Vegetable Couscous

Ingredients

1 tablespoon olive oil
1 red onion, chopped
1 zucchini, coarsely chopped
1 yellow squash, coarsely chopped
1 carrot, coarsely chopped
1 red bell pepper, coarsely chopped
1 yellow bell pepper, coarsely chopped
1/2 cup sliced baby portabella mushrooms
4 cups vegetable broth
1/2 teaspoon smoked sweet paprika
1/4 teaspoon ground cardamom
1/4 teaspoon salt
1 tablespoon chopped fresh cilantro
1 (16 ounce) can chickpeas, drained
2 Roma tomatoes, sliced
2 cups dry couscous
1 teaspoon grated orange zest
1 tablespoon grated Parmesan cheese (optional)
1/2 teaspoon paprika (optional)
1 tablespoon finely chopped toasted almonds (optional)

Directions

Heat oil in large pot over medium-low heat. Place onion, zucchini, yellow squash, and carrot in pot and cook, stirring occasionally, until onions begin to soften and turn translucent, about 5 minutes. Stir in the red and yellow peppers and mushrooms; cook another 3 minutes. Vegetables should still be firm.

Pour in the vegetable stock and season with paprika, cardamom, salt, and cilantro. Bring mixture to a boil; reduce heat to low. Stir in chickpeas and tomatoes. Slowly pour in the couscous; stir. Cover pot immediately and remove from the heat. Let stand, covered, for 5 minutes. Fluff couscous with a fork. The couscous should have absorbed about half the cooking liquid.

Serve at slightly warmer than room temperature. Garnish with orange zest and the grated cheese, paprika, and almonds.

Creamy Mushroom-Garlic Chicken

Ingredients

1 tablespoon vegetable oil
4 skinless, boneless chicken
breasts
1 (10.75 ounce) can Campbell's®
Condensed Cream of Mushroom
with Roasted Garlic Soup
1/2 cup milk

Directions

Heat oil in skillet. Add chicken and cook until browned.

Add soup and milk. Heat to a boil. Cover and cook over low heat 5 minutes or until done.

Lemon Balm Pesto Spaghetti

Ingredients

2 cups lemon balm leaves
1/2 cup olive oil
4 cloves garlic
1 (8 ounce) package spaghetti
1 (16 ounce) can whole tomatoes,
undrained
3 onions, chopped
5 dried shiitake mushrooms,
stemmed and diced
1/2 teaspoon arrowroot
1/2 teaspoon salt

Directions

Combine the lemon balm, olive oil, and garlic in the bowl of a food processor. Process until combined but still slightly chunky. Reserve.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the spaghetti, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well.

Combine the tomatoes, onions, and dried mushrooms in a large skillet over medium-high heat. Bring to a simmer, breaking up the tomatoes with the back of a spoon. Cook until the tomato liquid has partially evaporated, about 15 minutes. Stir in the arrowroot, salt, and the prepared lemon balm pesto. Simmer to blend the flavors and thicken the sauce, about 5 minutes.

Serve the lemon balm pesto sauce over the hot cooked spaghetti.

Shiitake Mushroom and Cheddar Soup

Ingredients

4 slices bacon, chopped
1/2 white onion, chopped
1 pound shiitake mushrooms,
sliced
2 cloves garlic, minced
black pepper to taste
2 leaves fresh sage, chopped
6 cups beef broth
1 cup shredded Cheddar cheese

Directions

Place the bacon in a large saucepan, and cook over medium-high heat, stirring occasionally until crisp, about 5 minutes. Stir the onion into the pan; cook until soft, about 5 minutes. Stir in the mushrooms, garlic, pepper, and sage; cook over medium heat until the mushrooms begin to brown, about 10 minutes.

Pour in broth; bring to simmer. Simmer soup for 10 minutes. Reduce heat to low, sprinkle in Cheddar cheese; stir until melted.

Chanterelle Risotto

Ingredients

2 tablespoons butter
2 cloves chopped fresh garlic
2 cups sliced chanterelle mushrooms
2 tablespoons butter
2 cups Arborio rice
5 cups vegetable broth
2 cups freshly grated Parmesan cheese
salt
freshly ground black pepper

Directions

In a large skillet over medium-high heat, melt 2 tablespoons butter. Cook and stir the garlic and mushrooms in the melted butter for three minutes, being sure to brown the mushrooms little. Set aside.

Meanwhile, melt 2 tablespoons butter in a large saucepan over medium heat. Stir in rice, and cook for 1 to 2 minutes. Slowly add vegetable broth 1/2 cup at a time, stirring frequently and allowing all the liquid to be absorbed before adding more broth. Continue cooking until the rice is tender to the tooth. Stir in the mushroom mixture and heat through, about 1 minute. Stir in cheese, and season with salt and pepper to taste.

Cowboy Lasagna

Ingredients

2 pounds lean ground beef
1 (6 ounce) can chopped black olives
1 (4.5 ounce) can mushrooms, drained
1 onion, chopped
1 (16 ounce) jar spaghetti sauce
9 lasagne noodles, cooked and drained
1 1/4 cups frozen corn kernels
1 1/4 cups frozen green peas
8 ounces shredded mozzarella cheese
1 pinch ground black pepper
1 pinch dried oregano
1 pinch Italian seasoning

Directions

Preheat oven to 350 degrees F (175 degrees) C. Spray a 9x13 pan with cooking spray.

Brown beef in a skillet over medium heat and drain excess grease. Add the olives, mushrooms, and onion. Stir and cook until the onions are soft. Stir in the spaghetti sauce, pepper, oregano, and Italian seasoning.

In a small bowl combine the peas and corn.

To assemble, lay 3 noodles on bottom of prepared pan, then one half of the beef mixture, half of the corn and pea mixture. Repeat. End the layers with the remaining noodles.

Bake in the preheated oven for 25 minutes. Sprinkle the top with cheese and bake for an additional 5 minutes. Let stand 10 minutes before serving.

Mendi's Favorite Orzo

Ingredients

3/4 cup orzo pasta
1 1/2 tablespoons extra-virgin olive oil
1 (8 ounce) package sliced fresh mushrooms
1/4 teaspoon onion powder
salt and pepper to taste
1 1/2 tablespoons melted butter
1/2 cup frozen corn kernels, thawed
1/2 cup frozen green peas, thawed
2 tablespoons chopped fresh flat-leaf parsley

Directions

Bring a large pot of lightly salted water to a boil over high heat. Add the orzo pasta, and cook until al dente, 6 to 7 minutes; drain.

Heat the olive oil in a large skillet over medium-high heat. Add the mushrooms, and season with onion powder, salt, and pepper. Cook and stir until the mushrooms have softened and released their liquid, about 5 minutes. Stir in the butter, corn, peas, parsley, and cooked orzo pasta. Season to taste with salt and pepper, and serve immediately.

Mushroom Sausage Strata

Ingredients

1 pound bulk pork sausage
10 slices whole wheat bread,
cubed
1 (4 ounce) can mushroom stems
and pieces, drained
1/2 cup shredded Cheddar
cheese
1/2 cup shredded Swiss cheese
6 eggs, lightly beaten
1 cup milk
1 cup half-and-half cream
1 teaspoon Worcestershire sauce
1/2 teaspoon pepper

Directions

In a skillet, cook sausage over medium heat until no longer pink; drain. Place bread cubes in a greased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with the sausage, mushrooms and cheeses. In a bowl, combine the remaining ingredients; pour over the top. Cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 350 degrees F for 35-45 minutes or until a knife inserted near the center comes out clean.

Broccoli Italiano

Ingredients

5 1/2 cups broccoli florets
1/2 cup thinly sliced green onions
4 teaspoons olive oil or canola oil
4 garlic cloves, minced
2 tablespoons lemon juice
1/2 teaspoon salt
1/4 teaspoon pepper
2 large fresh mushrooms, sliced

Directions

In a large saucepan, bring 1 in. of water to a boil. Place broccoli in a steamer basket over water; cover and steam for 4-5 minutes or until crisp-tender.

In a nonstick skillet, cook onions in oil over medium heat for 1 minute. Add garlic; cook 30 seconds longer. Reduce heat. Add the broccoli, lemon juice, salt and pepper; toss to coat. Remove from the heat; let stand for 5 minutes before serving. Add mushrooms.

Herbed Pork Chops in Mushroom Sauce

Ingredients

1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/4 teaspoon dried basil leaves or
dried thyme leaves
4 boneless pork chops, 3/4-inch
thick
1 tablespoon vegetable oil
1 medium onion, sliced
1 (10.75 ounce) can Campbell's®
Condensed Cream of Mushroom
Soup (Regular, 98% Fat Free or
25% Less Sodium)
1/4 cup milk
Hot cooked rice

Directions

Mix garlic powder, paprika and basil. Coat chops with garlic powder mixture.

Heat oil in skillet. Cook chops 10 minutes or until browned.

Add onion and cook until tender.

Add soup and milk. Heat to a boil. Cover and cook over low heat 10 minutes or until chops are done. Serve with rice.

Vegetable Cashew Saute

Ingredients

1 (16 ounce) package whole wheat rotini pasta
2 tablespoons dark sesame oil
1/4 cup soy sauce
1/4 cup balsamic vinegar
2 tablespoons white sugar
1/4 cup dark sesame oil
3 cups chopped broccoli
1 cup chopped carrots
1 cup chopped red bell pepper
2 cups chopped fresh shiitake mushrooms
1 cup shelled edamame (green soybeans)
3/4 cup chopped unsalted cashew nuts

Directions

Bring a large pot of lightly salted water to a boil. Cook the rotini 10 to 12 minutes, until al dente, and drain.

In a small bowl, mix the 2 tablespoons sesame oil, soy sauce, vinegar, and sugar.

Heat the 1/4 cup sesame oil in a skillet over medium heat. Stir in the broccoli, carrots, red bell pepper, mushrooms, shelled edamame, and cashews. Mix in the sesame oil sauce. Cover skillet, and cook 5 minutes, or until vegetables are tender but crisp. Serve over the cooked pasta.

Tuscan Turkey Sausage Soup

Ingredients

12 ounces Italian turkey sausage links
4 cups reduced-sodium chicken broth
1 (10.75 ounce) can reduced-fat, reduced-sodium condensed cream of chicken soup, undiluted
1 (8 ounce) can mushroom stems and pieces, drained
1 small onion, chopped
1 tablespoon Italian seasoning
1/4 teaspoon salt-free garlic and herb seasoning
1/8 teaspoon caraway seed
1/8 teaspoon fennel seed, crushed
1 (15.5 ounce) can great northern beans, rinsed and drained
1 small leek, white part only, cut into 1 inch strips

Directions

In a nonstick skillet coated with nonstick cooking spray, cook sausage over medium heat until no longer pink; drain. Let cool and slice. In a large saucepan, whisk together the broth, soup, mushrooms, onion, Italian seasoning, garlic and herb seasoning, caraway seeds and fennel seed. Add sausage. Bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes. Add beans and leek. Simmer 10 minutes longer or until vegetables are tender.

Wild Rice and Squash Pilaf

Ingredients

1 1/2 cups sliced fresh mushrooms
1 1/2 cups diced winter squash
2 medium onions, finely chopped
1/2 cup chopped green pepper
2 cloves garlic cloves, minced
2 tablespoons olive or vegetable oil
3 cups cooked wild rice
1/2 cup chicken broth
1 tablespoon soy sauce
1/2 teaspoon dried savory
1/4 cup sliced almonds, toasted

Directions

In a large saucepan, saute mushrooms, squash, onions, green pepper and garlic in oil until crisp-tender, about 5-6 minutes. Stir in the rice. Add broth, soy sauce and savory. Cover and simmer for 13-15 minutes or until squash is tender. Toss with almonds if desired.

Spaghetti Sauce III

Ingredients

1 pound lean ground beef
1/4 cup chopped onion
2 (14.5 ounce) cans stewed tomatoes
1 (6 ounce) can tomato paste
1 tablespoon dried basil
1 tablespoon garlic powder
1 tablespoon dried oregano
1 (4.5 ounce) can mushrooms, drained

Directions

In a large saucepan over medium heat, cook ground beef with onion until brown; drain. Stir tomatoes, tomato paste, basil, garlic powder, oregano and mushrooms into beef mixture. Bring to a boil, then reduce heat to low and simmer one hour. Serve over hot pasta.

Authentic Thai Cashew Chicken

Ingredients

- 1 tablespoon canola oil
- 1 large yellow onion, chopped
- 1 large yellow bell pepper, chopped
- 3 tablespoons ketchup
- 2 tablespoons oyster sauce
- 1 tablespoon soy sauce
- 1/3 cup chicken broth
- 1 teaspoon white sugar
- 1 teaspoon Thai garlic chile paste
- 4 skinless, boneless chicken breast halves - cut into bite-size pieces
- 1 zucchini, chopped
- 1 yellow squash, chopped
- 6 ounces broccoli, chopped
- 8 ounces fresh mushrooms, quartered
- 1/2 cup unsalted cashew nuts

Directions

Heat the oil in a skillet over medium heat, and cook the onion and yellow bell pepper until tender. Mix in the ketchup, oyster sauce, soy sauce, chicken broth, sugar, and chile paste. Place the chicken, zucchini, squash, broccoli, and mushrooms in the skillet. Continue to cook and stir 10 minutes, until vegetables are tender and chicken juices run clear. Mix in the cashews just before serving.

Desperation Chicken Dinner

Ingredients

2 1/2 cups water
2 (3 ounce) packages chicken
ramen noodles
1 1/2 cups cubed cooked chicken
1/2 cup frozen peas
1/2 cup frozen corn
1 (4 ounce) can mushroom stems
and pieces, drained

Directions

In a large saucepan, bring water to a boil. Add noodles with contents of seasoning packets, chicken, peas and corn. Cook, uncovered, for 4-6 minutes or until vegetables and noodles are tender. Stir in the mushrooms; heat through.

Mushroom and Gorgonzola Soup

Ingredients

2 tablespoons butter
1/2 onion, diced
2 cloves garlic, minced
1 pound sliced mushrooms
2 tablespoons butter
2 tablespoons all-purpose flour
2 (13.75 ounce) cans chicken broth
1 cup half-and-half cream
1/2 teaspoon salt
1/2 teaspoon dried rosemary leaves, crumbled
1/2 cup crumbled Gorgonzola or blue cheese
1 tablespoon sherry
salt and pepper to taste
1/4 cup chopped fresh parsley (optional)

Directions

Place 2 tablespoons butter in a skillet and melt over medium-high heat. Stir in the onions, garlic, and mushrooms. Cook and stir until onions are soft and mushrooms reduce, about 5 minutes. Remove from heat.

Meanwhile, place the remaining 2 tablespoons butter in a pot, and melt over medium-high heat. Stir in the flour; cook and stir until mixture turns golden brown, about 5 minutes. Gradually pour in the chicken broth, half-and-half, 1/2 teaspoon salt, and rosemary; stir to blend ingredients. Reduce heat to medium. Stir the gorgonzola cheese and mushroom mixture into the chicken broth mixture; bring soup to a simmer and cook 10 minutes, stirring frequently.

Place half of the soup into a blender. Blend until smooth, and return to the pot. Stir in the sherry, and season with salt and pepper to taste. Cook until mixture thickens, about 5 minutes more. Garnish with fresh parsley, if desired, to serve.

Beef and Mushroom Stuffed Peppers

Ingredients

1 pound ground beef
1 cup fresh mushrooms, sliced
1/2 white onion, diced
2 cups beef gravy
salt and pepper to taste
3 small red bell peppers, halved
and seeded
3/4 cup shredded Monterey Jack
cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

Brown beef in a large skillet over medium-high heat. Halfway through browning, add mushrooms and onion. Continue cooking until meat is fully browned; drain fat from skillet. Stir in enough gravy to bond mixture without making it soupy. Season with salt and pepper, and set aside.

Meanwhile, heat a medium saucepan of water until boiling. Place peppers in water, and boil for 2 to 3 minutes, until just tender; remove from water. Place peppers, hollow side up, in a 9x13 inch baking dish, and fill each with beef mixture.

Bake in preheated oven for 15 to 20 minutes, until bubbling. Top with cheese, and bake for an additional 5 to 10 minutes. Serve in a small pool of gravy.

Chicken Spaghetti Casserole I

Ingredients

3 cups cooked, cubed chicken meat
8 ounces spaghetti, broken into pieces
1/4 cup chopped pimento peppers
1/4 cup chopped green bell pepper
1/2 cup chopped onion
1 (10.75 ounce) can condensed cream of mushroom soup
1/4 cup white wine
2 cups shredded Cheddar cheese
salt and pepper to taste

Directions

Put uncooked spaghetti in a large pot of salted boiling water. Let simmer, stirring occasionally, for 8 to 10 minutes or until pasta is al dente. Drain.

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl combine the chicken, cooked spaghetti, pimento, bell pepper, onion, soup, wine and 1 cup of the cheese. Season with salt and pepper to taste and mix all together. Spread mixture into a 9x13 inch baking dish and bake in the preheated oven for 30 minutes. Sprinkle remaining cup of cheese on top and bake for another 15 minutes.

Mushroom Blue Cheese Turkey Burgers

Ingredients

1 pound ground turkey
8 ounces fresh mushrooms, finely chopped
1 onion, finely chopped
2 tablespoons soy sauce
1/2 teaspoon kosher salt
1/4 teaspoon black pepper
1/4 cup crumbled blue cheese

Directions

Preheat grill for high heat.

In a medium bowl, mix together the ground turkey, mushrooms, onion, and soy sauce. Season with kosher salt and pepper. Form into 4 burger patties.

Lightly oil the grill grate. Place patties on the prepared grill, and cook for 10 minutes per side, or until well done. Top with blue cheese during the last few minutes.

Men Love This Steak

Ingredients

2 (8 ounce) beef rib-eye steaks,
cut 3/4 inch thick
1 teaspoon steak seasoning
3 thick slices bacon
2 teaspoons butter
1/4 teaspoon Worcestershire
sauce
3/4 teaspoon Dijon mustard
1/2 cup thinly sliced red bell
pepper
8 ounces small mushrooms,
quartered
2 tablespoons crumbled blue
cheese

Directions

Prepare an outdoor grill using charcoal briquettes stacked 2 to 3 deep. Season the steaks on both sides with steak seasoning.

While the charcoal heats up, fry the bacon in a skillet over medium-high heat until crisp. Remove from the skillet and drain on paper towels. Leave grease in the pan.

When the charcoal is covered with gray ashes, put the steaks on the grill. Cook for 12 minutes, turning once, or to your desired degree of doneness.

While the steaks are cooking, stir the butter, Worcestershire sauce and mustard into the bacon grease. Cook and stir over medium-high heat until butter has melted. Add the red bell pepper and mushrooms; cook and stir until tender.

To serve, place steaks onto plates. Top with bacon, then blue cheese and then the vegetables. Serve immediately.

Hazelnut-Mushroom Pilaf

Ingredients

1/4 cup butter
1/2 cup uncooked long-grain rice
1/4 cup uncooked orzo pasta
1/2 cup sliced fresh mushrooms
1/2 cup chopped onion
1/4 cup minced celery
2 cups chicken broth
2 tablespoons chopped fresh
parsley
1/4 teaspoon dried marjoram
1/4 teaspoon ground black
pepper
1/2 cup chopped toasted
hazelnuts

Directions

Place a large skillet over medium-low heat. Melt butter, then saute rice, orzo, mushrooms, onion, and celery. Stir constantly until rice is lightly browned.

Mix in chicken broth, parsley, marjoram, pepper, and hazelnuts. Bring to a boil, then reduce heat to low, cover skillet, and allow to simmer 15 minutes. Remove from heat and let stand 10 minutes before serving.

Chicken Stuffing Bake

Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 cup milk
1 (6 ounce) package stuffing mix
2 cups cubed cooked chicken breast
2 cups fresh broccoli florets, cooked
2 celery ribs, finely chopped
1 1/2 cups shredded Swiss cheese, divided

Directions

In a large bowl, combine soup and milk until blended. Add the stuffing mix with contents of seasoning packet, chicken, broccoli, celery and 1 cup cheese. Transfer to greased 13-in. x 9-in. x 2-in. baking dish. Bake, uncovered, at 375 degrees F for 20 minutes or until heated through. Sprinkle with remaining cheese; bake 5 minutes longer or until cheese is melted.

Lazy Pierogi

Ingredients

3 pounds sauerkraut
1 onion, chopped
1 pound uncooked rotini pasta
1 pound fresh mushrooms,
chopped
1/2 pound butter
2 (10.75 ounce) cans condensed
cream of mushroom soup

Directions

Place the sauerkraut and onion in a large skillet over medium-low heat with enough water to cover. Simmer 1 hour, or until most of the water has cooked off.

Bring a large pot of lightly salted water to a boil. Add rotini and cook for 8 to 10 minutes or until al dente; drain.

In a medium skillet over medium heat, saute the mushrooms in 2 tablespoons of the butter for about 5 minutes.

Stir the remaining butter, cooked pasta, and cream of mushroom soup into the sauerkraut mixture. Cook and stir 15 minutes, or until heated through.

Easiest Mushroom Sauce

Ingredients

2 cups beef broth
1/2 cup all-purpose flour
3/4 pound mushrooms, diced
1/2 cup chopped green onions
1/2 cup butter

Directions

In a medium saucepan over medium heat, combine broth, flour, mushrooms, green onions and butter. Cook, stirring constantly, until golden brown and thickened.

Easy Spaghetti with Tomato Sauce

Ingredients

12 ounces spaghetti
1 pound lean ground beef
1 teaspoon salt
3/4 teaspoon white sugar
1 teaspoon dried oregano
1/4 teaspoon ground black pepper
1/8 teaspoon garlic powder
2 tablespoons dried minced onion
2 1/2 cups chopped tomatoes
1 1/3 (6 ounce) cans tomato paste
1 (4.5 ounce) can sliced mushrooms

Directions

Brown beef over medium heat. Drain off fat.

In a large pot, combine beef, salt, sugar, oregano, pepper, garlic powder, onion flakes, diced tomatoes, tomato paste, and mushrooms. Simmer at a low heat setting for 2 hours, stirring occasionally.

Cook pasta according to package directions. Drain. Serve sauce over spaghetti.

Thanksgiving Stuffed Pumpkin

Ingredients

1/2 cup sliced almonds
1 tablespoon butter
1 onion, finely chopped
2 eggs, lightly beaten
1/2 cup mayonnaise
1 (10.75 ounce) can condensed cream of mushroom soup
2 (14 ounce) bags frozen chopped broccoli, thawed and drained
salt and pepper to taste
1 large sugar pumpkin, top removed, seeded
3 cups shredded Cheddar cheese
1 (16 ounce) package herb seasoned stuffing mix
1/2 cup melted butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the almonds in a skillet over medium heat, and cook 5 minutes, stirring constantly, until lightly toasted.

Melt 1 tablespoon butter in a skillet over medium heat, and saute the onion until tender.

In a bowl, mix the onion, eggs, mayonnaise, cream of mushroom soup, and broccoli. Season with salt and pepper. Scoop 1/3 of the mixture into the pumpkin. Layer with 1 cup cheese and 1/3 stuffing, and drizzle with 1/3 melted butter. Sprinkle with 1/3 toasted almonds. Repeat layers. Place pumpkin on a baking sheet.

Bake pumpkin 1 hour, or until filling is hot and bubbly. Cover pumpkin with aluminum foil if it begins to brown.

Mozzarella Meat Loaf

Ingredients

1 1/2 pounds lean ground beef
1/2 cup dry bread crumbs
1 egg, beaten
1 teaspoon instant minced onion
3/4 teaspoon salt
1/2 teaspoon leaf oregano
1 (8 ounce) can tomato sauce,
divided
1 1/2 cups shredded mozzarella
cheese
1 (6 ounce) can sliced
mushrooms, drained

Directions

In large bowl, combine beef, crumbs, egg, onion, salt and oregano. Stir in 3/4 cup tomato sauce; set aside. Cut 2 pieces of waxed paper 15 inches long. Place meat mixture in center of one rectangle; cover with second rectangle. With a rolling pin, press meat into a 13-in. x 9-in. rectangle. Remove top sheet of wax paper. Sprinkle meat with cheese and mushrooms; top with remaining tomato sauce. Roll up meat, jelly-roll fashion, starting at narrow end; use wax paper to help. Place meat seam side down; seal ends securely. Place in non-stick 9-1/4-in. x 5-1/2 in. x 2-3/4-in. bread pan. Bake at 375 degrees F for 30 minutes. Drain off any fat that accumulates; return to oven for 30 minutes.

Garlic Chicken Sausage and Summer Vegetable

Ingredients

2 teaspoons garlic oil
1 large yellow bell pepper, seeded and cut in 2 to 3-inch strips
1 cup Vidalia, Texas Sweet or other sweet onion variety, cut in thin strips
1 (12 ounce) package al frescoB® All Natural Roasted Garlic Chicken Sausage, sliced on diagonal in 1/4-inch slices
1 cup zucchini, sliced on diagonal in 1/4-inch slices
1 cup packaged sliced button mushrooms
1 teaspoon Italian seasoning
2 tablespoons balsamic vinegar
1 (18 ounce) package pre-cooked sun-dried tomato and garlic polenta, drained and cut into 1/2-inch rounds

Directions

Heat oil in a large, heavy nonstick skillet over medium heat. Add bell pepper and onion and stir-fry for 3-4 minutes. Add sausage and stir-fry for 2 minutes. Add zucchini, mushrooms, Italian seasoning and 1/4 tsp black pepper. Stir-fry only until crisp. Remove from heat, add vinegar and toss to coat all ingredients.

Meanwhile, microwave polenta rounds in covered container for 1 to 2 minutes or until hot throughout. Portion 2 to 3 polenta rounds on each plate and top with sauteed vegetables.

Hearty Stir-Fry Salad

Ingredients

3/4 cup sherry or chicken broth
1/3 cup soy sauce
1 small onion, sliced
2 garlic cloves, minced
1 1/2 teaspoons ground ginger
1 1/2 teaspoons chili powder
1/2 teaspoon pepper
1 pound boneless beef top round steak, cut into 2-inch strips
3/4 pound skinless, boneless chicken breast halves - cut into 1/2 inch cubes
4 teaspoons vegetable oil, divided
3 medium carrots, julienned
1 cup fresh broccoli florets
1 medium green pepper, julienned
1 medium onion, thinly sliced
1 cup sliced fresh mushrooms
1/2 cup minced fresh cilantro
12 cups torn mixed salad greens
3 medium navel oranges, peeled and cut into 1/2 inch pieces

Directions

In a bowl, combine the first seven ingredients. Pour 2/3 cup marinade into a large resealable plastic bag; add beef. Pour 1/3 cup marinade into another plastic bag; add chicken. Seal bags and turn to coat; refrigerate for up to 2 hours. Cover and refrigerate remaining marinade.

Drain and discard marinade from beef and chicken. In a large skillet or wok, heat 1-1/2 teaspoons oil; stir-fry beef until no longer pink. Remove and keep warm. In the same pan, stir-fry chicken in 1-1/2 teaspoons oil until juices run clear. Remove and keep warm. Stir-fry carrots and broccoli in remaining oil for 5 minutes. Add the green pepper, onion and mushrooms; stir-fry for 5-6 minutes or until vegetables are crisp-tender. Stir in cilantro and reserved marinade.

Toss salad greens and oranges; place on a large serving plate. Top with the stir-fried beef, chicken and vegetables.

Tomato-Mushroom Bow Tie Pasta

Ingredients

8 ounces bow tie pasta, uncooked
1/2 pound fresh mushrooms, sliced
1/2 cup sliced green onions
2 garlic cloves, minced
1 tablespoon butter or stick margarine
1 tablespoon olive or canola oil
2 pounds plum tomatoes, peeled seeded and chopped
1/4 cup minced fresh basil
2 tablespoons minced fresh parsley
1/2 teaspoon salt
1/2 teaspoon pepper
1/4 cup shredded Parmesan cheese

Directions

Cook pasta according to package directions. Meanwhile, in a large nonstick skillet, saute the mushrooms, onions and garlic in butter and oil for 5 minutes or until tender. Add tomatoes; cook, uncovered, over medium heat for 10 minutes or until tender, stirring occasionally. Stir in the basil, parsley, salt and pepper; cook 2-3 minutes longer. Drain pasta; top with tomato mixture and Parmesan cheese.

Mushroom Soup Without Cream

Ingredients

2 tablespoons butter
1 cup peeled and sliced carrots
1 cup sliced onions
1 cup sliced leeks (optional)
1/2 cup sliced celery
1 teaspoon fresh thyme leaves
2 pounds sliced fresh brown or white mushrooms
6 cups chicken stock
salt and pepper to taste
1/2 cup chopped green onion

Directions

Melt the butter in a stock pot over medium heat. Add carrots, onions, leeks, and celery. Cook and stir until tender, but not browned, about 10 minutes. Stir in thyme and mushrooms, and continue cooking until mushrooms are soft, about 5 minutes.

Pour chicken stock into the pot, and season with salt and pepper. Cover, and simmer over low heat for 30 minutes. Ladle into bowls, and serve with green onions sprinkled on the top.

New Year's Surf 'n' Turf

Ingredients

2 cups sliced fresh mushrooms
2 tablespoons finely chopped green onion
1 1/2 teaspoons minced garlic, divided
5 tablespoons olive or vegetable oil, divided
5 tablespoons butter or margarine, divided
1/2 cup dry red wine or beef broth
2 tablespoons minced fresh parsley
2 tablespoons minced fresh basil
1/2 teaspoon browning sauce
8 beef tenderloin steaks (1 inch thick)
24 uncooked medium shrimp, peeled and deveined

Directions

In a large skillet, saute the mushrooms, onion and 1 teaspoon garlic in 2 tablespoons oil and 2 tablespoons butter until tender. Add wine or broth; cook and stir for 1 minute. Stir in the parsley, basil and browning sauce if desired. Remove from the skillet; keep warm.

In the same skillet, heat 2 tablespoons oil and 2 tablespoons butter over medium-high heat. Add the steaks; cook for 5-8 minutes on each side or until meat reaches desired doneness (for medium-rare, a meat thermometer should read 145 degrees F; medium, 160 degrees F; well-done, 170 degrees F). Return mushroom mixture to the pan; heat through.

Meanwhile, in another skillet, combine the remaining butter and oil. Add the shrimp and remaining garlic; cook and stir until shrimp turn pink. Serve with the steaks.

Mushroom Turkey Patties

Ingredients

1 pound ground turkey
1 (4 ounce) jar mushrooms,
drained and diced
1 (1.5 ounce) package dry beef
stew seasoning mix
2 eggs, beaten
1/4 cup extra virgin olive oil

Directions

In a bowl, mix the turkey, mushrooms, beef stew seasoning mix, and eggs. Form the mixture into patties.

Heat the oil in a skillet over medium heat. Place the patties in the skillet, and cook 10 to 12 minutes on each side, to an internal temperature of 165 degrees F (75 degrees C).

Campbell's Kitchen Beef Wellington

Ingredients

2 pounds beef tenderloin
ground black pepper (optional)
1 sheet Pepperidge FarmB® Puff Pastry
1 egg
1 tablespoon water
1 tablespoon butter or margarine
2 cups finely chopped mushrooms
1 medium onion, finely chopped

Directions

Place beef in lightly greased roasting pan. Season with black pepper, if desired. Roast at 425 degrees F for 30 minutes or until meat thermometer reads 130 degrees F. Cover and refrigerate 1 hour.

Thaw pastry sheet at room temperature 40 minutes. Preheat oven to 425 degrees F. Mix egg and water.

Heat butter in skillet over medium-high heat. Cook mushrooms and onion until vegetables are tender and liquid is evaporated.

Unfold pastry on lightly floured surface. Roll into rectangle 4 inches longer and 6 inches wider than beef. Brush with egg mixture. Spoon mushroom mixture onto pastry to within 1 inch of edges. Place beef in center of mushroom mixture. Starting at long sides, fold pastry over beef. Fold in ends. Press edges to seal. Place seam-side down on baking sheet. Brush with egg mixture.

Bake for 25 minutes or until golden and thermometer reads 140 degrees F.

My Fly Stir-Fry

Ingredients

4 center cut pork chops, thinly sliced
1/4 cup mirin (Japanese sweet wine)
1/4 cup rice vinegar
1/2 cup soy sauce
1/2 cup mushrooms, sliced
1 green bell pepper, sliced
1 bunch green onions
1 clove garlic, minced
1 tablespoon minced fresh ginger root
1 tablespoon sesame oil

Directions

Slice pork as thinly as possible. Working with partially frozen chops makes this easier. In a medium bowl, mix pork with mirin, rice vinegar, and soy sauce. Cover, and let marinate in refrigerator while you prepare the remaining ingredients.

Slice mushrooms, green pepper, green part of green onions, and set aside. Mince white part of green onions, garlic, and ginger.

Heat wok or large skillet over medium heat, then coat with sesame oil. Saute minced green onion, garlic, and ginger until fragrant. Increase heat to high. Squeeze marinade off pork, and place pork into wok. Reserve marinade. Cook and stir until pork is no longer pink, about 4 minutes. Stir in mushrooms, green pepper, and sliced green onion. Cook, stirring, until vegetables are tender, about 4 minutes. Stir in reserved marinade, and cook about 2 minutes.

Breakfast Supreme

Ingredients

1 pound bulk pork sausage
1 pound ground beef
1 small onion, chopped
3/4 cup sliced fresh mushrooms
1/2 cup chopped green pepper
1 teaspoon salt
1/4 teaspoon pepper
2 tablespoons butter or margarine,
melted
2 cups shredded Cheddar cheese,
divided
12 eggs
2/3 cup whipping cream

Directions

In a large skillet, cook the sausage, beef, onion, mushrooms and green pepper over medium heat until meat is no longer pink; drain. Stir in salt and pepper; set aside.

Pour butter into an ungreased 13-in. x 9-in. x 2-in. baking dish. sprinkle with 1 cup cheese. beat eggs; pour over cheese. Top with sausage mixture. Pour the cream over sausage mixture. Sprinkle with remaining cheese. Cover and refrigerate for 8 hours or overnight.

Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 325 degrees F for 35-40 minutes or until set. Let stand for 10 minutes before cutting.

Potato and Shiitake Mushroom Gratin

Ingredients

6 tablespoons butter
1 1/2 pounds fresh mushrooms, quartered
1 1/2 pounds fresh shiitake mushrooms, stemmed and coarsely chopped
3 tablespoons minced garlic
2 teaspoons dried thyme
1 teaspoon dried rosemary, crushed
salt to taste
ground black pepper to taste
2 cups chicken broth
3 pounds Yukon Gold potatoes, peeled and cut into 1/8 inch thick slices
2 cups Parmesan cheese
2 cups heavy cream
1 1/4 teaspoons salt
1 teaspoon ground black pepper
2 cups half-and-half cream

Directions

Melt butter in a large pot over high heat. Sauté mushrooms in butter until liquid evaporates, about 10 minutes. Stir in garlic, thyme, and rosemary, and cook for 1 minute. Pour in chicken broth, and simmer until liquid evaporates. Season with salt and pepper. Set aside.

Preheat to 375 degrees F (190 degrees C). Butter a 13x9x2 inch baking dish.

Arrange 1/3 of the potatoes in prepared dish, overlapping slightly. Spread half of the mushroom mixture evenly over the potatoes, and then sprinkle 1/3 of the cheese over mushrooms. Repeat layering, and then arrange remaining potatoes on top.

In a large bowl, mix together the half and half, heavy cream, 1 1/4 teaspoon salt, and 1 teaspoon pepper. Pour mixture over potatoes. Cover loosely with foil.

Place baking dish on middle rack in oven. Bake until potatoes are tender, about 1 hour and 15 minutes. Uncover. Sprinkle remaining cheese over potatoes. Bake until cheese melts, about 15 minutes longer.

Bacon Mushroom Chicken

Ingredients

2 tablespoons butter, melted
2 bone-in chicken breast halves,
with skin
1 teaspoon seasoning salt
1 clove garlic, crushed
2 thick slices bacon
1/2 cup mushrooms, halved
1/4 cup heavy cream

Directions

Preheat oven to 350 degrees F (175 degrees C).

Pour melted butter into a 9x13 inch baking dish. Add chicken, skin side down; sprinkle with seasoning salt and garlic. Turn chicken over, season, and lay bacon strips on top. Sprinkle with mushrooms.

Bake in preheated oven for 45 minutes to 60 minutes, or until chicken is no longer pink and juices run clear.

Remove chicken, bacon and mushrooms to a platter and keep warm. Pour juices from baking dish into a small saucepan and whisk together with cream over low heat until thickened. Pour sauce over chicken and serve warm.

Ground Beef Zucchini Skillet

Ingredients

1 pound ground beef
1 tablespoon dried minced onion
1 teaspoon minced garlic
1 (15.25 ounce) can whole kernel corn, drained
1 (14.5 ounce) can diced tomatoes, undrained
1 medium zucchini, halved and sliced
1 (4.5 ounce) jar sliced mushrooms, drained
1 teaspoon dried basil
1 teaspoon dried oregano
1/4 teaspoon salt
1/4 teaspoon pepper
1/4 cup grated Parmesan cheese

Directions

In a skillet, cook the beef, onion and garlic over medium heat until meat is no longer pink; drain. Stir in the corn, tomatoes, zucchini, mushrooms, basil, oregano, salt and pepper. Cover and simmer for 10-15 minutes or until heated through and zucchini is tender. Sprinkle with Parmesan cheese.

Vegetarian Purple Potatoes with Onions and

Ingredients

6 purple potatoes, scrubbed
1 tablespoon olive oil
1 large red onion, chopped
8 ounces sliced fresh mushrooms
salt and black pepper to taste
2 tablespoons olive oil
1/4 teaspoon crushed red pepper flakes
1 tablespoon chopped capers
1 teaspoon chopped fresh tarragon

Directions

Cut each potato into wedges by quartering the potatoes, then cutting each quarter in half. Heat 1 tablespoon of olive oil over medium heat in a large skillet, and cook and stir the onion and mushrooms until the mushrooms start to release their liquid and the onion becomes translucent, about 5 minutes. Transfer the onion and mushrooms into a bowl, and set aside.

Heat 2 more tablespoons of olive oil over high heat in the same skillet, and place the potato wedges into the hot oil. Sprinkle with salt and pepper, and allow to cook, stirring occasionally, until the wedges are browned on both sides, about 10 minutes. Reduce heat to medium, sprinkle the potato wedges with red pepper flakes, and allow to cook until the potatoes are tender, about 10 more minutes. Stir in the onion and mushroom mixture, toss the vegetables together, and mix in the capers and fresh tarragon.

Sausage Mushroom Manicotti

Ingredients

1 (8 ounce) package manicotti shells
1 pound bulk Italian sausage
1/2 cup thinly sliced green onions
1 garlic clove, minced
2 tablespoons butter
1 (4.5 ounce) jar sliced mushrooms, drained
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1/2 cup sour cream
1/4 teaspoon pepper

SAUCE:

1 (5 ounce) can evaporated milk
1 (4.5 ounce) jar sliced mushrooms, drained
1 tablespoon minced fresh parsley
2 cups shredded mozzarella cheese, divided

Directions

Cook manicotti shells according to package directions. Meanwhile, in a skillet, cook sausage over medium heat until no longer pink; drain and set aside. In the same skillet, saute onions and garlic in butter until tender. Add mushrooms; heat through. Drain shells and set aside.

Transfer mushroom mixture to a bowl; stir in the sausage, soup, sour cream and pepper. Stuff into manicotti shells. Place in a greased 13-in. x 9-in. x 2-in. baking dish.

For sauce, in a saucepan, heat the milk, mushrooms and parsley. Remove from the heat; add 1-1/2 cups cheese, stirring until melted. Pour over stuffed shells.

Cover and bake at 350 degrees F for 25 minutes. Uncover; sprinkle with remaining cheese. Bake 5-10 minutes longer or until cheese is melted.

Portobello Stacks

Ingredients

4 portobello mushrooms
1 large onion, sliced 1/4 inch thick
1/4 cup balsamic vinegar
1 eggplant, sliced into 1/2 inch rounds
1 tomato, sliced 1/2 inch thick
4 slices provolone cheese

Directions

Marinate the mushrooms and onions in balsamic vinegar for 20 minutes.

Preheat oven to 350 degrees F (175 degrees C).

On a non-stick baking pan layer in four stacks: eggplant, mushroom, onion, tomato and cheese.

Bake in preheated oven for 30 minutes, or until cheese is golden brown.

Neptune's Favorite Crab Bisque

Ingredients

1 (10.75 ounce) can condensed
cream of mushroom soup
1 (10.75 ounce) can cream of
asparagus soup
2 cups milk
1 cup light cream
1 (6 ounce) can crabmeat
1 1/4 cups white wine

Directions

Blend both cans of soup in medium or large pot, stir in milk and cream. Simmer over medium heat, stirring frequently (so milk and cream do not scorch). When boiling point is nearly reached, turn down heat.

Flake crab meat and add to soup. Simmer an additional 5 minutes, then add white wine. Add small amount of butter to surface (optional) and sprinkle with chervil or parsley.

Variations: (1) For a low-fat version, omit butter. Instead of milk and cream, substitute non-fat milk. (2) Instead of canned crab, use fresh or imitation crab. If using fresh crab, be sure to remove all cartilage and shell. (3) Substitute crab with lobster, clams, or mussels (shells or no shells). For an exquisite "seafood bisque," combine all of the above. Yum!

Hash Brown Casserole for the Slow Cooker

Ingredients

2 cups sour cream
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
2 cups shredded processed cheese
1/2 cup chopped onion
1/4 teaspoon salt
1/4 teaspoon pepper
1 (32 ounce) package frozen hash brown potatoes, thawed

Directions

In a large bowl, stir together the sour cream, cream of mushroom soup, cheese, onion, salt and pepper. Gradually mix in the hash browns until evenly coated.

Coat the inside of a slow cooker with cooking spray or butter. Spoon the hashbrown mixture into the slow cooker. Cover, and cook on High for 1 1/2 hours, then reduce heat to Low, and cook for an additional 2 1/2 hours.

Simmered Sirloin with Noodles

Ingredients

1 1/4 pounds boneless beef sirloin steak, cut into thin strips
2 medium onions, chopped
1 (4.5 ounce) jar sliced mushrooms, drained
1 garlic clove, minced
1 tablespoon butter or stick margarine
2 cups condensed beef consomme
4 1/2 teaspoons Worcestershire sauce
1 teaspoon dried basil
3 tablespoons all-purpose flour
1/4 cup cold water
6 cups hot cooked yolk-free noodles

Directions

In a large nonstick skillet, cook beef, onions, mushrooms and garlic in butter over medium heat for 5-7 minutes or until the meat is no longer pink. Add the consomme, Worcestershire sauce and basil; bring to a boil. Reduce heat; cover and simmer for 50-60 minutes.

Combine flour and water until smooth; add to beef mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve over noodles.

Sunday Chicken

Ingredients

1 (10.75 ounce) can cream of mushroom soup, undiluted
1 (10.75 ounce) can cream of celery soup, undiluted
1 (10.75 ounce) can cream of chicken soup, undiluted
1/3 cup butter, melted, divided
1 1/4 cups quick-cooking rice
1 (3 pound) chicken, cut up
salt and pepper to taste
Paprika

Directions

In a medium bowl, combine soups, 1/4 cup butter and rice. Pour into a greased 13-in. x 9-in. x 2-in. baking dish. Place chicken pieces over rice mixture. Brush with remaining butter. Season with salt and pepper. Sprinkle with paprika. Bake at 275 degrees F for about 2-1/2 hours or until chicken is tender.

One Bowl Rice

Ingredients

2 cups uncooked long-grain rice
1 (4.5 ounce) can mushrooms,
with liquid
2 stalks celery, finely chopped
1 red bell pepper, finely chopped
1 (1 ounce) package dry onion
soup mix
1 (10.5 ounce) can beef broth
1/2 cup vegetable oil
1 cup water
3 tablespoons soy sauce

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a 9x13 inch baking dish, combine rice, mushrooms, celery, red bell pepper, onion soup mix, beef broth, oil, water and soy sauce.

Bake, covered, in preheated oven for 45 minutes, or until all liquid is absorbed and rice is cooked.

Thai Hot and Sour Soup

Ingredients

3 cups chicken stock
1 tablespoon tom yum paste
1/2 clove garlic, finely chopped
3 stalks lemon grass, chopped
2 kaffir lime leaves
2 skinless, boneless chicken breast halves - shredded
4 ounces fresh mushrooms, thinly sliced
1 tablespoon fish sauce
1 tablespoon lime juice
1 teaspoon chopped green chile pepper
1 bunch fresh coriander, chopped
1 sprig fresh basil, chopped

Directions

In a large saucepan, bring the chicken stock to a boil. Stir in the tom yum paste and garlic, and cook for about 2 minutes. Stir in the lemon grass and kaffir lime leaves. Place the chicken in the saucepan, and cook 5 minutes, or until no longer pink and juices run clear.

Mix in the mushrooms. Add the fish sauce, lime juice, and green chile pepper. Continue cooking until well blended. Remove from heat, and serve warm with the coriander and basil.

Mushroom Beef Skillet

Ingredients

2 tablespoons all-purpose flour
1 pound beef stew meat, cut into
1 inch cubes
2 tablespoons butter
1/2 cup chopped onion
3 garlic cloves, minced
1 1/2 cups beef broth
1/2 cup sliced fresh mushrooms
1 teaspoon dried basil
1/4 teaspoon salt
1/8 teaspoon pepper
Hot cooked rice

Directions

Place the flour in a large resealable plastic bag. Add beef, a few pieces at a time, and shake to coat. In a skillet, cook the beef in butter over medium heat until browned. Add onion and garlic; cook for 2-3 minutes or until onion is tender.

Add broth, mushrooms, basil, salt and pepper. Bring to a boil. Reduce heat; cover and simmer 1-1/2 hours or until meat is tender, stirring occasionally. Serve over rice.

Quick Artichoke Pasta Salad

Ingredients

1 cup salad macaroni, or other medium-size pasta
1 (6.5 ounce) jar marinated artichoke hearts
1/2 cup mushrooms, quartered
1 cup cherry tomatoes, halved
1 cup pitted black olives
1 tablespoon chopped fresh parsley
1/2 teaspoon dried basil
1/2 tablespoon dried oregano
2 cloves garlic, minced
salt and pepper to taste

Directions

Bring a large pot of salted water to boil; add pasta and boil until al dente. Drain well and rinse with cold water.

In a large mixing bowl, combine pasta, artichoke hearts, mushrooms, tomatoes, olives, parsley, basil, oregano, garlic, salt and pepper; toss well. Refrigerate for at least 4 hours. Before serving, season the pasta dish with salt and pepper to taste.

Mini Mushroom and Goat Cheese Tarts

Ingredients

1/2 sheet puff pastry
3 tablespoons butter
1/4 pound mushrooms, sliced
2 cloves garlic, crushed
1/2 cup crumbled goat cheese
4 teaspoons finely chopped fresh parsley

Directions

Preheat an oven to 400 degrees F (200 degrees C). Lightly grease a baking tray.

Lay puff pastry out on a lightly floured surface and cut into 8 squares. Prick the squares in several places with a fork. Place the puff pastry squares on prepared baking sheet.

Bake the puff pastry squares for 7 minutes. Remove tray from the oven, flatten the squares using the backside of a spatula. Return puff pastry to the oven to bake until golden brown, 5 to 8 minutes. Remove from oven.

Meanwhile, melt butter in a skillet over high heat. Cook and stir the mushrooms and garlic in the butter until mushrooms are tender, 5 to 7 minutes. Remove from heat.

Top the baked puff pastry squares evenly with the mushroom mixture. Crumble goat cheese over mushrooms and sprinkle with parsley.

Alpine Burgers

Ingredients

3/4 cup sweet onions
1/2 cup fresh mushrooms
1/4 teaspoon bottled minced garlic
1 Morningstar Farms® Grillers® Original
1 teaspoon brown mustard or Dijon mustard
1 slice multigrain or whole-wheat bread
1/3 cup baby arugula
1 tablespoon Gruyere cheese or Swiss cheese

Directions

In large nonstick skillet coated with cooking spray, cook onions, covered, over medium-low heat for 16 to 20 minutes or until onions are very tender, stirring occasionally. Stir in mushrooms and garlic. Cook over medium heat, covered, for 4 to 6 minutes or until onions begin to brown and mushrooms are tender, stirring occasionally. Remove from heat.

Meanwhile, cook veggie burger according to package directions.

Spread mustard on one side of bread slice. Top with arugula (if desired). Place burger on arugula. Spoon onion mixture over burger. Sprinkle with cheese. Let stand for 1 to 2 minutes or until cheese melts. Serve immediately.

Veggie Brown Rice Wraps

Ingredients

1 medium red or green bell pepper, diced
1 cup sliced fresh mushrooms
2 garlic cloves, minced
1 tablespoon olive oil
2 cups cooked brown rice
1 (16 ounce) can kidney beans, rinsed and drained
1 cup frozen corn, thawed
1/4 cup chopped green onions
1/2 teaspoon ground cumin
1/2 teaspoon pepper
1/4 teaspoon salt
6 (8 inch) flour tortillas, warmed
1/2 cup shredded reduced-fat Cheddar cheese
3/4 cup salsa

Directions

In a large nonstick skillet, saute the red pepper, mushrooms and garlic in oil until tender. Add the rice, beans, corn, green onions, cumin, pepper and salt. Cook and stir for 4-6 minutes or until heated through.

Spoon 3/4 cup onto each tortilla. Sprinkle with cheese; drizzle with salsa. Fold sides of tortilla over filling; serve immediately.

Penne with Yogurt-Tahini Sauce

Ingredients

3 tablespoons tahini
1/8 cup lemon juice
1 cup plain yogurt
3/4 cup water
3 cloves garlic
1/4 cup olive oil
1 onion, chopped
2 large portobello mushrooms,
sliced
1/2 red bell pepper, diced
1 (16 ounce) package penne pasta
1/2 cup chopped parsley
ground black pepper to taste

Directions

In a large pot of lightly salted boiling water, cook pasta 10 to 12 minutes, or until al dente.

While pasta is cooking, stir together tahini and lemon juice. Place in a food processor with yogurt, water, and garlic cloves; process until smooth.

Heat the oil in a saute pan over medium heat. Add the onion, and cook until soft. Add the mushrooms, and cook until soft. During the final few minutes of cooking add the bell pepper; the pepper should be still crispish.

Drain the pasta. Toss with the yogurt-tahini sauce, chopped parsley, and freshly ground black pepper. Serve the vegetable saute over the noodles.

Herb Roasted Chicken and Vegetables

Ingredients

1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup or Campbell's® Condensed 98% Fat Free Cream of Mushroom Soup
1/3 cup water
2 teaspoons dried oregano leaves, crushed
4 medium potatoes, cut into quarters
2 cups fresh or frozen whole baby carrots
4 bone-in chicken breast halves
1/2 teaspoon paprika

Directions

Mix soup, water, 1 teaspoon oregano, potatoes and carrots in shallow roasting pan.

Top with chicken. Sprinkle with remaining oregano and paprika.

Bake at 400 degrees F 50 minutes or until chicken is done. Stir vegetables.

Stuffed Mushrooms II

Ingredients

1 pound fresh mushrooms, stems removed
1 (12 ounce) package chicken-flavor stuffing mix
1 (10.75 ounce) can condensed cream of mushroom soup
10 3/4 fluid ounces milk

Directions

Preheat oven to 350 degrees F. (175 degrees C). Grease one 9x13 inch baking dish.

Prepare stuffing according to package directions.

Fill mushrooms with stuffing and layer in baking dish.

Dilute can of soup with one can of milk. Pour over the mushrooms, cover and bake for 25 minutes.

Grandpa's Beef, Mushroom, and Barley Soup

Ingredients

1 cup pearl barley
2 1/2 cups water
8 ounces broken dried mushrooms
1/2 cup water
1 (3 pound) boneless chuck roast
5 quarts water
1/2 cup chopped fresh parsley
1/2 cup chopped fresh dill
1 (14 ounce) can beef broth
1 tablespoon kosher salt
1 teaspoon pepper

Directions

Combine barley and 2 1/2 cups water in a bowl; cover and let soak overnight. Combine dried mushrooms and 1/2 cup water in a bowl; cover and let soak overnight.

Place the chuck roast in a large stockpot over medium heat; cover the roast with 5 quarts water. Bring the water to a boil, skimming any foam off the surface. Boil the roast until the foam no longer forms on the water, about 15 minutes. Pour the barley, mushrooms, and the water from both bowls into the stockpot; stir in the parsley, dill, broth, salt, and pepper. Return the mixture to a boil; reduce heat to low; simmer, stirring every hour, until soup has reduced to desired thickness, 4 to 6 hours.

Remove large pieces of beef from the soup; trim and discard fat. Cut remaining meat into bite-sized pieces and return them to the soup.

Penne with Sausage and Portobello Mushrooms

Ingredients

4 mild Italian sausage links
1 (12 ounce) package penne pasta
4 tomatoes, diced
1/2 pound baby portobello
(cremini) mushrooms, chopped
1/2 cup chopped red onion
3 cloves garlic, chopped
1 1/2 cups red wine
1 tablespoon crushed dried
rosemary
1 tablespoon crushed dried
oregano
1 tablespoon crushed dried thyme
1 tablespoon kosher salt
1 tablespoon ground black pepper
1/2 cup shredded mozzarella
cheese

Directions

Fill a pot with water and bring to a boil; cook the sausages in the boiling water until no longer pink in the center, about 40 minutes. Cut the sausages into bite-sized pieces.

Fill a large pot with lightly-salted water and bring to a boil. Stir the penne into the water and return to a boil. Cook, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain well.

Combine the tomatoes, mushrooms, onion, garlic, wine, rosemary, oregano, thyme, salt, and pepper in a large skillet over medium heat; cook and stir until the liquid is reduced to about half its original volume, about 10 minutes. Add the sausage and the drained pasta to the mixture and continue cooking until the liquid is reduced to about one-quarter its original volume, 10 to 15 minutes more. Sprinkle the mozzarella cheese over the dish to serve.

Grandma Ruth's Stuffing

Ingredients

2 tablespoons olive oil
1 pound sliced fresh mushrooms
3 stalks celery, diced
2 onions, chopped
1 (20 ounce) loaf French or Italian bread, cut into 1 inch cubes
1 (16 ounce) package herb-seasoned stuffing mix
4 eggs, beaten
2 (14 ounce) cans chicken broth
2 teaspoons rubbed sage
2 teaspoons dried thyme
2 tablespoons garlic powder
salt and pepper to taste

Directions

Heat oil in a large skillet over medium heat. Saute the mushrooms, celery, and onions until softened.

Dampen the fresh bread cubes (not the stuffing mix), then squeeze out any excess water.

In a large bowl, combine the mushroom mixture, bread cubes, stuffing mix, eggs, and 1 can chicken broth. Season with sage, thyme, garlic powder, salt, and pepper, and mix well. The stuffing should have a rather paste-like consistency. Mix in additional chicken broth as necessary.

Loosely pack stuffing inside turkey cavity before roasting.

Meat Shell Potato Pie

Ingredients

1 pound ground chuck or lean ground beef
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted, divided
1/4 cup chopped onion
1 egg
1/4 cup dry bread crumbs
2 tablespoons chopped fresh parsley
1/4 teaspoon salt
1 pinch pepper
2 cups mashed potatoes
4 bacon strips, cooked and crumbled
1/2 cup shredded Cheddar cheese

Directions

In a large bowl, combine beef, 1/2 cup soup, onion, egg, bread crumbs, parsley, salt and pepper; mix well. Press onto the bottom and up the sides of a 9-in. pie plate. Bake at 350 degrees F for 25 minutes; drain.

Combine potatoes and remaining soup in a bowl; mix until fluffy. Spread over meat crust. Sprinkle with bacon and cheese. Bake at 350 degrees F for 15 minutes. Let stand for a few minutes. Cut into wedges.

Pickle Steak

Ingredients

12 dill pickle spears
1 large onion, sliced and halved
3 (1/4 inch thick) round steaks, cut into 4 pieces and pounded thin
toothpicks
1/4 cup vegetable oil
1/2 cup all-purpose flour
2 eggs, beaten
3 (10.75 ounce) cans condensed cream of mushroom soup, undiluted

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium baking dish.

Place one pickle spear and an equal amount of halved onion slices on one side of each piece of steak. Roll, and secure with toothpicks.

Heat the oil in skillet over medium heat. Place the flour and eggs in two separate bowls. Dip rolled steak first in the eggs, then in the flour to coat. Fry coated steaks in the skillet until browned on all sides. Transfer to the baking dish. Pour cream of mushroom soup into the skillet, and scrape up browned bits. Pour evenly over the steaks in the baking dish.

Bake 45 minutes in the preheated oven, to a minimum temperature of 160 degrees F (72 degrees F).

Savory Grilled Beef Kabobs

Ingredients

1 (10.5 ounce) can Campbell's®
Condensed Beef Broth
1/4 cup ketchup
1 tablespoon vegetable oil
1 teaspoon dried thyme leaves,
crushed
1/4 teaspoon garlic powder
1/2 teaspoon ground black
pepper
1 boneless beef sirloin steak
12 medium mushrooms
1 large green pepper, cut into 1-
inch pieces

Directions

Stir the broth, ketchup, oil, thyme, garlic powder and black pepper in a shallow, nonmetallic dish or gallon size resealable plastic bag. Add the beef, mushrooms and green pepper and toss to coat. Cover the dish or seal the bag and refrigerate for 30 minutes.

Remove the beef and vegetables from the marinade. Thread the beef, mushrooms and green pepper alternately on 4 skewers.

Lightly oil the grill rack and heat the grill to medium. Grill the kabobs for 20 minutes or until the beef is cooked through and the vegetables are tender, turning and brushing often with the marinade. Discard any remaining marinade.

Grilled Portobello Sandwich with Roasted Red

Ingredients

1 red bell pepper
salt and black pepper to taste
1/2 cup olive oil
4 portobello mushroom caps,
cleaned
4 slices onion
4 Kaiser rolls, split
4 teaspoons mayonnaise
1 teaspoon roasted garlic,
mashed into a paste (optional)
4 ounces buffalo mozzarella, thinly
sliced
4 slices tomato
16 fresh basil leaves, divided

Directions

Preheat an outdoor grill for medium-high heat, and lightly oil the grate.

Place the red bell pepper onto the preheated grill, and grill until the skin is completely charred on all sides, 10 to 15 minutes. Place the pepper into a plastic bag, seal the bag, and let the pepper cool. When cooled, remove the charred skin, slice the pepper into quarters, and remove the seeds. Thinly slice the pepper and set aside.

Mix salt and pepper into the olive oil in a small bowl. Brush the smooth side of the mushrooms with the seasoned oil, and grill, oiled side down, until the mushrooms show grill marks, about 3 minutes. Brush the gill sides of the mushrooms with more seasoned olive oil, flip the mushrooms, and grill until the mushrooms are softened and juicy, about 3 more minutes. Set the mushrooms aside and keep warm.

Lightly grill the slices of onion until softened and lightly browned, about 2 minutes per side. Spread the rolls out onto the grill to toast, about 1 minute. Mix the mayonnaise and roasted garlic in a bowl.

Spread each roll with garlic mayonnaise, and make each sandwich with 1 mushroom cap, 1 ounce sliced mozzarella cheese, 1 slice of tomato, 4 basil leaves, 1 slice of grilled onion, and 1/4 the roasted red pepper slices. Repeat for remaining sandwiches.

Skillet Chicken and Artichokes

Ingredients

4 large boneless skinless chicken breast halves
3/4 teaspoon salt-free herb seasoning
1 (6 ounce) jar marinated artichoke hearts, drained, liquid reserved
1 tablespoon all-purpose flour
1/2 cup water
1/4 cup dry white wine or water
1 teaspoon chicken bouillon granules
12 small mushrooms, halved
1 tablespoon chopped fresh parsley
cooked rice or noodles

Directions

Sprinkle chicken with herb seasoning. In a medium skillet, heat 3 tablespoons of the reserved marinade. Add chicken and brown 3-4 minutes per side. Drain all but 1 tablespoon of marinade in skillet. Push chicken to one side and stir in flour. Add water, wine and bouillon. Stir until mixture boils and sauce is lightly thickened. Stir in the artichokes and mushrooms. Cover and simmer on very low heat 20 minutes or until the chicken is tender. Sprinkle with parsley. Serve on a bed of rice or noodles.

Creamy Seafood Medley with Pasta

Ingredients

2 tablespoons olive oil
2 cups frozen broccoli cuts
2 stalks celery, chopped
1 medium onion, chopped
1/2 cup sliced mushrooms
4 cloves garlic, minced
1 pound fresh sea scallops, cut into quarters
1/2 pound frozen cooked peeled large shrimp, thawed
1 (10.75 ounce) can Campbell's® Condensed Cream of Shrimp Soup
2 tablespoons chopped fresh parsley
1 teaspoon ground black pepper
1/2 (16 ounce) package spaghetti

Directions

Heat the oil in a 12-inch skillet over medium heat. Add the broccoli, celery, onion, mushrooms and garlic and cook for 3 minutes, stirring occasionally.

Stir the scallops and shrimp in the skillet and cook for 3 minutes. Stir in the soup, parsley and black pepper and heat to a boil. Reduce the heat to low. Cook for 5 minutes or until the scallops are cooked through. Serve the seafood mixture over the spaghetti.

Hot Lips Chicken

Ingredients

1 (13.5 ounce) package nacho-flavor tortilla chips, crushed
4 boneless chicken breast halves, cooked and shredded
1 yellow bell pepper, chopped
1 red bell pepper, chopped
1 onion, chopped
3 tomatoes, chopped
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of chicken soup
1 (10 ounce) can hot enchilada sauce
3/4 cup water
2 cups shredded Mexican-style cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Spread the crushed chips in the bottom of a 9x13 inch baking dish to form crust. Layer shredded chicken on top. In a small bowl mix together the yellow bell pepper, red bell pepper, onion and tomatoes and spread this mixture on top of chicken. In a separate bowl mix together the cream of mushroom soup, cream of chicken soup, enchilada sauce and water. Pour this mixture over all and top with cheese.

Bake in the preheated oven for 25 minutes, or until cheese is brown and bubbly.

Italian Chicken Casserole

Ingredients

4 ounces turkey Italian sausages, casings removed
1 small onion, chopped
1/3 cup chopped celery
2 (4 ounce) skinless, boneless chicken breast halves
1/2 teaspoon paprika
2 teaspoons canola or vegetable oil
3/4 cup water
1/4 cup sherry, or chicken broth
1/4 teaspoon chicken bouillon granules
2 garlic cloves, minced
1/4 cup uncooked long grain rice
1/8 teaspoon salt
1/8 teaspoon pepper
1/2 cup sliced fresh mushrooms

Directions

Crumble sausage into a skillet; add onion and celery. Cook over medium heat until meat is no longer pink; drain and set aside. Sprinkle chicken with paprika. In the same skillet, cook chicken in oil for 2-3 minutes on each side or until chicken juices run clear; remove and set aside.

Return sausage mixture to the skillet. Add the broth, bouillon, garlic, rice, salt and pepper. Bring to a boil. Reduce heat; cover and simmer for 15 minutes. Add chicken and mushrooms; cook 5 minutes longer or until rice is done and chicken is heated through.

Oyster and Spinach Chowder

Ingredients

- 1 tablespoon olive oil
- 1 medium onion, chopped
- 2 large green onions, sliced
- 1 cup sliced fresh mushrooms
- 1 bunch fresh baby spinach leaves, rinsed and drained
- 5 cups milk, divided
- 1/2 cup all-purpose flour
- 2 cups chicken broth
- 3 (8 ounce) cans whole oysters
- 1 cup shredded Cheddar cheese

Directions

Heat olive oil in a large saucepan over medium-high heat. Sauté the chopped onion, green onion, and mushrooms until tender. Stir in the spinach a handful at a time and cook to wilt.

Whisk together 2 cups of milk with the flour in a small bowl. Pour into saucepan, and add remaining milk and chicken broth. Cook over medium heat until thickened. Stir in undrained oysters and cheese. Cook, stirring often, until cheese has melted.

Shrimp Linguine Salad

Ingredients

8 ounces uncooked linguine
pasta, broken in half
1 pound cooked medium shrimp,
peeled and deveined
3 cups fresh broccoli florets
1 (14 ounce) can water packed
artichoke hearts, drained and
chopped
1/2 pound fresh mushrooms,
sliced
12 cherry tomatoes, halved
3/4 cup shredded carrots
1/2 cup sliced green onions
1/3 cup olive oil or canola oil
1/3 cup reduced-sodium soy
sauce
1 tablespoon lemon juice
1 garlic clove, minced
1/2 teaspoon hot pepper sauce
2 tablespoons sesame seeds,
toasted

Directions

Cook linguine according to package directions; drain and rinse in cold water. Place in a bowl; add the shrimp, broccoli, artichokes, mushrooms, tomatoes, carrots and onions.

In a jar with a tight-fitting lid, combine the oil, soy sauce, lemon juice, garlic and hot pepper sauce; shake well. Pour over salad and toss to coat. Cover and refrigerate for at least 1 hour. Just before serving, sprinkle with sesame seeds.

Tomato Mushroom Consomme

Ingredients

2 cups sliced fresh mushrooms
1/4 cup snipped fresh dill
1 tablespoon butter or margarine
1 (10.5 ounce) can condensed
beef consomme, undiluted
1 (10.75 ounce) can condensed
tomato soup, undiluted
2 cups water
1/4 cup sliced green onions
1/4 cup chopped fresh parsley
1 teaspoon lemon juice

Directions

In a saucepan, saute mushrooms and dill in butter for 5 minutes or until mushrooms are tender. Add remaining ingredients; bring to a boil. Reduce heat; cover and simmer for 5 minutes.

Portobello Mushroom Burgers

Ingredients

4 portobello mushroom caps
1/4 cup balsamic vinegar
2 tablespoons olive oil
1 teaspoon dried basil
1 teaspoon dried oregano
1 tablespoon minced garlic
salt and pepper to taste
4 (1 ounce) slices provolone cheese

Directions

Place the mushroom caps, smooth side up, in a shallow dish. In a small bowl, whisk together vinegar, oil, basil, oregano, garlic, salt, and pepper. Pour over the mushrooms. Let stand at room temperature for 15 minutes or so, turning twice.

Preheat grill for medium-high heat.

Brush grate with oil. Place mushrooms on the grill, reserving marinade for basting. Grill for 5 to 8 minutes on each side, or until tender. Brush with marinade frequently. Top with cheese during the last 2 minutes of grilling.

One-Dish Chicken and Stuffing Bake

Ingredients

1 1/4 cups boiling water
4 tablespoons butter or margarine
4 cups Pepperidge Farm® Herb
Seasoned Stuffing
6 skinless, boneless chicken
breasts
Paprika
1 (10.75 ounce) can Campbell's®
Condensed Cream of Mushroom
Soup or Campbell's® Condensed
98% Fat Free Cream of
Mushroom Soup
1/3 cup milk
1 tablespoon chopped fresh
parsley

Directions

Mix water and butter. Add stuffing. Mix lightly.

Spoon stuffing along center of 3-quart shallow baking dish.
Arrange chicken on each side of stuffing and sprinkle with paprika.

Mix soup, milk and parsley. Pour over chicken. Cover.

Bake at 400 degrees F for 30 minutes or until done.

Tuna Cheese Whirl Casserole

Ingredients

2 cups biscuit mix
1 2/3 cups milk
1 (8 ounce) package sliced pimento cheese
1 tablespoon chopped pimento
1 tablespoon chopped onion
1/4 cup chopped green bell pepper
2 tablespoons butter
1 (10.75 ounce) can condensed cream of mushroom soup
1 (6 ounce) can tuna, drained

Directions

Preheat oven to 425 degrees F (220 degrees C). Grease a 1 1/2 or 2 quart casserole dish.

In a small bowl, combine baking mix with 2/3 cup milk and knead until the dough pulls together. Turn the dough onto a floured surface and form into a rectangle 1/4 to 1/2 inches thick. Arrange 1/2 of the pimento cheese and the pimentos on the dough and roll up the dough lengthwise. Cut the roll into 6 equal portions.

In a large saucepan, cook onions and bell pepper in butter until soft.

Pour soup into the saucepan, along with 1 cup milk, tuna, and 1/2 of the pimento cheese. Cook the mixture over a medium heat until the cheese is melted. Pour the mixture into the prepared casserole dish. Arrange the 6 slices of dough, cut-side down, on top of the sauce in the casserole dish. Push the dough into the sauce.

Bake in preheated oven for 25 minutes or until whirls are golden brown.

Pork Tenderloin with Gravy

Ingredients

1 (.75 ounce) packet dry brown
gravy mix
1/2 cup water
3 tablespoons soy sauce
2 tablespoons balsamic vinegar or
red wine vinegar
1 garlic clove, minced
1 (3/4 pound) pork tenderloin, cut
into 1/2 inch slices
1/4 cup olive or vegetable oil
1/2 pound fresh mushrooms,
sliced
1 medium onion, sliced and
separated into rings
Hot cooked rice

Directions

In a small bowl, combine the first five ingredients until blended; set aside. In a large skillet, brown pork in oil on all sides. stir in the gravy mixture, mushrooms and onion. Bring to a boil. Reduce heat; cover and simmer for 10-15 minutes or until meat juices run clear and vegetables are tender. Serve over rice.

Smoked Salmon Tortellini with Bechamel Sauce

Ingredients

2 (9 ounce) packages cheese tortellini
1 1/4 cups milk
1/4 small onion
1 bay leaf
2 whole cloves
1 pinch ground nutmeg
1/4 cup butter
1 red bell pepper, chopped
1/2 pound fresh asparagus, trimmed and quartered
10 ounces fresh mushrooms, sliced
1 pound smoked salmon, chopped
2 tablespoons all-purpose flour

Directions

Bring a large pot of water to a boil, and cook the tortellini 7 to 8 minutes, or until al dente. Drain, and transfer to a large bowl.

In a saucepan over low heat, simmer the milk, onion, bay leaf, cloves, and nutmeg about 15 minutes. Remove from heat, and discard the onion, bay leaf, and cloves.

Melt 2 tablespoons butter in a large skillet over medium heat. Stir in the red bell pepper and asparagus, and cook about 3 minutes. Stir in the mushrooms, and continue cooking until tender. Mix in the smoked salmon, reduce heat to low, and cook until heated through.

Melt the remaining 2 tablespoons butter in a saucepan over medium heat, and slowly whisk in the flour until smooth. Thoroughly blend in the warmed milk. Stir into the skillet with the salmon mixture.

Spoon the salmon and sauce mixture into the bowl with the cooked pasta, and toss to coat.

Hearty Chicken and Beans

Ingredients

3 1/2 pounds chicken thighs
1/2 cup soy sauce, divided
2 tablespoons brown sugar
1 garlic clove, minced
1/2 teaspoon ground cumin
2 tablespoons cooking oil
2 celery ribs, thinly sliced
1 (15 ounce) can spicy chili beans, undrained
1 (8 ounce) can sliced water chestnuts, drained
1 (4 ounce) can mushroom stems and pieces, drained
1 1/4 cups water
3 tablespoons cornstarch
Hot cooked rice

Directions

Bone and skin chicken; cut into bite-size pieces. In a shallow bowl or large resealable plastic bag, combine 1/4 cup soy sauce, brown sugar, garlic and cumin if desired; add chicken. Cover or close bag and refrigerate for 4 hours or overnight. Drain chicken, discarding marinade. In a large skillet, heat oil over medium-high. Cook chicken for 6-8 minutes or until juices run clear. Remove chicken with a slotted spoon; set aside. Saute celery in drippings for 2 minutes or until crisp-tender. Add beans, water chestnuts and mushrooms; cook for 5 minutes or until heated through. Add chicken. Mix water, cornstarch and remaining soy sauce; stir into chicken mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve over rice.

Tuna and Goat Cheese Stuffed Tomatoes

Ingredients

6 large tomatoes
salt and pepper, to taste
4 ounces crumbled goat cheese
8 ounces mascarpone cheese,
room temperature
1 (12 ounce) can albacore tuna in
water, drained and flaked
1/2 cup finely chopped red onion
1/2 cup finely chopped cucumber
1/2 cup finely chopped
mushrooms
1/2 cup finely chopped red bell
pepper
1/2 cup finely chopped celery
1 teaspoon minced garlic
1 tablespoon toasted sesame
seeds
2 teaspoons sunflower seeds
2 tablespoons shredded
Parmesan cheese
1 teaspoon garlic salt, or to taste
1 teaspoon onion powder, or to
taste
salt and pepper, to taste
1 tablespoon dried parsley flakes,
for garnish (optional)
1 teaspoon Worcestershire sauce
(optional)

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cut a thin slice off the top of each tomato, and gently scoop out pulp and seeds, leaving a 1/2 inch wall. Finely dice 1/2 cup of the pulp and set aside. Season the inside of each hollowed tomato with pinches of salt and pepper.

Mix reserved diced tomato pulp, goat cheese, mascarpone cheese, tuna, red onion, cucumber, mushrooms, red pepper, celery, garlic, and sesame seeds in a large bowl.

Scoop mixture into tomato shells up to the top of each tomato. Place on a foil-lined baking sheet.

Sprinkle each tomato with sunflower seeds, Parmesan cheese, garlic salt, onion powder, salt, and pepper. If desired, sprinkle each tomato with parsley flakes and Worcestershire sauce.

Bake in the preheated oven for 25 minutes, then broil right before serving until tops are lightly browned, about 1 to 2 minutes.

Turkey Polish Sausage and Peppers

Ingredients

2 tablespoons olive oil
2 medium yellow bell peppers,
seeded and diced
2 medium red bell peppers,
seeded and diced
1 pound fresh mushrooms, sliced
1 small onion, chopped
2 medium zucchini, cubed
3 tablespoons minced garlic
1 tablespoon steak seasoning
1 tablespoon onion powder
1 (16 ounce) package turkey
kielbasa, sliced
1 tablespoon balsamic vinegar, or
to taste
grated Parmesan cheese for
topping

Directions

Heat the olive oil in a large skillet over medium-high heat. Add the red and yellow bell peppers, mushrooms, zucchini, onion and garlic, and stir to cook evenly. Season with steak seasoning and onion powder. Cover, and cook for about 10 minutes.

Add the sausage to the skillet, and cook, stirring occasionally, for another 10 minutes. Just before serving, add a splash of balsamic vinegar, and sprinkle liberally with Parmesan cheese.

Golden Broccoli Bake

Ingredients

1 pound ground beef, cooked and drained
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 (10 ounce) package frozen chopped broccoli, thawed
1 egg
2 cups shredded Cheddar cheese, divided
2 cups hot mashed potatoes (prepared with milk and butter)

Directions

In a bowl, combine the first four ingredients; mix well. Stir in 1 cup cheese. Transfer to a greased 11-in. x 7-in. x 2-in. baking dish. In a bowl, combine potatoes with remaining cheese; mix well. Spread over the meat mixture. Bake, uncovered, at 350 degrees F for 30 minutes or until lightly browned.

Champagne Shrimp and Pasta

Ingredients

8 ounces angel hair pasta
1 tablespoon extra virgin olive oil
1 cup sliced fresh mushrooms
1 pound medium shrimp, peeled and deveined
1 1/2 cups champagne
1/4 teaspoon salt
2 tablespoons minced shallots
2 plum tomatoes, diced
1 cup heavy cream
salt and pepper to taste
3 tablespoons chopped fresh parsley
freshly grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 6 to 8 minutes or until al dente; drain.

Meanwhile, heat oil over medium-high heat in a large frying pan. Cook and stir mushrooms in oil until tender. Remove mushrooms from pan, and set aside.

Combine shrimp, champagne, and salt in the frying pan, and cook over high heat. When liquid just begins to boil, remove shrimp from pan. Add shallots and tomatoes to champagne; boil until liquid is reduced to 1/2 cup, about 8 minutes. Stir in 3/4 cup cream; boil until slightly thick, about 1 to 2 minutes. Add shrimp and mushrooms to sauce, and heat through. Adjust seasonings to taste.

Toss hot, cooked pasta with remaining 1/4 cup cream and parsley. To serve, spoon shrimp with sauce over pasta, and top with Parmesan cheese.

Spinach Cheese Tortellini

Ingredients

1 (19 ounce) package frozen cheese tortellini
1/2 pound sliced fresh mushrooms
1/2 cup butter
1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry
1 large tomato, diced
1 (8 ounce) package cream cheese, cubed
3/4 cup milk
3 tablespoons grated Parmesan cheese
1 teaspoon garlic salt
1 teaspoon Italian seasoning
1/2 teaspoon pepper

Directions

Cook tortellini according to package directions. Meanwhile, in a large skillet, saute mushrooms in butter until tender. Add the spinach and tomato; cook and stir for 3 minutes. Stir in the remaining ingredients.

Bring to a boil over medium heat. Reduce heat; simmer, uncovered, for 15 minutes or until cheese is melted, stirring occasionally. Drain tortellini; add to skillet. Cook 2-3 minutes or until bubbly.

Zucchini Dutch Cheese Casserole

Ingredients

2 cups egg noodles
4 cups diced zucchini
1/2 cup water
1/4 cup butter or margarine
1 1/2 cups chopped mushrooms
1/2 cup chopped onion
1 clove garlic, chopped
1/4 cup flour
3/4 teaspoon salt
3/4 teaspoon dried basil
1 1/2 cups milk
1 1/2 cups shredded Gouda cheese

Directions

Bring a large pot of lightly salted water to a boil over high heat. Add the egg noodles, and cook until al dente, 8 to 10 minutes. Drain in a colander, rinse with cold water, and set aside.

Meanwhile, place the zucchini and water into a 2 quart, microwave safe casserole dish with lid. Cover and cook in the microwave on high for 6 minutes. Scrape the zucchini into the colander with the pasta and set aside. Place the butter, mushrooms, onion, and garlic into the casserole dish. Cook on high for 3 minutes, then stir in the flour, salt, and basil. Stir in the milk, then return the dish to the microwave and cook on high 5 minutes more, stirring every 2 minutes.

Stir the zucchini and pasta into the mushroom sauce along with 1 cup of the Gouda cheese. Cook for 6 more minutes on high, then sprinkle with the remaining cheese, and cook another minute until the cheese has melted.

Baked Mushrooms with Thyme and White Wine

Ingredients

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

Directions

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.

Linguine with Clam Sauce and Baby Portobello

Ingredients

1 tablespoon olive oil
3 cloves garlic, chopped
1 (8 ounce) package baby portobello mushrooms, sliced and chopped
4 (6.5 ounce) cans chopped clams with juice
4 cubes chicken bouillon
1 tablespoon chopped fresh parsley
1 teaspoon dried basil
1 teaspoon dried oregano
1 tablespoon Worcestershire sauce
1 (16 ounce) package uncooked linguini pasta
1/2 cup butter

Directions

Warm olive oil in a saucepan over medium heat. Stir in garlic and mushrooms; cook until mushrooms are tender. Stir in clam juice, chicken bouillon, parsley, basil, oregano, and Worcestershire sauce. Increase heat to high, and bring to a quick boil. Reduce heat to medium; simmer 30 minutes.

Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta, and cook until al dente, about 8-10 minutes. Drain and set aside.

Stir chopped clams and butter into the sauce; simmer 15 minutes more. Pour over cooked pasta to serve.

Mediterranean Wrap

Ingredients

1 red onion, sliced
1 zucchini, sliced
1 eggplant, sliced
1/4 pound fresh mushrooms,
sliced
1 red bell pepper, sliced
1 tablespoon olive oil
salt and ground black pepper to
taste
4 whole grain tortillas
1/4 cup goat cheese
1/4 cup basil pesto
1 large avocado, sliced

Directions

Place the onion, zucchini, eggplant, mushrooms, and bell pepper into a large container with a tight fitting lid. Drizzle the olive oil over the vegetables and season with salt and pepper. Close the lid and shake to coat.

Heat a grill pan or skillet over medium heat. Place the seasoned vegetables on the preheated pan, stir and cook until tender, about 10 minutes.

Spread each tortilla with 1 tablespoon goat cheese and 1 tablespoon pesto. Divide the sliced avocado among the tortillas and top with the mixed veggies. Fold in the bottom of each tortilla and roll each up into a snug wrap.

Garbage Fried Potatoes

Ingredients

2 tablespoons vegetable oil
4 large baking potatoes, peeled
and thinly sliced
1 medium onion, chopped
1 (4 ounce) can sliced
mushrooms, drained
1 red bell pepper, seeded and
chopped
1 green bell pepper, seeded and
chopped
salt and pepper to taste

Directions

Heat the oil in a large skillet over medium heat. Add the potatoes, and cook for about 10 minutes, stirring occasionally, until you think they are about halfway done. Mix in the onion, mushrooms, red pepper, and green pepper. Continue to cook and stir until potatoes are golden brown and somewhat crisp, about 15 more minutes. Season with salt and pepper, and serve.

Unbelievably Yummy Chicken Casserole

Ingredients

1 (8 ounce) package egg noodles
3 skinless, boneless chicken breast halves - cut into strips
1 (10 ounce) package frozen green peas, thawed
1 (10.75 ounce) can condensed cream of mushroom soup
1 cup frozen whipped topping, thawed
1 1/2 cups cubed processed American cheese
1/4 cup milk
1 teaspoon dried parsley
salt and pepper to taste
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add noodles and cook for 7 to 8 minutes or until almost al dente (until ALMOST cooked); drain.

Preheat oven to 350 degrees F (175 degrees C).

Add the chicken, peas, soup, whipped topping, American cheese, milk, parsley, salt and pepper. Mix together and transfer mixture to a 9x13 inch baking dish. Sprinkle with Parmesan cheese and cover with aluminum foil.

Bake in preheated oven for 45 minutes, then remove cover and bake for another 10 minutes. Let cool for 4 to 5 minutes, allowing cheese to thicken slightly.

Vegetable Lovers' Fried Rice

Ingredients

1 1/2 cups uncooked long-grain white rice
3 cups water
2 tablespoons vegetable oil, divided
1/3 cup chopped onion
1 clove garlic, peeled and minced
5 eggs, beaten
1/4 cup soy sauce, divided
2 stalks celery, thinly sliced
4 ounces mushrooms, sliced
1 green bell pepper, chopped
1 (8 ounce) can bamboo shoots, drained
2 carrots, shredded
3/4 cup snow peas
3 green onions, sliced

Directions

Place rice and water in a medium saucepan, and bring to a boil. Reduce heat, cover, and simmer 20 minutes, or until rice is tender. Transfer to a medium container, and place in the refrigerator 1 hour, or until chilled.

Heat 1 tablespoon oil in a medium skillet over medium heat. Stir in the onion and garlic, and cook until tender.

In a medium bowl, blend eggs and 1 tablespoon soy sauce. Stir into the medium skillet, and cook until no longer runny. Remove onion, garlic, and eggs from heat, and set aside. Chop any large egg chunks into small pieces.

Heat the remaining oil in a large, heavy skillet over medium heat. Stir in the celery, mushrooms, and green pepper. Cook until tender but firm. Stir in rice, bamboo shoots, carrots, and snow peas. Season with remaining soy sauce. Cook and stir 5 minutes, or until rice is heated through. Mix in the onion, garlic, and eggs.

Beef Bourguignonne

Ingredients

1 pound beef sirloin steak or top round steak, cut into 1-inch pieces
1/4 cup all-purpose flour
1 tablespoon olive oil
2 tablespoons chopped onions
2 cloves garlic, minced
1/8 teaspoon dried parsley flakes
2 cups sliced mushrooms
1 teaspoon dried thyme leaves, crushed
2 cups fresh or frozen whole baby carrots
1 3/4 cups Swanson® Beef Broth (Regular, 50% Less Sodium or Certified Organic)
1/2 cup Burgundy or other dry red wine
Hot cooked orzo pasta

Directions

Place the beef in a large bowl. Add the flour and toss to coat.

Heat the oil in a 12-inch skillet over medium-high heat. Add the beef and cook until it's well browned, stirring often. Add the onion, garlic, parsley, mushrooms and thyme and cook until the mushrooms are tender. Add the carrots, broth and wine to the skillet and heat to a boil. Reduce the heat to low. Cover and cook for 20 minutes or until the beef is cooked through.

Serve the beef mixture over the orzo.

Marinated Mushrooms

Ingredients

1 pound whole fresh mushrooms
1 large onion, sliced
3/4 cup olive or vegetable oil
1/4 cup white vinegar
2 garlic cloves, minced
1/2 teaspoon salt
1/4 teaspoon ground mustard
1/8 teaspoon pepper
crushed red pepper flakes to taste

Directions

In a large bowl, combine all ingredients. Cover and refrigerate for 1 to 2 days. Serve with a slotted spoon.

Broccoli-Chicken Cups

Ingredients

2 (10 ounce) cans refrigerated
biscuit dough
2 cups shredded Cheddar cheese,
divided
1 1/3 cups crisp rice cereal
1 cup cubed cooked chicken
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1 (10 ounce) package frozen
chopped broccoli, cooked and
drained

Directions

Place biscuits in greased muffin cups, pressing dough over the bottom and up the sides. Add 1 tablespoon cheese and cereal to each cup.

In a large bowl, combine chicken, soup and broccoli; spoon into cups. Bake at 375 degrees F for 20-25 minutes or until bubbly. Sprinkle with remaining cheese.

Andi's Own Delightful Brunch Burritos

Ingredients

butter flavored cooking spray
6 cloves garlic, crushed
1 (8 ounce) package mushrooms
1 teaspoon garlic salt
6 eggs, beaten
4 (10 inch) flour tortillas
2 cups shredded Monterey Jack cheese
16 cherry tomatoes
1 (5 ounce) package alfalfa sprouts

Directions

Liberally spray a medium saucepan with cooking spray. Repeat spraying while cooking as needed. Over medium heat, cook the garlic approximately 3 minutes. Stir in the mushrooms, and season with garlic salt. Cook until mushrooms are tender, about 3 minutes, and set aside.

In the same saucepan, scramble eggs. Stir in the mushrooms, and continue to scramble until eggs are firm.

Transfer 1/4 of the egg mixture into each tortilla. Top each with 1/2 cup cheese, 4 cherry tomatoes and 1/4 of the sprouts. Roll tortillas, and serve.

Creamy Golden Mushroom Mashed Potatoes

Ingredients

6 medium baking potatoes, cut into 1-inch pieces
1 small onion, cut into wedges
water
1 (10.75 ounce) can Campbell's® Condensed Golden Mushroom Soup
3/4 cup milk
1/4 cup heavy cream
4 tablespoons butter

Directions

Put the potatoes and onion in a 4-quart saucepot with enough water to cover them. Heat the potatoes over medium-high heat to a boil. Reduce the heat to low. Cover and cook the potatoes for 20 minutes or until they're fork-tender. Drain the potatoes and onion well in a colander.

Put the potatoes and onion in a 3-quart bowl and beat with an electric mixer at medium speed until almost smooth.

Put the soup, milk, cream and butter in a 4-cup microwavable measuring cup. Microwave on HIGH for 2 1/2 minutes or until hot. Slowly pour the hot soup mixture into the potatoes, beating with an electric mixer at medium speed until the potatoes are smooth. Season to taste.

Broccoli Barley Soup

Ingredients

2 medium onions, chopped
2 garlic cloves, minced
4 ounces sliced fresh mushrooms
3 tablespoons butter
3 cups chicken broth
3 cups vegetable broth
3/4 cup uncooked pearl barley
1/4 teaspoon dried rosemary,
crushed
1 pound fresh broccoli, cut into
florets
2 tablespoons cornstarch
1/4 cup cold water
2 cups half-and-half cream
Salt and pepper
grated Parmesan cheese

Directions

In a large saucepan or Dutch oven, saute the first three ingredients in butter until tender. Add the chicken and vegetable broths, barley and rosemary. Bring to a boil. Reduce heat; cover and simmer for 30 minutes or until barley is tender. Add broccoli; cover and cook for 10 minutes or until broccoli is tender.

In a small bowl, combine cornstarch and cold water until smooth; stir into the soup. Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat; stir in the cream, salt and pepper (do not boil). Sprinkle with Parmesan cheese.

Dev's Dorm Room Casserole

Ingredients

4 cups water
4 ounces spaghetti
1 (10.75 ounce) can reduced fat
reduced sodium condensed
cream of mushroom soup
1 (10 ounce) package frozen
broccoli florets
1/2 cup French fried onions

Directions

Place 4 cups water in a 2 quart microwave-safe dish. Heat on high until bubbling, about 15 minutes. Break pasta in half, and drop into heated water. Microwave on high for 10 to 15 minutes, or until tender. Drain and set aside (keep warm).

Cook broccoli according to microwave directions. Add cooked broccoli to noodles, reserving liquid. Stir in 1/4 cup fried onions and mushroom soup. Add reserved broccoli liquid. Toss thoroughly, and top with remaining onions. Cover, and microwave on high about 15 minutes, or until top is crunchy. Let stand for a few minutes.

Wonder® Bread Mushroom Appetizer Croustades

Ingredients

12 slices Wonder® Classic White Bread
3 tablespoons butter
2 green onions, chopped
8 ounces button mushrooms, finely diced
2 tablespoons all-purpose flour
1 cup light whipping cream
1 tablespoon chopped flat-leaf parsley
1/2 teaspoon lemon juice
1/4 teaspoon cayenne pepper
2 tablespoons shredded Parmesan cheese

Directions

Preheat oven to 400 degrees F.

Wonder Bread Croustades: Cut crusts from Wonder Bread and flatten with a rolling pin until quite flat, about 1/8-inch thick. Cut circles from the bread with a 2 1/2-inch round cookie cutter. (You can cut 2 circles from each slice of bread.)

Lightly brush mini-muffin pan with melted butter. Gently press each round of bread into a mini-muffin cup, forming it into a bowl shape. Repeat, making as many Croustades as specified in the recipe.

Bake about 9 to 10 minutes, or until golden brown. Leave them in the muffin pans; set aside.

Reduce oven temperature to 350 degrees F.

Mushroom Filling: Melt butter in medium skillet over medium high heat. Cook green onions and mushrooms about 4 to 5 minutes or until moisture evaporates, stirring occasionally.

Sprinkle with flour and stir well. Add cream and bring to a boil, stirring constantly. Continue cooking until mixture thickens. Remove from heat and stir in parsley, lemon juice and cayenne pepper. Fill cups and sprinkle with Parmesan cheese.

Bake for 7 to 10 minutes.

Holiday Chicken Pot Pie

Ingredients

6 skinless, boneless chicken breast halves - diced
2 (10.75 ounce) cans condensed cream of mushroom soup
2 (10.75 ounce) cans condensed cream of chicken soup
1 onion, finely chopped
1 (14.5 ounce) can chicken broth
4 large potatoes, peeled and diced
6 carrots, peeled and sliced
1 (16 ounce) package frozen sweet peas, thawed
1/2 cup margarine
1/2 cup all-purpose flour
1 cup milk

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a large bowl combine the chicken, cream of mushrooms soup, cream of chicken soup, onion, broth, potatoes, carrots and peas. Mix well and season with salt and pepper to taste. Pour mixture into three 1-quart baking dishes.

Melt margarine in a small saucepan over low heat. Remove from heat, stir in flour and whisk. Pour in milk and mix well, then pour mixture evenly over the chicken mixture.

Bake in the preheated oven for about 1 hour. Remove from oven and let cool about 5 to 10 minutes before serving.

Company Casserole

Ingredients

1 (6 ounce) package wild rice, cooked
1 (10 ounce) package chopped frozen broccoli, thawed
1 1/2 cups cubed cooked chicken
1 cup cubed cooked ham
1 cup shredded Cheddar cheese
1 (4 ounce) can sliced mushrooms, drained
1 cup mayonnaise
1 teaspoon prepared mustard
1/2 teaspoon curry powder
1 (10.75 ounce) can cream of mushroom soup, undiluted
1/4 cup grated Parmesan cheese

Directions

In a greased 2-qt. casserole, layer first six ingredients in order listed. Combine mayonnaise, mustard, curry and soup. Spread over casserole. Sprinkle with Parmesan cheese. Bake at 350 degrees F for 45-60 minutes or until top is light golden brown.

Teriyaki Beef Kabobs

Ingredients

2 tablespoons cornstarch
1 (10.5 ounce) can Campbell's®
Condensed Beef Broth
1/2 cup water
2 tablespoons soy sauce
1 tablespoon packed brown sugar
1/4 teaspoon garlic powder
1/4 teaspoon ground ginger
1 pound boneless beef sirloin
steak or beef top round steak, cut
into 1-inch cubes
12 medium mushrooms
2 medium red onions, each cut
into 6 wedges
4 cherry tomatoes
4 cups hot cooked rice

Directions

Mix cornstarch, broth, water, soy, sugar, garlic and ginger in saucepan. Cook and stir until mixture boils and thickens.

Thread alternately beef, mushrooms and onions on 4 long skewers.

Grill kabobs 20 min. or until done, turning and brushing often with broth mixture. Place 1 tomato on end of each skewer.

Heat remaining broth mixture to a boil. Serve with kabobs and rice.

Chicken In Sour Cream

Ingredients

8 chicken thighs
1 tablespoon vegetable oil
1 pinch ground black pepper
1 pinch salt
1 pinch paprika
1 (10.75 ounce) can condensed cream of mushroom soup
1 (1 ounce) package dry onion soup mix
1 cup sour cream
1 tablespoon lemon juice
1 teaspoon dried dill weed

Directions

Brown chicken in oil over medium heat. Place in a 9 x 13 inch greased baking dish. Sprinkle with salt, pepper, and paprika to taste.

Combine mushroom soup, onion soup mix, sour cream, lemon juice, and dill weed. Pour over chicken.

Bake at 350 degrees F (175 degrees C) for one hour, or until chicken is tender and sauce is brown.

Man Pleasin' Jambalaya

Ingredients

8 skinless, boneless chicken breast halves - diced
6 cups chicken broth
3 cups long grain white rice
1 pound smoked sausage, sliced
1/4 cup vegetable oil
1 green bell pepper, seeded and chopped
1 small onion, finely chopped
4 carrots, thinly sliced
2 stalks celery, thinly sliced
1 (8 ounce) can mushroom pieces, drained
1/4 teaspoon cayenne pepper, or to taste
salt and pepper to taste

Directions

Heat oil in a large soup pot over medium heat. Add onion and cook, stirring frequently until soft. Add the chicken and continue cooking and stirring so that it does not stick. When the chicken is browned, add the carrots, celery, mushrooms, bell pepper and sausage.

Pour in the broth, and bring to a boil. Add the rice, and season with cayenne, salt and pepper. Cover and cook over low heat for 20 minutes, until rice is tender and broth has been absorbed.

Tangy Four-Bean Salad

Ingredients

1 (16 ounce) can kidney beans,
rinsed and drained
1 (15 ounce) can garbanzo beans
or chickpeas, rinsed and drained
1 (14.5 ounce) can cut green
beans, drained
1 (14.5 ounce) can wax beans,
drained
1 cup sliced fresh mushrooms
1 cup chopped green pepper
1 cup chopped onion
DRESSING:
1/2 cup cider vinegar
1/3 cup sugar
1/4 cup canola oil
1 teaspoon celery seed
1/2 teaspoon pepper
1/4 teaspoon salt
1/8 teaspoon dried basil
1/8 teaspoon dried oregano

Directions

In a large bowl, combine the beans, mushrooms, green pepper and onion. In a jar with a tight-fitting lid, combine the dressing ingredients; shake well.

Pour dressing over bean mixture and stir to coat. Cover and refrigerate for at least 4 hours. Serve with a slotted spoon.

Salmon Pie I

Ingredients

2 (9 inch) unbaked pie crusts
2/3 cup white rice
1 1/3 cups water
2 onions, thinly sliced
1/4 pound fresh mushrooms,
sliced
1 tablespoon butter
1 (10.75 ounce) can condensed
cream of mushroom soup
2 (6 ounce) cans salmon, drained
and mashed
2/3 cup shredded Cheddar
cheese

Directions

In a medium saucepan cook the rice with the water.

Preheat oven to 450 degrees F (225 degrees C).

Line a pie plate with pastry and set aside.

In a large saucepan over medium heat, saute the onions and mushrooms in the butter until soft.

Combine the cooked rice with the mushroom soup and spread half of the mixture over the bottom of the pie shell. Spread the mashed salmon over the rice mixture. Top with the sauteed mushroom/onion mixture and then top with the remaining rice mixture. Sprinkle with grated cheese and cover with pastry. Seal edges and pierce top.

Bake at 450 degrees F (225 degrees C) for 10 minutes. Reduce heat to 350 degrees F (175 degrees C) and continue to bake for another 30 to 35 minutes.

Pork Chop and Roasted Red Pepper Bake

Ingredients

1 cup all-purpose flour
1 cup seasoned bread crumbs
2 eggs
1 tablespoon water
6 (6 ounce) center-cut pork loin chops, about 1 inch thick
1/2 cup vegetable oil
1 (7 ounce) jar roasted red bell peppers, drained and sliced
4 tablespoons butter
2 tablespoons all-purpose flour
1 cup milk
1 cup sliced fresh mushrooms
1/2 cup lemon juice
salt and freshly ground black pepper

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a baking pan with foil or coat with nonstick spray. Combine flour and bread crumbs in a shallow bowl. In a small bowl, beat eggs and water together.

In a large skillet, heat oil over medium heat. Dip chops in egg mixture, dredge in flour and crumb mixture, and arrange chops in hot skillet. Lightly brown chops until golden brown on both sides and cooked through. Remove from skillet, and place on prepared baking pan. Top chops with strips of roasted red peppers. Set aside.

In small saucepan, melt butter over medium heat. Slowly add flour, stirring with whisk until light brown. Slowly whisk milk into flour, and continue whisking until sauce thickens. Remove from heat, and stir in mushrooms and lemon juice. Season to taste with salt and pepper. Evenly top each chop with mushroom white sauce.

Bake in preheated oven until golden brown, about 15 minutes.

Greek Pasta

Ingredients

1 pound linguine pasta
3 tomatoes
1/3 cup olive oil
3 cloves garlic, minced
1 pound mushrooms, sliced
1 teaspoon dried oregano
3/4 cup crumbled feta cheese
1 (2 ounce) can sliced black olives, drained

Directions

Bring a large pot of lightly salted water to a boil. Plunge whole tomatoes in water briefly, until skin starts to peel. Remove with a slotted spoon and place in cold water. Add pasta to boiling water and cook for 8 to 10 minutes or until al dente; drain.

While pasta is cooking peel blanched tomatoes and chop.

In a large skillet over medium heat, heat olive oil. Stir in garlic and mushrooms and saute until mushrooms begin to give up their juices. Stir in tomatoes and oregano and cook until tomatoes are tender.

To serve, plate pasta, top with hot tomato sauce and sprinkle with feta and olives.

Cheeseburger Chowder

Ingredients

1 pound ground beef
1 large onion, chopped
2 (10.75 ounce) cans
Campbell'sB® Condensed Cream
of Mushroom Soup (Regular or
98% Fat Free)
2 (10.75 ounce) cans milk
1 cup finely shredded Cheddar
cheese
1 cup Pepperidge FarmB®
Seasoned Croutons

Directions

Cook the beef and onion in a 3-quart saucepan over medium-high heat until the beef is well browned, stirring often to break up meat. Pour off any fat.

Stir the soup and milk in the saucepan. Cook until the mixture is hot and bubbling. Stir in 1/2 cup cheese. Cook and stir until the cheese is melted.

Divide the soup among 8 serving bowls. Top each bowl with 1 tablespoon remaining cheese and 2 tablespoons croutons.

Burgundy Mushrooms

Ingredients

1/2 cup diced onion
1 (10.5 ounce) can beef broth
2 (8 ounce) cans whole mushrooms, drained, liquid reserved from one can
1/3 cup Burgundy wine

Directions

In a small saucepan, simmer the onion for 15 minutes in beef broth. Add mushrooms, reserved liquid, and wine, and simmer another 15 minutes, or until liquid is reduced by half. Serve warm.

Triple-Cheese Broccoli Puff

Ingredients

1 cup sliced fresh mushrooms
1 tablespoon butter
1 (3 ounce) package cream cheese, softened
6 eggs
1 cup milk
3/4 cup biscuit baking mix
1 (10 ounce) package frozen chopped broccoli, thawed
2 cups shredded Monterey Jack cheese
1 cup small curd cottage cheese
1/4 teaspoon salt

Directions

In a small skillet, saute mushrooms in butter until tender; set aside. In a large mixing bowl, beat the cream cheese, eggs, milk and biscuit mix just until combined. Stir in the broccoli, cheeses, salt and mushrooms.

Pour into a greased round 2-1/2-qt. baking dish. Bake, uncovered, at 350 degrees F for 50-60 minutes or until a knife inserted near the center comes out clean. Let stand for 10 minutes before serving.

Vegan Lasagna II

Ingredients

3 cloves garlic, minced
1/2 pound mushrooms
1 tablespoon vegetable oil
1 (10.75 ounce) can tomato puree
1 (10 ounce) package frozen spinach, thawed and drained
2 teaspoons garlic salt
2 tablespoons Italian-style seasoning
1 (12 ounce) package soft tofu
2/3 (16 ounce) package instant lasagna noodles

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large skillet, saute garlic and mushrooms in oil until all the liquid is cooked out. Add 1/3 tomato puree to mushrooms and garlic, cook 2 to 3 minutes, and remove from heat.

In a microwave-safe bowl, combine spinach, garlic salt, Italian seasoning and tofu. Blend until the mixture is an even consistency. Heat in a microwave on high for 2 minutes.

In a 9x9 inch baking pan, pour one thin layer of remaining tomato puree, a layer of noodles, 1/2 the tofu mixture, the mushroom sauce, a layer of noodles, 1/2 the tofu mixture, a layer of tomato puree, a layer of noodles, and a final layer of tomato puree.

Bake 45 minutes in the preheated oven.

Beef Bourguignon II

Ingredients

- 1/4 cup all-purpose flour
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper
- 2 pounds cubed stew meat
- 4 tablespoons butter
- 1 onion, chopped
- 2 carrots, chopped
- 1 clove garlic, minced
- 2 cups red wine
- 1 bay leaf
- 3 tablespoons chopped fresh parsley
- 1/2 teaspoon dried thyme
- 1 (6 ounce) can sliced mushrooms
- 1 (16 ounce) can canned onions

Directions

In a small bowl, combine the flour, salt and ground black pepper. Coat the beef cubes with this mixture.

Melt the butter or margarine in a large skillet over medium high heat. Add the meat and brown well on all sides. Pour this into a 2 quart casserole dish.

Return the skillet to the heat and add the onion, carrots and garlic to it. Saute for 5 to 10 minutes, or until onion is tender. add the wine, bay leaf, parsley, thyme, and liquid from the mushrooms. Pour over meat.

Bake, covered, at 350 degrees F (175 degrees C) for 2 1/2 hours. Remove cover, add canned onions and mushroom crowns, and bake for 30 more minutes.

Kyle's Favorite Beef Stew

Ingredients

3 pounds cubed beef stew meat
1/4 cup all-purpose flour
1/2 teaspoon salt
3 tablespoons olive oil
3 tablespoons Worcestershire sauce
1 pound carrots, peeled and cut into 2-inch pieces
4 large potatoes, cubed
1 tablespoon dried parsley
1 1/2 teaspoons ground black pepper
2 cups boiling water
2 (1 ounce) envelopes onion soup mix
3 tablespoons butter
3 large onions, quartered
2 tablespoons minced garlic
1/2 cup burgundy wine
2 (6 ounce) packages fresh button mushrooms, halved
1/4 cup warm water
3 tablespoons cornstarch

Directions

Toss the beef, flour, and salt in a sealable bag until the beef is coated.

Heat the oil in a large skillet over medium-high heat. Combine the beef and Worcestershire sauce in the skillet; cook until the beef is evenly browned on all sides; transfer to a slow cooker, but do not clean the skillet. Add the carrots, potatoes, parsley, and pepper to the slow cooker.

Combine the boiling water and soup mix in a small bowl; add to slow cooker.

Melt the butter in the skillet over medium-high heat. Cook the onion and garlic in the melted butter until soft; transfer the onion and garlic to the slow cooker and return the skillet to the heat. Combine the wine and mushrooms to the skillet; cook until the mushrooms begin to absorb the wine; pour the mixture into the slow cooker.

Place the cover on the slow cooker and set to High; cook for one hour. Reduce heat to Low and cook until the beef is fork-tender, 6 to 8 hours. Whisk together the warm water and cornstarch; stir into the stew; cook uncovered until stew thickens, about 15 minutes.

Maple Salmon with Mushroom Couscous

Ingredients

2 tablespoons maple syrup
2 tablespoons reduced-sodium soy sauce
1 garlic clove, minced
2 (4 ounce) fillets salmon
1 cup reduced sodium chicken broth
1/2 cup sliced fresh mushrooms
1/8 teaspoon pepper
1/2 cup uncooked couscous

Directions

Line a small baking pan with foil; coat the foil with nonstick cooking spray. In a small bowl, combine the syrup, soy sauce and garlic. Place fillets skin side down on prepared pan. Brush half of the syrup mixture over salmon. Broil 6 in. from the heat for 7 minutes. Brush with remaining syrup mixture. Broil 6-8 minutes longer or until fish flakes easily with fork.

Meanwhile, in a small saucepan, bring the broth, mushrooms and pepper to a boil. Reduce heat; cover and simmer 5-6 minutes or until mushrooms are tender. Return to a boil. Stir in couscous. Cover and remove from the heat; let stand for 5 minutes. Fluff with a fork. Serve with salmon.

Cajun Paella

Ingredients

2 tablespoons olive oil
4 chicken leg quarters
2 (8 ounce) packages dirty rice mix
5 cups water
2 pounds whole cooked crawfish, peeled
3/4 medium shrimp - peeled and deveined
1/2 pound andouille sausage, sliced into rounds
2 cups sliced mushrooms
1 large green bell pepper, chopped
1 large sweet onion, chopped
3 cloves garlic, minced

Directions

Heat oil in a heavy Dutch oven over medium high heat. Sear chicken on all sides until browned. Stir in dirty rice mix and water. Stir in crawfish, shrimp, sausage, mushrooms, bell pepper, onion and garlic. Bring mixture to a boil, and stir. Reduce heat, cover and simmer until rice is tender, and moisture is absorbed, 25 to 30 minutes.

King Ranch Chicken Casserole III

Ingredients

1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
2 cups chicken broth
1 (10 ounce) can diced tomatoes with green chile peppers
1 (12 ounce) package corn tortillas
3 cups cooked, diced chicken breast meat
1 onion, chopped
1 green bell pepper, chopped
8 ounces shredded Cheddar cheese
1 1/2 teaspoons chili powder
1 teaspoon garlic salt

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the chicken soup, mushroom soup, broth and tomatoes with chiles. Set aside.

Lightly grease a shallow 3 quart casserole dish. Layer 1/2 the tortillas, 1/2 the chicken, 1/2 the onion, 1/2 the bell pepper and 1/2 the cheese in the casserole dish. Pour 1/2 of the soup mixture over the layers. Repeat the layers of tortillas, chicken, onion and bell pepper; pour the remaining soup mixture over the top, then top with the remaining cheese. Sprinkle with chili powder and garlic salt and bake for 30 to 45 minutes.

Ham Mushroom Fettuccine

Ingredients

12 ounces uncooked fettuccine
3/4 pound fully cooked lean ham, cubed
2 tablespoons olive or canola oil
1 medium onion, finely chopped
1/2 pound fresh mushrooms, sliced
1 tablespoon all-purpose flour
1/2 teaspoon dried rosemary, crushed
1/4 teaspoon pepper
1 1/4 cups fat-free evaporated milk
1/2 cup frozen peas, thawed
2 tablespoons reduced fat sour cream

Directions

Cook fettuccine according to package directions. Meanwhile, in a large skillet, saute ham in oil until lightly browned. Remove with a slotted spoon and set aside.

Add onion to skillet; saute for 4 minutes. Add mushrooms; saute 3 minutes longer. Stir in the flour, rosemary and pepper until blended. Gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat; add peas and sour cream. Cook 2 minutes longer. drain fettuccine; stir into the mushroom mixture. Add ham; heat through.

Meatball Mushroom Soup

Ingredients

1/2 pound ground beef
2 (10.75 ounce) cans condensed cream of mushroom soup, undiluted
1 1/3 cups milk
1 1/3 cups water
1 teaspoon Italian seasoning
1 teaspoon dried minced onion
1/2 teaspoon dried minced garlic
1/4 cup quick-cooking barley
1/4 cup uncooked elbow macaroni
1/4 cup uncooked long grain rice
1 medium carrot, shredded
1 (4.5 ounce) jar sliced mushrooms, drained
2 tablespoons grated Parmesan cheese

Directions

Shape beef into 1-in. balls; set aside.

In a large saucepan, combine soup, milk and water; bring to a boil. Add Italian seasoning, onion, garlic, barley, macaroni and rice. Reduce heat; simmer, uncovered, for 15 minutes.

Meanwhile, brown meatballs in a nonstick skillet until no longer pink. Stir carrot into soup; cover and simmer for 5 minutes. Use a slotted spoon to transfer meatballs to soup. Stir in mushrooms and Parmesan cheese; heat through.

Tuna Noodle Casserole

Ingredients

3 cups uncooked egg noodles
1 cup chopped celery
1/3 cup chopped onion
1/4 cup chopped green pepper
1 tablespoon vegetable oil
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 cup shredded Cheddar cheese
1 cup milk
1 (12 ounce) can tuna, drained and flaked
1/2 cup mayonnaise*
1 (2 ounce) jar diced pimientos, drained
1/2 teaspoon salt

Directions

Cook noodles according to package directions. Meanwhile, in a skillet, saute the celery, onion and green pepper in oil until tender; set aside. In a saucepan, combine the soup, cheese and milk. Cook and stir over low heat until cheese is melted.

Drain noodles; place in a large bowl. Add the celery mixture, soup mixture, tuna, mayonnaise, pimientos and salt. Pour into a greased 8-in. square baking dish. Bake, uncovered, at 350 degrees F for 25 -30 minutes or until heated through.

Mediterranean Fish Soup

Ingredients

1 onion, chopped
1/2 green bell pepper, chopped
2 cloves garlic, minced
1 (14.5 ounce) can diced tomatoes, drained
2 (14 ounce) cans chicken broth
1 (8 ounce) can tomato sauce
2 1/2 ounces canned mushrooms
1/4 cup sliced black olives
1/2 cup orange juice
1/2 cup dry white wine
2 bay leaves
1 teaspoon dried basil
1/4 teaspoon fennel seed, crushed
1/8 teaspoon ground black pepper
1 pound medium shrimp - peeled and deveined
1 pound cod fillets, cubed

Directions

Place onion, green bell pepper, garlic, tomatoes, chicken broth, tomato sauce, mushrooms, olives, orange juice, wine, bay leaves, dried basil, fennel seeds, and pepper into a slow cooker. Cover, and cook on low 4 to 4 1/2 hours or until vegetables are crisp tender.

Stir in shrimp and cod. Cover. Cook 15 to 30 minutes, or until shrimp are opaque. Remove and discard bay leaves. Serve.

Ultimate Cheese Bread

Ingredients

1 (1 pound) unsliced loaf French bread
1 (8 ounce) package sliced Swiss cheese
1 (4.5 ounce) jar sliced mushrooms, drained
1/2 cup butter or margarine, melted
1/8 teaspoon garlic powder

Directions

Cut bread diagonally into 1-1/2-in. slices to within 1/2 in of bottom. Repeat cuts in opposite direction. Cut cheese into 1-in. squares. Place one cheese square and one mushroom if desired into each slit. Combine butter and garlic powder; spoon over the bread. Place on an ungreased baking sheet. Bake at 350 degrees F for 8-10 minutes or until cheese is melted.

Culinarius' Thai Chicken Stew

Ingredients

2 tablespoons sesame oil
2 pounds boneless chicken pieces, cut into strips
2 tablespoons fresh lemon juice
2 tablespoons soy sauce
2 (15 ounce) cans coconut milk
1/4 cup red curry paste
1/4 cup flour
2 red bell peppers, chopped
1 sweet onion, chopped
1 red onion, chopped
2 cloves garlic, minced
2 large potatoes, cubed
2 (8 ounce) cans sliced bamboo shoots, drained
2 (8 ounce) cans sliced water chestnuts, drained
2 (8 ounce) cans baby corn, drained
1 (12 ounce) can sliced mushrooms, drained
1/4 cup chopped cilantro

Directions

Heat the sesame oil in a stockpot over medium-high heat; add the chicken, lemon juice, and soy sauce; cook and stir until the chicken is cooked through, 3 to 5 minutes.

Whisk together the coconut milk, curry paste, and flour in a bowl until smooth; pour into the skillet. Add the bell pepper, sweet onion, red onion, garlic, potatoes, bamboo shoots, water chestnuts, and mushrooms; reduce heat to low, cover, and simmer 45 minutes. Stir in cilantro and remove from heat.

Hearty Meatball Soup I

Ingredients

1 pound ground turkey
1 egg
1/4 cup chopped onion
1/2 teaspoon garlic salt
1/4 teaspoon ground black pepper
1 tablespoon vegetable oil
1 cube beef bouillon cube
1 1/2 cups water
1 (10.75 ounce) can condensed cream of mushroom soup
4 carrots, coarsely chopped
2 stalks celery, chopped
1 onion, chopped
1 (11 ounce) can whole kernel corn, drained

Directions

Mix together the ground turkey, egg, onion, garlic salt, and pepper. Form meatballs using a tablespoon measure.

Heat the oil in a skillet over medium heat. Brown meatballs in oil. Transfer meatballs to a paper towel to drain.

In a soup pot, dissolve the bouillon cube in the boiling water. Stir in the undiluted mushroom soup. Add the carrots, celery, onion, and corn. Add the meatballs to the soup, and bring to a boil. Reduce heat, and simmer 25 to 30 minutes.

Spicy Strawberry Salad

Ingredients

3/4 cup vegetable oil
1/2 cup white sugar
1 tablespoon poppy seeds
1 1/2 teaspoons garlic powder
1 teaspoon mustard powder
1/3 cup balsamic vinegar
1 1/2 cups fresh sliced mushrooms
8 cups mixed salad greens
1 1/2 cups chopped pecans
4 cups sliced fresh strawberries

Directions

Whisk together the oil, sugar, poppy seeds, garlic powder, dry mustard and vinegar. Refrigerate until chilled.

In a salad bowl, combine the mushrooms and mixed greens; add dressing and toss. Sprinkle with strawberries and pecans.

Creamy Chicken Risotto

Ingredients

1 tablespoon vegetable oil
1 pound skinless, boneless
chicken breast, cut up
1 (10.75 ounce) can Campbell's®
Condensed Cream of Mushroom
with Roasted Garlic Soup
1 (10.75 ounce) can Campbell's®
Condensed Chicken Broth
3/4 cup water
1 small carrot, chopped
2 green onions, sliced
1 tablespoon grated Parmesan
cheese
1 cup uncooked regular long-grain
white rice

Directions

Heat oil in skillet. Add chicken and cook until browned, stirring often.

Add soup, broth, water, carrot, green onions and cheese. Heat to a boil. Stir in rice. Cover and cook over low heat 25 minutes or until done.

Sausage Marinara Over Pasta

Ingredients

1 pound Italian turkey sausage links
4 cups spiral pasta
1/2 pound fresh mushrooms, sliced
1 large onion, chopped
1 medium sweet red pepper, chopped
1 medium green pepper, chopped
3 large garlic cloves, minced
1 tablespoon olive or canola oil
1 (26 ounce) jar meatless spaghetti sauce
1 tablespoon dried basil
1 tablespoon dried oregano
1 teaspoon pepper
1/3 cup crumbled feta cheese

Directions

Place sausages in a large nonstick skillet coated with nonstick cooking spray over and cook over medium heat for 12-14 minutes or until browned, turning twice. Cool; slice sausages and set aside. Prepare pasta according to package directions.

In same skillet, saute mushrooms, onion, peppers and garlic in oil until tender. Stir in spaghetti sauce, basil, oregano, pepper and reserved sausage. Bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes, stirring occasionally. Drain pasta. Serve sauce over pasta. Sprinkle with feta cheese.

Mushroom Broccoli Alfredo

Ingredients

2 tablespoons butter or margarine
3 cups broccoli florets
3 cups sliced mushrooms
1 medium onion, chopped
1/2 teaspoon garlic powder
1 (10.75 ounce) can Campbell's®
Condensed Cream of Mushroom
Soup (Regular, 98% Fat Free or
25% Less Sodium)
1/3 cup milk
1/8 teaspoon ground black
pepper
2 tablespoons grated Parmesan
cheese
4 cups hot cooked fettuccine or
spaghetti

Directions

Heat butter in skillet. Add broccoli, mushrooms, onion and garlic powder. Cook until tender-crisp.

Add soup, milk, pepper and cheese. Heat through. Serve over fettuccine.

Quinoa Chard Pilaf

Ingredients

1 tablespoon olive oil
1 onion, diced
3 cloves garlic, minced
2 cups uncooked quinoa, rinsed
1 cup canned lentils, rinsed
8 ounces fresh mushrooms,
chopped
1 quart vegetable broth
1 bunch Swiss chard, stems
removed

Directions

Heat the oil in a large pot over medium heat. Stir in the onion and garlic, and saute 5 minutes, until onion is tender. Mix in quinoa, lentils, and mushrooms. Pour in the broth. Cover, and cook 20 minutes.

Remove the pot from heat. Shred chard, and gently mix into the pot. Cover, and allow to sit 5 minutes, or until chard is wilted.

Hearty Venison and Vegetable Bake

Ingredients

1 pound venison, cut into cubes
1 pound mushrooms, quartered
4 green onions, cut into 1/2-inch pieces
1 bulb fennel, sliced
2 parsnips, peeled and cut into 1/2 inch slices
2 tablespoons olive oil
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Toss the venison, mushrooms, green onion, fennel, and parsnips with olive oil. Season to taste with salt and pepper; toss to coat. Transfer to a glass baking dish.

Bake in preheated oven until the vegetables and venison are browned and tender, about 50 minutes.

Creamy Pheasant and Noodle

Ingredients

2 cups sliced carrots
1 1/2 cups chopped onion
1 cup sliced celery
2 tablespoons chopped fresh parsley
1 bay leaf
2 pounds cubed pheasant meat
2 (10.75 ounce) cans reduced fat reduced sodium condensed cream of mushroom soup
1/2 cup water
1 teaspoon dried thyme leaves, crushed
1/4 teaspoon ground black pepper
1 cup frozen peas
salt and pepper to taste
paprika to taste
1 (10 ounce) package dried egg noodles

Directions

Place carrot, onion, celery, parsley, and bay leaf into a large (4-quart) slow cooker. Add cubed pheasant meat, then stir together cream of mushroom soup, water, thyme, and 1/4 teaspoon pepper; pour over pheasant. Cover and cook on Low for 8 to 9 hours, or on High for 4 to 4 1/2 hours.

Stir frozen peas into pheasant and season to taste with salt, pepper, and paprika. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Serve creamy pheasant on a bed of noodles.

Giant Stuffed Mushrooms

Ingredients

4 large portobello mushrooms
2 tablespoons olive oil, divided
salt to taste
ground black pepper to taste
1 clove garlic, minced
1 cup chopped fresh cilantro
1 large carrot, finely chopped
1 stalk celery, finely chopped
2/3 cup kasha (toasted buckwheat groats)
1 1/4 cups water
3 tablespoons chopped fresh parsley

Directions

Preheat the oven to 400 degrees F (200 degrees C). Remove the mushroom stems from the caps, and set the stems aside. Place the caps gill-side up on a baking sheet. Drizzle them with 1 tablespoon of the olive oil, and season with salt and pepper. Roast in the preheated oven for 25 minutes.

Meanwhile, prepare the pilaf stuffing. Chop mushroom stems. Heat the remaining olive oil in a skillet over medium heat. Cook chopped mushroom stems and garlic in oil until soft. Stir in the cilantro, carrot, celery and kasha; cook 2 minutes more. Pour in water. Bring the mixture to a boil, reduce heat to low, and place a lid on the pan. Simmer 20 minutes, or until the kasha is tender. Remove from the heat, and stir in parsley. Season to taste with salt and pepper.

Stuff the warm mushroom caps with the pilaf, and serve.

Quick Chicken Zingarella

Ingredients

4 boneless skinless chicken breasts, cut into 1-inch cubes
1 (28 ounce) jar spaghetti sauce
1 (14 ounce) jar roasted Italian cherry peppers, drained and chopped
5 fresh mushrooms, sliced
1 onion, chopped
3 cloves garlic, minced
2 tablespoons brown sugar
1/4 cup red wine
1/4 cup olive oil
1 (16 ounce) package linguini pasta

Directions

In large skillet, heat oil over medium heat. Add mushrooms, onions, and garlic; saute until tender. Add chicken, and cook until no longer pink. Stir in pasta sauce, wine, and brown sugar. Simmer for 15 minutes. Add drained and sliced roasted red peppers, and simmer 5 minutes more.

Meanwhile, cook pasta according to package directions. Drain. Serve sauce over pasta.

Crab Stuffed Mushrooms

Ingredients

1 pound fresh mushrooms
7 ounces crabmeat
5 green onions, thinly sliced
1/4 teaspoon dried thyme
1/4 teaspoon dried oregano
1/4 teaspoon ground savory
ground black pepper to taste
1/4 cup grated Parmesan cheese
1/3 cup mayonnaise
3 tablespoons grated Parmesan cheese
1/4 teaspoon paprika

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, combine crabmeat, green onions, herbs, and pepper. Mix in mayonnaise and 1/4 cup Parmesan cheese until well combined. Refrigerate filling until ready for use.

Wipe the mushrooms clean with a damp towel. Remove stems. Spoon out the gills and the base of the stem, making deep cups. Discard gills and stems. Fill the mushroom caps with rounded teaspoonfuls of filling, and place them in an ungreased shallow baking dish. Sprinkle tops with Parmesan and paprika.

Bake for 15 minutes. Remove from oven, and serve immediately

Pasta with Asparagus

Ingredients

1 1/2 pounds fresh asparagus,
trimmed and cut into 1 inch pieces
1/4 cup chicken broth
1/2 pound fresh mushrooms,
sliced
8 ounces angel hair pasta
1 tablespoon olive oil
1/2 teaspoon crushed red pepper
1/2 cup grated Parmesan cheese

Directions

Cook pasta according to package instructions.

Heat the olive oil in a nonstick skillet. Saute asparagus in the pan over medium heat for about 3 minutes. Add chicken broth and mushroom slices; cook 3 minutes more.

Drain pasta, and transfer to a serving dish. Gently toss pasta with asparagus mixture; sprinkle with Parmesan and crushed red pepper.

Grilled Chicken and Potato Foil Packs

Ingredients

1/2 cup vegetable oil
1/4 cup cider vinegar
1 tablespoon garlic powder
1 teaspoon ground black pepper
1/2 teaspoon salt
1/2 teaspoon dried basil
1/2 teaspoon dried thyme

4 skinless, boneless chicken breast halves
4 large potatoes, peeled and cut into 1/4-inch slices
2 large onions, cut into 1/4 inch thick slices
2 large green bell pepper, cut into 1/4 inch strips
2 cups sliced button mushrooms

Directions

Preheat an outdoor grill for medium-high heat.

Stir together the vegetable oil, cider vinegar, garlic powder, black pepper, salt, basil, and thyme in a bowl; set aside.

Lay out 4 12x12 inch squares of aluminum foil. Place 1 chicken breast in the center of each square, top with potatoes, onions, bell peppers, and mushrooms. Ladle 1/4 of the sauce on each and fold the foil around the ingredients to form four sealed packets.

Grill the packets on the preheated grill for 30 to 40 minutes, until the internal temperature of the chicken breasts reaches 170 degrees F (75 degrees C).

Vegetarian Cottage Cheese Patties

Ingredients

3 eggs
1 1/2 cups cottage cheese
1 1/2 cups quick rolled oats
3 tablespoons wheat germ (optional)
1 (1 ounce) envelope dry onion soup mix
1 teaspoon dried thyme
2 tablespoons vegetable oil (for frying)
1 (10 ounce) can condensed cream of mushroom soup

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat eggs into a large bowl. Stir in cottage cheese, rolled oats, wheat germ, dry onion soup mix, and dried thyme. Form into 8 patties.

Heat oil in a skillet over medium heat. Place patties in oil, and brown on both sides. Remove patties to a 9x13-inch baking dish.

Pour condensed soup into a small bowl. Stir in 1/2 can of water (or milk) to dilute, then pour over patties.

Bake in a preheated oven until the soup is bubbly, about 20 minutes.

Mushroom Salad II

Ingredients

1 pound fresh white mushrooms
1 cup sliced celery
1/4 cup chopped fresh parsley
1/4 cup diced Swiss cheese
1/2 cup chopped green onions
1/2 cup olive oil
1/3 cup red wine vinegar
1 tablespoon prepared Dijon-style mustard

Directions

In a large bowl, whisk together the oil, vinegar and mustard. Add mushrooms, celery, parsley, cheese and onions and toss until evenly coated. Refrigerate at least 2 hours before serving.

Cozy Cottage Beef Stew Soup

Ingredients

3/4 pound beef stew meat, cut into 1 inch cubes
2 onions, diced
3 cloves garlic, minced
1 large stalk celery, minced
2 carrots, finely chopped
1/4 pound green beans, cut into 1 inch pieces
8 ounces fresh mushrooms, coarsely chopped
3 potatoes, peeled and diced
1 (14.5 ounce) can crushed tomatoes
1 (8 ounce) can tomato sauce
1 bay leaf
1/2 teaspoon ground black pepper
1/2 teaspoon dried thyme
1/4 teaspoon dried marjoram
2 (14.5 ounce) cans fat-free chicken broth
1/2 cup all-purpose flour
2 (10.5 ounce) cans beef consomme

Directions

In a slow cooker, combine beef, onions, garlic, celery, carrots, green beans, mushrooms, and potatoes. Pour in the tomatoes and tomato sauce. Season with bay leaf, pepper, thyme, and marjoram. Stir together chicken broth and flour. Pour chicken broth mixture and beef consomme into slow cooker, and stir.

Cover, and cook on Low 6 to 10 hours. Remove bay leaf before serving.

Excellent Crab Imperial

Ingredients

1 cup dry sherry
1 tablespoon finely chopped shallots
1 green bell pepper, finely chopped
6 fresh mushrooms, thinly sliced
1 pimento, chopped
1/2 cup heavy cream
1 egg yolk
1 teaspoon dry mustard
1 pound cooked crabmeat, flaked
1 cup mayonnaise
1/2 cup Gruyere cheese, shredded

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease 6 individual baking dishes.

Bring sherry to boil in a medium saucepan, and stir in shallots, green bell pepper, mushrooms, and pimento. Over medium heat, cook, stirring occasionally, until only a small amount of liquid remains.

In a small saucepan over low heat, whisk together heavy cream and egg yolk for about 3 minutes. Stir into the shallot mixture. Mix in dry mustard.

Remove the mixture from heat, and stir in the crab. Cool, stir in the mayonnaise, then scoop into the prepared dishes. Top with Gruyere cheese.

Bake 10 minutes in the preheated oven, until lightly browned.

Pork Chops with Sour Cream and Mushroom

Ingredients

6 pork chops
1 pint sour cream
2 (10.75 ounce) cans condensed
cream of mushroom soup

Directions

Brown chops in skillet. Remove chops from skillet and drain grease. Put chops back in skillet and pour sour cream and soup over them. Let simmer for 1 hour, turning every 15 minutes or so.

Bow Tie Bake

Ingredients

1 pound ground beef
1 large onion, chopped
1 (8 ounce) can mushroom stems and pieces, drained
1/2 cup chopped green pepper
1 (16 ounce) package bow tie pasta, cooked and drained
1 (10.75 ounce) can condensed tomato soup, undiluted
3 cups shredded mozzarella cheese, divided
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted

Directions

In a skillet, cook beef, onion, mushrooms and green pepper over medium heat until the meat is no longer pink; drain.

In a greased 3-qt. baking dish, layer half of the pasta, half of the meat mixture, all of the tomato soup and 1 cup of cheese. Top with the remaining pasta and meat mixture. Spread with mushroom soup. Sprinkle with the remaining cheese.

Bake, uncovered, at 350 degrees F for 30-45 minutes or until heated through.

Chicken and Bacon Fajitas

Ingredients

3 boneless, skinless chicken breast halves
salt to taste
3 slices peppered bacon, diced
1/2 cup chopped onion
1 chopped green bell pepper
1 chopped red bell pepper
1 1/2 cups chopped mushrooms
1 cup cherry tomatoes, cut in half
3/4 cup chopped cilantro
8 large flour tortillas (burrito size), warmed to soften

Directions

Heat a large skillet over medium-high heat. Cook the chicken breasts until the outside is golden brown, and the juices run clear. Salt the breasts to taste, then set aside.

Cook the bacon in the hot skillet until it begins to release some oil. Stir in the onion, and bell peppers; cook until the bacon is crispy and the onions are translucent. Stir in the tomatoes and mushrooms, and continue cooking until the mushrooms have softened.

Slice the cooked chicken breasts into bite-sized pieces, then add to the skillet along with the cilantro. Stir to combine, and cook for a minute to reheat. Spoon into warmed tortillas to serve.

Parmesan Broccoli Bake

Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 (5 ounce) can evaporated milk
1/2 cup grated Parmesan cheese
1/2 teaspoon salt
2 (10 ounce) packages frozen chopped broccoli, thawed and drained

Directions

In a bowl, combine all ingredients. Transfer to a greased 11-in. x 7-in. x 2-in. baking dish. Bake, uncovered, at 350 degrees F for 30-35 minutes or until broccoli is tender.

Pasta Pizza Venison Bake

Ingredients

8 ounces uncooked elbow macaroni
1 pound ground venison
1/2 teaspoon salt
1/4 teaspoon pepper
1 (15 ounce) can pizza sauce
1 (4 ounce) can mushroom stems and pieces, drained
2 cups shredded mozzarella cheese

Directions

Cook macaroni according to package directions. Meanwhile, in a large skillet, cook the venison, salt and pepper over medium heat until meat is no longer pink; drain if necessary. Drain the macaroni; place half in a greased 2-qt. baking dish. Top with half of the venison, pizza sauce, mushrooms and cheese. Repeat layers. Cover and bake at 350 degrees F for 15 minutes. Uncover; bake 10 minutes longer or until heated through and cheese is melted.

Scalloped Celery

Ingredients

4 cups thinly sliced celery
6 tablespoons butter or margarine, divided
3 tablespoons all-purpose flour
1/2 teaspoon salt
1 cup milk
1 (4 ounce) can mushroom stems and pieces, drained
2 tablespoons finely chopped green pepper
2 tablespoons diced pimientos
1 cup shredded sharp Cheddar cheese
1 cup soft bread crumbs

Directions

In a large skillet, saute celery in 4 tablespoons butter until tender, about 5 minutes. Remove celery with a slotted spoon and set aside. Stir flour and salt into skillet until smooth. Gradually add milk; bring to a boil. Cook and stir for 2 minutes. Add mushrooms, green pepper, pimientos and cheese. Stir until cheese is melted. Return celery to pan; stir to coat. Pour into a greased 1-qt. baking dish. Melt remaining butter; toss with bread crumbs. Sprinkle over the celery mixture. Bake, uncovered, at 350 degrees F for 20-25 minutes or until bubbly.

Big-Batch Beef Sauce

Ingredients

4 pounds ground beef
4 medium onions, chopped
5 celery ribs, sliced
4 garlic cloves, minced
3 (28 ounce) cans diced tomatoes, undrained
2 (6 ounce) cans tomato paste
2 (4.5 ounce) jars sliced mushrooms, drained (optional)
1/4 cup minced fresh parsley
1 tablespoon salt
2 teaspoons dried oregano
2 teaspoons dried basil
1 teaspoon pepper
1/2 teaspoon crushed red pepper flakes

Directions

In a Dutch oven over medium heat, cook beef, onions, celery and garlic until meat is no longer pink and vegetables are tender; drain. Stir in the remaining ingredients. Bring to a boil; reduce heat. Simmer, uncovered, for 1 to 1-1/2 hours, stirring occasionally. Cool. Transfer to freezer bags or containers, about 2 cups in each. May be frozen for up to 3 months.

Creamy Drunken Mushroom Pork Chops

Ingredients

4 thick cut bone-in pork chops
1 (10.75 ounce) can reduced-fat,
reduced-sodium cream of
mushroom soup
1 (3 ounce) can chopped
mushrooms, drained
1/3 cup red wine
2 cloves garlic, minced
ground black pepper to taste

Directions

Place the pork chops in the bottom of a slow cooker. Stir the mushroom soup, mushrooms, red wine, garlic, and pepper together in a bowl; pour over the pork chops. Cover and cook on Low 6 to 8 hours.

Easy Eggplant Pita

Ingredients

1 small eggplant, diced
1/4 cup fresh sliced mushrooms
1 green bell pepper, chopped
1/2 onion, chopped
1/4 teaspoon garlic powder
1 tablespoon olive oil
4 pitas, halved
1 cup shredded mozzarella cheese
1/2 cup ranch-style salad dressing (optional)

Directions

Combine eggplant, mushrooms, green bell pepper, onion, garlic powder and olive oil in a skillet and fry until vegetables are gently brown and softened.

Stuff hot vegetable mixture into pita bread pockets. Sprinkle Mozzarella cheese into the pockets. Top the entire sandwich with ranch dressing if you wish.

Sausage, Beef and Bean Casserole

Ingredients

1 pound sweet or hot Italian pork sausage, cut into 1-inch pieces
1/2 pound ground beef
1 small onion, chopped
1 (6 ounce) bag fresh baby spinach leaves
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or 25% Less Sodium)
1/4 cup milk
1 (15 ounce) can white kidney beans (cannellini), rinsed and drained
1 cup Pepperidge Farm® Herb Seasoned Stuffing
1/2 cup crumbled blue cheese or shredded Cheddar cheese

Directions

Heat the oven to 350 degrees F.

Cook the sausage, beef and onion in a 12-inch oven-safe skillet until the sausage and beef are well browned, stirring often to break up beef. Pour off any fat. Stir in the spinach and cook until the spinach is wilted.

Stir the soup, milk and beans in the skillet.

Stir the stuffing and cheese in a small bowl. Sprinkle around the inside edge of the skillet.

Bake for 30 minutes or until the sausage mixture is hot and bubbling.

Greek Vegetables

Ingredients

1 clove garlic, minced
1 teaspoon dried oregano
salt and ground black pepper to taste
6 tablespoons extra-virgin olive oil
8 red potatoes, cut into quarters
10 crimini mushrooms, quartered
1 large zucchini cut in half lengthwise, then cut into 1-inch moons

Directions

Cook and stir the garlic, oregano, salt, pepper, and olive oil in a large skillet over medium heat until fragrant, 1 minute. Add the potatoes, mushrooms, and zucchini. Cover the skillet and cook the vegetables over high heat for 5 minutes. Stir, replace the lid, and reduce the heat to medium. Cook, stirring occasionally, until the potatoes are tender, about 15 minutes.

Appetizer Stuffed Mushrooms

Ingredients

12 large fresh mushrooms
2 tablespoons finely chopped green onion
2 tablespoons finely chopped green pepper
1 tablespoon butter or margarine
1 slice bread, toasted and cut into small cubes
1/4 teaspoon onion salt
1/4 teaspoon garlic salt
1/8 teaspoon pepper
1/8 teaspoon dried thyme
1 dash paprika
grated Parmesan cheese

Directions

Remove stems from mushrooms; set caps aside. Finely chop stems; measure 1/2 cup (discard any remaining stems or save for another use). In a skillet, saute chopped mushrooms, onion and green pepper in butter until vegetables are tender and mushroom liquid has evaporated.

Add toast cubes, onion salt, garlic salt, pepper, thyme and paprika; mix well. Stuff into mushroom caps. Place on greased baking sheets. Bake, uncovered, at 425 degrees F for 10 minutes or until heated through. Sprinkle with Parmesan cheese.

Slow Cooker Chicken Parisienne

Ingredients

6 skinless, boneless chicken breast halves
salt and pepper to taste
paprika to taste
1/2 cup dry white wine
1 (10.75 ounce) can condensed cream of mushroom soup
1 (4.5 ounce) can sliced mushrooms, drained
1 cup sour cream
1/4 cup all-purpose flour

Directions

Sprinkle chicken breasts lightly with salt, pepper, and paprika to taste. Place in slow cooker.

In a mixing bowl, combine the wine, condensed soup, and mushrooms. In another bowl, mix together sour cream and flour. Stir sour cream mixture into the mushrooms and wine. Pour over chicken in slow cooker. Sprinkle with additional paprika, if desired.

Cover, and cook on Low for 6 to 8 hours.

Chicken Rice Casserole

Ingredients

2 cups cubed, cooked chicken
2 cups cooked rice
1 (10.75 ounce) can condensed cream of chicken soup, undiluted
1 (8 ounce) can sliced water chestnuts, drained
1 (4.5 ounce) jar sliced mushrooms, drained
2 celery ribs, thinly sliced
3/4 cup mayonnaise*
1 tablespoon chopped onion
1 tablespoon lemon juice
1/2 teaspoon salt
1/3 cup crushed saltines
1 tablespoon butter or margarine, melted

Directions

In a bowl, combine the first 10 ingredients. Transfer to a greased 2 -1/2-qt. baking dish. Combine the cracker crumbs and butter; sprinkle over the top. Bake, uncovered, at 350 degrees F for 30-35 minutes or until bubbly.

Corn 'N' Bean Bake

Ingredients

1 (16 ounce) package frozen cut green beans
1 (15.25 ounce) can whole kernel corn, drained
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 cup shredded Cheddar cheese, divided
1/2 cup crushed butter-flavored crackers

Directions

In a bowl, combine the beans, corn, soup and 1/2 cup cheese. Spoon into a greased 1-1/2-qt. baking dish. Top with crackers and remaining cheese. Bake, uncovered, at 350 degrees F for 35 minutes or until heated through.

Oriental Chicken Broccoli

Ingredients

1 1/2 cups condensed cream of mushroom soup
1 cup heavy cream
1 (16 ounce) can mushrooms, drained
1 pound cooked, cubed chicken breast meat
2 (8 ounce) cans water chestnuts, drained and sliced
1 (8 ounce) can bamboo shoots, drained
1 (5.5 ounce) can baby corn, drained
1 (10 ounce) package frozen broccoli, drained and cooked

Directions

Mix together soup and cream in a large saucepan over medium low heat. Stir in mushrooms and simmer over low heat for 5 minutes; add chicken, water chestnuts, bamboo shoots and corn. Simmer all together for 10 minutes. Finally, stir in cooked broccoli and simmer for 5 minutes.

Broccoli and Stuffing Casserole

Ingredients

2 pounds fresh broccoli florets
2 eggs, beaten
1 onion, chopped
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup mayonnaise
10 ounces dry bread stuffing mix
1/2 cup butter, melted
1 cup shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Cook broccoli in a large pot of salted boiling water until just slightly tender. Drain.

In a large bowl, combine eggs, onion, mushroom soup and mayonnaise.

Place a layer of broccoli in the prepared baking dish. Pour mayonnaise sauce over broccoli. Spread stuffing mix over the sauce. Drizzle butter or margarine over all and top with shredded cheese.

Bake at 350 degrees F (175 degrees C) for 30 minutes.

Peanut Sesame Chicken with Mushrooms

Ingredients

2 cups water
1 cup uncooked glutinous white rice (sushi rice)
2 tablespoons vegetable oil
2 teaspoons sesame oil
5 green onions, chopped
3 cloves garlic, minced
3 skinless, boneless chicken breast halves - cubed
8 ounces fresh mushrooms, chopped
1 tablespoon rice vinegar
3 tablespoons soy sauce
2 tablespoons toasted sesame seeds
1 tablespoon cornstarch
2 tablespoons cold water
3/4 cup chopped unsalted dry-roasted peanuts

Directions

In a medium saucepan, bring the 2 cups water and rice to a boil. Cover, reduce heat to low, and simmer 20 minutes.

Heat the vegetable oil and sesame oil in a large skillet over medium-high heat, and saute the green onions and garlic until tender. Mix in the chicken and mushrooms, and continue to cook and stir about 5 minutes. Mix in the rice vinegar, soy sauce, and sesame seeds. Reduce heat to medium-low, and simmer 20 minutes, stirring occasionally.

In a bowl, mix the cornstarch and 2 tablespoons cold water. Stir the cornstarch mixture and peanuts into the skillet and cook for a few minutes over high heat to thicken. Serve over the cooked rice.

Mushroom Rice Pilaf

Ingredients

1/4 cup chopped green pepper
2 tablespoons chopped onion
2 teaspoons butter
1 (8 ounce) can mushroom stems
and pieces, drained
2/3 cup water
1/3 cup uncooked long grain rice
1 teaspoon chicken bouillon
granules
1 teaspoon dried parsley flakes
1/8 teaspoon salt
Dash pepper

Directions

In a saucepan, saute green pepper and onion in butter until tender. Add mushrooms; heat through. Stir in the water, rice, bouillon, parsley, salt and pepper. Bring to a boil. Reduce heat; cover and simmer for 14-16 minutes or until liquid is absorbed and rice is tender.

Chicken Marsala with Pasta

Ingredients

1 1/4 pounds boneless, skinless chicken breasts
4 tablespoons I Can't Believe It's Not Butter!B® Spread, divided
1 (10 ounce) package mushrooms, sliced
1/3 cup dry Marsala wine or beef broth
1/4 cup water
1 (4.5 ounce) package KnorrB® Pasta Sidesв„Ÿ - Butter
1 (7.5 ounce) box frozen asparagus spears, thawed and halved

Directions

Season chicken, if desired, with salt and ground black pepper. Melt 1 tablespoon spread in 12-inch nonstick skillet over medium-high heat and cook chicken, turning once, 8 minutes or until chicken is thoroughly cooked. Remove chicken and keep warm.

Melt 1 tablespoon spread in same skillet and cook mushrooms, stirring occasionally, 6 minutes or until golden. Add wine. Bring to a boil over high heat. Cook 1 minute, scraping up brown bits from bottom of skillet. Reduce heat to low. Stir in remaining 2 tablespoon spread and water until spread is melted. Add chicken; turn to coat.

Meanwhile, prepare KnorrB® Pasta Sidesв„Ÿ - Butter according to package directions, adding asparagus during the last 3 minutes of cook time. Serve chicken over Pasta with Mushroom Sauce.

Pea and Broccoli Bake

Ingredients

1 (16 ounce) package frozen peas, thawed
1 (16 ounce) package frozen chopped broccoli, thawed and drained
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 (8 ounce) jar process cheese sauce
1 cup seasoned salad croutons

Directions

In a bowl, combine the peas, broccoli, soup and cheese sauce. Transfer to a greased 2-qt. baking dish. Sprinkle with croutons. Bake, uncovered, at 350 degrees F for 12-17 minutes or until bubbly.

Coq Au Vin, My Way

Ingredients

3 tablespoons olive oil
6 skinless chicken thighs
2 cloves garlic, crushed
1 tablespoon Italian seasoning
3 medium tomatoes, sliced
4 portobello mushrooms, sliced
1 pinch salt (optional)
1 teaspoon freshly ground black pepper
1 sweet onion, chopped
1/3 cup Burgundy wine
1 cup heavy cream
1/4 cup shredded Gruyere cheese
2 tablespoons cornstarch (optional)

Directions

Heat oil in a large skillet over medium heat. Add the chicken thighs, crushed garlic, and Italian seasoning. Brown the chicken thighs on both sides, then add the tomatoes and portobello mushrooms. Season with salt and pepper. Reduce heat to low, cover, and simmer for about 30 minutes.

Strain off about half of the liquid from the skillet, and pour in the Burgundy wine. Cover, and simmer for another 30 minutes. Remove the chicken, tomatoes and mushrooms to a 8 or 9 inch square baking dish. Cover with sliced onion, and set aside.

Preheat the oven to 350 degrees F (175 degrees C). Bring the liquid remaining in the skillet to the boiling point over medium-low heat. Gently whisk in the heavy cream and Gruyere cheese. Remove from the heat, and stir until smooth. If the sauce is not thick enough, whisk in the cornstarch, and simmer over very low heat until it thickens. Pour the sauce over the chicken in the baking dish.

Bake for 30 minutes in the preheated oven, until onions are tender. Let rest for 5 minutes before serving.

Summer Squash Casserole

Ingredients

4 zucchini, chopped
2 onions, chopped
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup sour cream
3 medium carrots, grated
1 (5.5 ounce) package croutons
1/2 cup butter
8 ounces shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Boil squash and onion in a small amount of water for 5 minutes. Place boiled squash and onions in a 9x13 inch baking dish. Mix in soup, sour cream, carrots, croutons, and butter. Top with Mozzarella cheese.

Cover dish and bake in preheated oven for one hour.

Omelet in a Bag

Ingredients

2 eggs
2 slices ham, chopped (optional)
1/2 cup shredded Cheddar cheese
1 tablespoon chopped onion (optional)
1 tablespoon chopped green bell pepper (optional)
2 tablespoons chopped fresh tomato (optional)
1 tablespoon chunky salsa (optional)
2 fresh mushrooms, sliced (optional)

Directions

Crack the eggs into a large resealable freezer bag. Press out most of the air, and seal. Shake or squeeze to beat the eggs. Open the bag, and add the ham, cheese, onion, green pepper, tomato, salsa, and mushrooms. Squeeze out as much of the air as you can, and seal the bag.

Bring a large pot of water to a boil. Place up to 8 bags at a time into the boiling water. Cook for exactly 13 minutes. Open the bag, and let the omelet roll out onto a plate. The omelet should roll out easily.

Cream of Mushroom Soup

Ingredients

1/4 cup chopped onion
2 tablespoons butter
3 cups sliced fresh mushrooms
6 tablespoons all-purpose flour
2 (14.5 ounce) cans chicken broth
1 cup half-and-half cream
1/2 teaspoon salt
1/8 teaspoon pepper

Directions

In a large saucepan, saute onion in butter until tender. Add mushrooms and saute until tender. Add mushrooms and saute until tender. Combine flour and broth until smooth; stir into the mushroom mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat. Stir in the cream, salt and pepper. Simmer, uncovered, for 15 minutes, stirring often.

No-Tomatoes-Required Italian Seasoned Stir Fry

Ingredients

2 tablespoons all-purpose flour
1 teaspoon garlic powder
salt and pepper to taste
1 pound skinless, boneless
chicken breast meat - cut into
cubes
1 teaspoon vegetable oil
1 red bell pepper, sliced
1 small onion, chopped
1 cup sliced zucchini
1 cup sliced fresh mushrooms
1/4 cup chicken broth
1/4 cup Italian salad dressing

Directions

Mix flour, garlic powder, salt, and pepper together in a resealable plastic bag. Add cubed chicken to the bag and shake until well coated.

Heat the oil in a large skillet over medium heat. Add the chicken; cook and stir until the chicken is no longer pink, about 5 minutes. Stir in the bell pepper, onion, zucchini, mushrooms, chicken broth, and Italian dressing. Cover and simmer until vegetables and meat are tender, about 10 minutes.

Steamed Egg (Chawan Mushi)

Ingredients

2 eggs
1 cup cooled chicken or fish stock
1 dash sake
1/2 teaspoon soy sauce
1/2 cup chopped cooked chicken breast meat
1 shiitake mushroom, sliced into strips
2 sprigs fresh parsley, for garnish

Directions

In a medium bowl, whisk eggs gently while slowly pouring in the chicken stock, sake, and soy sauce. Divide the mushroom and chicken evenly between two small tea cups. Pour the egg mixture into each cup until filled.

Bring about 1 inch of water to a boil in a steamer or saucepan. Reduce heat to a simmer, and place cups into the steamer. Cover, and steam for 12 minutes, or until egg is firm but soft and silky like tofu. Garnish each cup with a sprig of parsley, and serve.

Vegetable Lo Mein Delight

Ingredients

8 ounces angel hair pasta
3/4 cup chicken broth
1/4 cup soy sauce
1 tablespoon cornstarch
2 tablespoons canola oil
1 3/4 cups chopped celery
1 3/4 cups sliced fresh mushrooms
1 3/4 cups sliced red bell peppers
1/2 cup sliced onion
2 cups bean sprouts
2 cups snow peas
1 cup chow mein noodles

Directions

Bring a pot of lightly salted water to a boil. Add angel hair pasta and cook for 3 to 5 minutes or until al dente; drain.

In a small bowl, whisk together the chicken broth, soy sauce, and cornstarch.

Heat the oil in a wok over medium-high heat. Stir in the celery, mushrooms, peppers, and onion, and cook about 3 minutes. Add the broth mixture, bean sprouts, and snow peas. Continue to cook and stir about 5 minutes, until vegetables are tender but crisp.

In a large bowl, toss together the cooked pasta and the vegetable mixture. Top with chow mein noodles to serve.

Crawfish Linguine

Ingredients

1 (8 ounce) package linguine pasta
1/2 cup butter
1/4 cup olive oil
1 clove garlic, crushed
1 cup sliced mushrooms
1 pound crawfish tails
1/2 cup chopped green onions
1 cup half-and-half cream
1/3 cup grated Parmesan cheese
1/4 cup chopped fresh parsley
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta for 8 to 10 minutes, or until al dente; drain.

Melt butter with olive oil in a large skillet over medium heat. Saute garlic and mushrooms until tender. Stir in crawfish and green onions; reduce heat to low, and cook 5 minutes. Stir in half and half, Parmesan cheese, and parsley. Simmer for 5 minutes. Season with salt and pepper, and serve over hot linguine.

Casserole in the Cooker

Ingredients

1 (16 ounce) package frozen
broccoli cuts, thawed and drained
3 cups cubed fully cooked ham
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1 (8 ounce) jar process cheese
sauce
1 cup milk
1 cup uncooked instant rice
1 celery rib, chopped
1 small onion, chopped

Directions

In a slow cooker, combine the broccoli and ham. Combine the soup, cheese sauce, milk, rice, celery and onion; stir into the broccoli mixture. Cover and cook on low for 4-5 hours or until rice is tender.

Deluxe Turkey Club Pizza

Ingredients

1 (10 ounce) can refrigerated pizza crust
1 tablespoon sesame seeds
1/4 cup mayonnaise*
1 teaspoon grated lemon peel
1 medium tomato, thinly sliced
1/2 cup cubed cooked turkey
4 bacon strips, cooked and crumbled
2 medium fresh mushrooms, thinly sliced
1/4 cup chopped onion
1 1/2 cups shredded Colby-Monterey Jack cheese

Directions

Unroll pizza dough and press onto a greased 12-in. pizza pan; build up edges slightly. Sprinkle with sesame seeds. Bake at 425 degrees F for 12-14 minutes or until edges are lightly browned.

Combine mayonnaise and lemon peel; spread over crust. Top with tomato, turkey, bacon, mushrooms, onion and cheese. Bake for 6-8 minutes or until cheese is melted. Cut into slices.

Crustless Spinach Quiche

Ingredients

3 ounces reduced fat cream cheese, softened
1 cup fat-free milk
1 cup egg substitute
1/4 teaspoon pepper
3 cups shredded reduced-fat Cheddar cheese
1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry
1 cup frozen chopped broccoli, thawed and well drained
1 small onion, finely chopped
5 fresh mushrooms, sliced

Directions

In a small mixing bowl, beat cream cheese. Add milk, egg substitute and pepper; beat until smooth. Stir in remaining ingredients. Transfer to a 10-in. quiche pan coated with nonstick cooking spray. Bake at 350 degrees F for 45-50 minutes or until a knife inserted near the center comes out clean.

Pork Chops O'Brien with Creamy Gravy

Ingredients

6 pork chops
1/2 teaspoon seasoned salt, or to taste
1 (10.75 ounce) can condensed cream of celery soup
1 (10.75 ounce) can condensed cream of mushroom soup
1 cup sour cream
1/2 teaspoon rubbed sage, or to taste
2 (15 ounce) cans green beans, drained
2 cups frozen O'Brien potatoes mix

Directions

Season the pork chops with seasoned salt on both sides. Heat a large, nonstick skillet over medium-high heat, and grease with cooking spray. Cook the pork chops until golden brown on both sides, 6 to 8 minutes. Remove from the skillet and set aside.

Stir the cream of celery soup, cream of mushroom soup, sour cream, and sage together in the skillet until combined. Stir in the green beans and O'Brien potatoes, then place the pork chops on top of the vegetables. Bring to a simmer, then reduce heat to medium-low, cover, and cook until the pork chops are no longer pink in the center, 15 to 20 minutes.

Pastrami Chicken Bake

Ingredients

1 cup uncooked long-grain white rice
1 1/3 cups chicken broth, divided
1 cup water
4 ounces sliced pastrami
5 skinless, boneless chicken breast halves
10 slices bacon
1 (10.75 ounce) can condensed cream of mushroom soup
1 cup sour cream
1 (4.5 ounce) can mushrooms, drained

Directions

In a saucepan bring 1 cup chicken broth and 1 cup water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes, or until rice is al dente and firm. Press cooked rice into the bottom of a 9x13 inch baking dish.

Preheat oven to 325 degrees F (165 degrees C).

Place a small piece of pastrami where chicken pieces will be placed on rice. Cut each chicken breast in half lengthwise, wrap each piece in a bacon slice and place atop pastrami and rice. In a medium bowl combine soup, sour cream and mushrooms. Pour over all, then pour 1/3 cup chicken broth around circumference of dish.

Bake uncovered in the preheated oven for 30 to 40 minutes, or until fork tender.

Pheasant Phungi Perfection

Ingredients

1 (.5 ounce) package dried forest mushroom blend
1 (.5 ounce) package dried shiitake mushrooms
2 tablespoons olive oil
1 pheasant - deboned, skinned and cut into small chunks
1 1/2 teaspoons minced garlic
1 teaspoon dried basil
2 tablespoons butter
1/4 cup finely chopped shallots
1 portobello mushroom cap, chopped
3 tablespoons sliced oil-packed sun-dried tomatoes
2 tablespoons arrowroot powder
salt to taste

Directions

In a small bowl, reconstitute dried mushrooms in water according to package instructions. Drain, and reserve the water. Chop reconstituted mushrooms into small pieces.

Heat olive oil in a large heavy skillet over medium heat. Saute pheasant meat with garlic and basil until lightly browned. Remove meat from pan with a slotted spoon, and set aside. Add butter to oil in skillet. Saute shallots, reconstituted mushrooms and portobello mushroom until golden brown. Stir in sun-dried tomatoes, and all but 1/4 cup of the mushroom soaking water. Dissolve arrowroot powder in water, and stir into mushroom mixture. Return pheasant meat to skillet, and simmer 30 minutes.

Crunchy Tuna Surprise

Ingredients

1 (12 ounce) can tuna, drained and flaked
1 1/2 cups cooked rice
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1/2 cup milk
1/4 cup minced fresh parsley
3/4 cup crushed cornflakes
2 tablespoons butter, melted

Directions

In a bowl, combine the first five ingredients. Transfer to a greased shallow 1-1/2-qt. baking dish. Combine the cornflake crumbs and butter; sprinkle over the top. Bake, uncovered, at 350 degrees F for 25-30 minutes or until bubbly.

Chicken Stroganoff

Ingredients

4 cups uncooked egg noodles
2 cups cubed, cooked chicken
1 1/2 cups sour cream
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1/2 teaspoon seasoned salt
1/4 teaspoon pepper
Minced fresh parsley

Directions

Cook noodles according to package directions; drain. In a greased 2-qt. microwave-safe dish, combine the chicken, sour cream, soup, seasoned salt and pepper. Stir in the noodles. Cover and microwave on high for 5-7 minutes or until heated through. Sprinkle with parsley if desired. Let stand for 5 minutes before serving.

Salsa Chicken Skillet

Ingredients

1 pound boneless, skinless chicken breasts, cut into 1/2 inch pieces
2 teaspoons canola oil
1/2 pound fresh mushrooms, sliced
1 medium green pepper, chopped
3/4 cup chopped onion
1/2 cup chopped celery
1/2 cup frozen corn, thawed
1 garlic clove, minced
2 cups salsa
2 cups hot cooked rice
1/4 cup shredded reduced-fat Cheddar cheese
1/2 cup reduced-fat sour cream

Directions

In a large skillet, saute chicken in oil until no longer pink; drain and set aside. Coat skillet with nonstick cooking spray. Saute mushrooms, green pepper, onion, celery, corn and garlic for 6-8 minutes or until vegetables are tender. Add salsa and reserved chicken; heat through. Serve over rice. Top with cheese and sour cream.

Slow Cooker Lentil Rice Soup

Ingredients

2 cups dry lentils
2 cups uncooked long grain brown rice
1 cup chopped carrots
1/2 cup chopped celery
1/2 onion, chopped
8 cups water
1 cup vegetable broth
1 teaspoon garlic powder
1/2 teaspoon ground black pepper
1 tablespoon salt
1 cup sliced fresh mushrooms

Directions

Place the lentils, rice, carrots, celery, onion, water, broth, garlic powder, ground black pepper and salt in a slow cooker.

Cover and cook on low setting for 7 to 8 hours. Stir in the mushrooms 1 hour before serving.

Asparagus Supreme

Ingredients

3 cups cooked rice
1 teaspoon salt, divided
3/4 teaspoon pepper, divided
1 (12 ounce) package frozen cut asparagus, thawed and drained
4 skinless, boneless chicken breast halves - cut into 1 inch strips
1/4 cup cooking oil
1 cup sliced fresh mushrooms
6 green onions, chopped
1/4 cup chopped sweet red pepper
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1/2 cup mayonnaise
2 teaspoons lemon juice
1 teaspoon salt-free seasoning blend
1/2 cup shredded Cheddar cheese

Directions

Spread rice in a greased 11-in. x 7-in. x 2-in. baking dish. Sprinkle with 1/2 teaspoon salt and 1/4 teaspoon pepper. Cover with asparagus. Sprinkle chicken with remaining salt and pepper. In a large skillet, cook chicken in oil over medium-high heat until browned on all sides. With a slotted spoon, remove chicken and place over asparagus. Add mushrooms, onions and red pepper to skillet; saute until tender. Spoon over chicken. Combine soup, mayonnaise, lemon juice and seasoning blend; spread over vegetables. Sprinkle with cheese. Cover and bake at 350 degrees F for 40-45 minutes.

Super Crispy Roasted Goose

Ingredients

1 (10 pound) fresh goose
1 1/2 cups wild rice
5 cups cold water
1 tablespoon butter
1 onion, chopped
2 1/2 cups fresh sliced shiitake mushrooms
1 egg
1 tablespoon poultry seasoning
salt and freshly ground black pepper to taste
2/3 cup dry sherry
2 cups giblet gravy

Directions

Carefully prick the goose on all sides with a skewer, taking care to avoid piercing the flesh. Fill a pot large enough to hold the goose 2/3 full of water, and bring to a boil. Submerge bird neck side down for 1 minute, until goose bumps arise on the goose. Turn goose tail side down, and repeat the process. Remove goose from the pot, and drain. Place breast side up on a rack in a large roasting pan. Set in the refrigerator, uncovered, to dry the skin for 24 to 48 hours.

Cook the rice the night before roasting the goose: place the rice in a pot with 5 cups water, and bring to a boil. Reduce heat to low, cover, and simmer 45 minutes. Refrigerate overnight.

Preheat oven to 350 degrees F (175 degrees C).

Melt the butter in a skillet over medium heat, and cook the onion until tender. Mix in cooked rice, mushrooms, and egg. Season mixture with poultry seasoning, salt, and pepper. Sprinkle the goose inside and out with salt and pepper. Fill goose cavities with the stuffing. Seal cavities with kitchen twine, and place the goose breast side down on a rack in a roasting pan.

Roast bird 1 1/2 hours in the preheated oven; do not open the oven door. Remove bird from the oven, and use a baster to remove the fat that has accumulated in the bottom of the pan. Turn bird on it's back in the roasting pan, and continue roasting 1 hour, or until the internal temperature when tested with a meat thermometer has reached a minimum of 180 degrees F (82 degrees C).

Increase the oven temperature to 400 degrees F (200 degrees C). Remove goose from the oven, and transfer to a larger pan. Return to the oven for 15 minutes to further crisp and brown the bird. Take out the goose, and let it sit uncovered for 30 minutes before removing stuffing.

To make gravy, place the original roasting pan over 2 burners. Mix in 2/3 cup of dry sherry, and scrape the pan with a wooden spoon. Combine these drippings with giblet broth to make a gravy for the goose and stuffing.

Never Enough Green Bean Casserole

Ingredients

1 (10 ounce) can condensed cream of mushroom soup
3 ounces processed cheese (i.e. Velveeta®), cubed
1 tablespoon real bacon bits
1 (4 ounce) can mushroom stems and pieces, drained
2 (15 ounce) cans cut green beans, drained
1 (2.8 ounce) can French-fried onions

Directions

Preheat the oven to 325 degrees F (165 degrees C).

Heat the undiluted cream of mushroom soup in a saucepan over medium heat. Stir in the processed cheese and bacon, and continue stirring until completely melted. Remove from the heat, stir in the mushrooms, then the green beans until evenly coated. Pour the mixture into a casserole dish, and top with the fried onions, leaving a 1 inch margin around the sides.

Bake for 25 to 30 minutes in the preheated oven, until heated through and bubbly. Check near the end of cooking to make sure the onions aren't getting too brown.

Salmon-Wrapped Asparagus

Ingredients

2 pounds fresh asparagus, trimmed
1 1/2 pounds salmon fillets
1 1/2 cups water
1/2 cup dry white wine or chicken broth
1 tablespoon minced green onion
1 tablespoon minced chives
1 teaspoon salt
1/2 teaspoon whole black peppercorns
MUSHROOM SAUCE:
1/2 pound fresh mushrooms, sliced
1/2 cup sliced green onions
2 tablespoons butter or stick margarine
1 teaspoon olive or canola oil
2 tablespoons all-purpose flour
1/2 teaspoon salt
1/8 teaspoon pepper
1 cup 2% milk
1 tablespoon minced chives

Directions

In a large skillet, bring 1/2 in. of water to a boil; add asparagus spears. Reduce heat; cover and simmer for 2 minutes. Drain and immediately place asparagus in ice water; drain and pat dry. Cut salmon widthwise into 1/4-in.-thick slices. To form one bundle, place three to four slices cut side down, overlapping edges slightly; wrap around five to six asparagus spears. Secure with toothpicks. Repeat for remaining bundles.

In a large skillet, bring 1-1/2 cups water, wine or broth, onion, chives, salt and peppercorns to a boil. Using a spatula, carefully add bundles. Reduce heat; cover and simmer for 7-8 minutes or until fish flakes easily with a fork.

Meanwhile, for sauce, in a skillet, saute mushrooms and green onions in butter and oil until tender. Stir in flour, salt and pepper until blended. Gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Add chives. Serve over bundles.

Tuna Noodle Casserole II

Ingredients

1 (12 ounce) package egg noodles
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup evaporated milk
1 (6 ounce) can tuna, drained
3 cups shredded American cheese
1/3 cup chopped onion
1/2 cup crushed potato chips
1 pinch paprika

Directions

In a large pot with boiling salted water cook egg noodles until al dente. Drain.

In a large bowl combine the cooked egg noodles, cream of mushroom soup, evaporated milk, tuna, grated American cheese, and chopped onion. Pour into a greased 1.5 quart casserole dish. Sprinkle the top with the crumbled potato chips and the paprika.

Bake in a preheated 425 degree F (220 degree C) oven for 15 to 20 minutes.

Wisconsin Cheese Soup I

Ingredients

5 tablespoons margarine
2 carrots, chopped
2 stalks celery, chopped
1 green bell pepper, chopped
1 onion, chopped
5 button mushrooms, chopped
1/2 cup chopped ham
1/2 cup all-purpose flour
2 tablespoons cornstarch
4 cups chicken broth
4 cups milk
1/2 teaspoon paprika
1/4 teaspoon ground cayenne pepper
1/2 teaspoon ground mustard
2 cups shredded sharp Cheddar cheese
salt to taste
ground black pepper to taste

Directions

In a large heavy kettle, melt butter or margarine. Add carrots, celery, onion, green pepper, mushrooms, and ham; cook over medium heat until vegetables are crisp tender, about 10 minutes, stirring occasionally. Do not brown.

Stir in flour and cornstarch; cook, stirring constantly, about 3 minutes. Add broth and cook, stirring, until slightly thickened. Add milk, paprika, cayenne, and mustard.

Stir in cheese gradually, stirring until cheese is melted. To avoid curdling, do not allow soup to boil after cheese is added. Season to taste with salt and pepper. Serve piping hot.

Chicken with Oriental Stuffing

Ingredients

3/4 cup finely chopped onion
1 1/4 cups butter or margarine,
divided
3 bacon strips, cooked and
crumbled
1 (14.5 ounce) can bean sprouts,
drained
1 (8 ounce) can sliced water
chestnuts, drained
1 (4 ounce) can mushroom stems
and pieces, drained and chopped
1 tablespoon Worcestershire
sauce
1/8 teaspoon ground ginger
10 cups cubed day-old bread
1/2 teaspoon salt
pepper to taste
8 chicken leg quarters

Directions

In a large saucepan, saute onion in 1 cup butter until tender. Add bacon, bean sprouts, water chestnuts, mushrooms, Worcestershire sauce and ginger. cook and stir over medium heat for 1 minute. Remove from the heat; stir in the bread cubes, salt and pepper. transfer to a greased 3-qt. baking dish.

Place the chicken in a greased 15-in. x 10-in. x 1-in. baking pan. Melt the remaining butter; brush over chicken. Bake at 350 degrees F for 40-45 minutes or until a meat thermometer reads 180 degrees F. Bake the stuffing alongside for 30-35 minutes or until heated through.

Rabbit Loin Cigars

Ingredients

2 teaspoons vegetable oil
1 cup morel mushrooms
1 teaspoon minced shallot
salt and pepper to taste
1/4 sheet frozen puff pastry,
thawed
3 spears white asparagus,
trimmed
1/2 cup beef or veal demiglace
1 tablespoon butter
6 ounces rabbit loin
1 egg yolk, beaten

Directions

Preheat the oven to 350 degrees F (175 degrees C). Line a baking sheet with parchment paper.

Heat the oil in a small skillet over medium-high heat. Add the mushrooms, shallot, salt, and pepper. Cook and stir until the mushrooms break down into a paste, 5 to 10 minutes. Remove from the heat and allow to cool slightly.

Lay the sheet of puff pastry out on a clean work surface and roll out to fit the length of your rabbit loin. Spread the mushroom paste over the surface. Place the rabbit loin on the center and arrange the asparagus alongside the rabbit. Roll the pastry around the rabbit and asparagus into a tight closed cylinder, pinching the ends to seal. Place on prepared baking sheet, and brush the top of the pastry with egg yolk.

Bake in preheated oven until the pastry is a deep golden brown, for 10 to 13 minutes. Remove from the oven and let rest for 5 minutes. The meat should reach an internal temperature of at least 145 degrees F (65 degrees C).

While the rabbit is cooking, heat the demiglace in a small skillet over medium heat. When melted and hot, stir in the butter until melted and remove from the heat.

To serve, cut the pastry in half crosswise, and set in the center of a serving plate. Drizzle the sauce around the plate.

Artichoke, Mushroom and Parma Ham Tart

Ingredients

1 3/4 cups sifted all-purpose flour
2 ounces grated Parmesan cheese
2/3 cup butter, diced
1 egg, beaten
1 tablespoon olive oil
8 ounces fresh mushrooms, sliced
3 ounces Parma ham
1/2 (14 ounce) can artichoke hearts, drained
7/8 cup creme fraiche
4 eggs
1 teaspoon chopped flat leaf parsley
1/3 cup milk
salt to taste
ground black pepper to taste

Directions

Place flour, parmesan cheese, butter, and a pinch of salt in food processor. Process briefly. Add the egg and 1 tablespoon oil through feeder tube, adding extra oil if necessary; you should be able to bring the dough together in your hands. Wrap in plastic, and chill for 1 hour.

Roll out to fit a 9 inch quiche pan with a loose bottom. Prick all over. Chill for at least 2 hours, preferably overnight.

Line pastry with foil, and cover bottom with uncooked beans. Bake at 375 degrees F (190 degrees C) for 15 minutes. Remove foil and beans, and cook for 5 more minutes. Remove and cool.

Saute; mushrooms in 1 tablespoon olive oil for 10 minutes. Drain and cool.

Lay ham over the pastry base, and top with mushrooms and artichokes. Beat together creme fraiche, eggs, parsley, and milk. Season well with black pepper and salt; pour mixture over the ham and vegetables. Bake for 40 minutes, until golden. Serve warm or cold.

Baked Spaghetti II

Ingredients

1 pound spaghetti
1 pound lean ground beef
1 onion, chopped
1 green bell pepper, chopped
2 cloves garlic, chopped
1 (10.75 ounce) can condensed cream of mushroom soup
1 1/2 cups water
1 (10.75 ounce) can condensed tomato soup
2 cups shredded sharp Cheddar cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve.

In a large skillet over medium heat, brown beef, and saute onion, green pepper and garlic; drain and return to skillet.

Preheat oven to 350 degrees F (175 degrees C).

Stir condensed cream of mushroom soup, water, and condensed tomato soup into skillet. Stir pasta into meat and soup mixture; mix together well. Spread mixture into a 9x13 inch baking dish; top with Cheddar cheese.

Bake in preheated oven for 20 to 30 minutes; serve.

Chicken Bolognaise

Ingredients

1 tablespoon vegetable oil
3 skinless, boneless chicken breast halves - cut into 1 inch cubes
1 white onion, chopped
2 cloves garlic, finely chopped
1 (28 ounce) can peeled and crushed tomatoes
4 button mushrooms, chopped
1/2 teaspoon white sugar
1/2 teaspoon Italian seasoning
4 cups uncooked rotini pasta
1/4 cup grated Parmesan cheese for topping

Directions

Heat oil in a large skillet over medium heat. Add chicken, onion and garlic; saute until chicken is mostly cooked through, about 10 minutes. Stir in the crushed tomatoes, mushrooms and Italian seasoning. Cook for about 5 minutes, stirring frequently.

Reduce heat and stir in the sugar. Simmer for at least 15 minutes. Meanwhile, bring a large pot of lightly salted water to a boil; add rotini pasta and cook until al dente. Drain and serve topped with the chicken mixture and grated Parmesan cheese.

Sesame Green Beans 'n' Water Chestnuts

Ingredients

1 1/4 pounds fresh green beans, trimmed
1 (8 ounce) can sliced water chestnuts, drained
1 cup sliced fresh mushrooms
2 garlic cloves, minced
2 teaspoons canola oil
2 teaspoons sesame oil
2 tablespoons water
4 teaspoons reduced-sodium soy sauce
2 teaspoons sugar
1/4 teaspoon pepper
1/8 teaspoon salt
2 teaspoons sesame seeds, toasted

Directions

In a nonstick skillet, saute the beans, water chestnuts, mushrooms and garlic in canola oil and sesame oil for 5-6 minutes or until almost tender. Add the water, soy sauce, sugar, pepper and salt. Reduce heat; cover and simmer for 10-12 minutes or until beans are tender. Sprinkle with sesame seeds.

Renaissance Stuffed Mushrooms

Ingredients

12 large mushrooms
1 tablespoon olive oil
2 cloves garlic, peeled and minced
3 tablespoons chopped green onions
1 (8 ounce) package cream cheese, softened
3 tablespoons port wine
1 teaspoon Italian-style seasoning
1/4 cup grated Parmesan cheese
3/4 cup shredded Cheddar cheese
1/4 teaspoon ground black pepper
2 dashes hot pepper sauce

Directions

Preheat oven to 350 degrees F (175 degrees C).

Remove stems from mushrooms. Set aside caps. Finely chop stems, discarding hard pieces.

Heat olive oil in a medium saucepan over medium heat. Stir in mushroom caps, garlic and green onions. Cook and stir until soft, about 4 minutes. Remove from heat and allow to cool until easily handled.

In a medium bowl, mix together chopped mushroom stem pieces, cream cheese, port wine, Italian-style seasoning, Parmesan cheese, Cheddar cheese, ground black pepper and hot pepper sauce.

Stuff mushroom caps with the mushroom stem mixture. Arrange on a medium baking sheet and bake in the preheated oven 20 to 25 minutes, or until lightly browned.

Cornbread Dressing II

Ingredients

2 cups cornmeal
1 tablespoon white sugar
1 tablespoon baking powder
1 teaspoon salt
5 eggs, beaten
1 (12 fluid ounce) can evaporated milk
1/4 cup vegetable oil
2 cups chopped fresh mushrooms
1 cup chopped celery
1/2 cup chopped green onions
3 tablespoons butter
2 (14 ounce) cans chicken broth
1 (10.75 ounce) can condensed cream of chicken soup
1 teaspoon ground black pepper
1 pinch dried parsley

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

In a 9 inch iron skillet, mix cornmeal, white sugar, baking powder, salt, 2 eggs, evaporated milk and vegetable oil.

Bake cornmeal mixture in the preheated oven 35 to 40 minutes, or until lightly browned. Allow to cool.

Crumble the cooled cornbread into a large bowl. Mix in remaining eggs, mushrooms, celery, green onions, butter, chicken broth, condensed cream of chicken soup, ground black pepper and dried parsley.

Transfer the mixture to the prepared 9x13 inch baking dish. Bake 45 minutes in the preheated oven.

Sailor's Stew

Ingredients

1 (3 pound) boneless chuck roast,
cut into 1 inch cubes
1 cup all-purpose flour
1 tablespoon vegetable oil
1 large potatoes, peeled and
thickly sliced
2 onions, sliced
2 large carrots, sliced
1 (8 ounce) package fresh
mushrooms, quartered
2 (12 fluid ounce) cans beer
2 cups beef broth
2 tablespoons soy sauce
1 teaspoon whole black
peppercorns

Directions

Preheat the oven to 350 degrees F (175 degrees C). Place meat in a plastic bag with the flour. Toss to coat evenly.

Heat oil in a heavy skillet over medium-high heat. Remove beef cubes from the bag, and shake off excess flour. Brown beef cubes on all sides, and remove to paper towels to drain.

Place potatoes on the bottom of a 3 quart casserole dish or Dutch oven. Place the beef cubes over the potatoes, then cover with carrots and mushrooms. Pour in the beer, beef broth, and soy sauce. Toss in the peppercorns.

Bake uncovered for 2 hours in the preheated oven, or until meat is very tender.

Campbell's Kitchen Cheesy Chicken Casserole

Ingredients

vegetable cooking spray
4 (4 ounce) skinless, boneless
chicken breast halves, cut into 1-
inch pieces
1 cup sliced fresh mushrooms
1 (10.75 ounce) can
Campbell's® Condensed Cream
of Celery Soup (Regular or 98%
Fat Free)
1 (15 ounce) can peas, drained
2 cups cooked instant white rice
1 (10.75 ounce) can
Campbell's® Condensed Cream
of Mushroom Soup (Regular or
98% Fat Free)
2 cups shredded mozzarella
cheese

Directions

Heat the oven to 350 degrees F.

Spray a 10-inch skillet with the cooking spray and heat over medium-high heat for 1 minute. Add the chicken and cook for 15 minutes or until well browned and cooked through, stirring often.

Spray a 3-quart shallow baking dish with the cooking spray. Place the chicken into the baking dish. Top with the mushrooms. Spoon the celery soup over the mushrooms. Top with the peas and rice. Spoon the mushroom soup over the rice. Sprinkle with the cheese.

Bake for 20 minutes or until the mixture is hot and bubbling.

Beef Wellington

Ingredients

2 1/2 pounds beef tenderloin
2 tablespoons butter, softened
2 tablespoons butter
1 onion, chopped
1/2 cup sliced fresh mushrooms
2 ounces liver pate
2 tablespoons butter, softened
salt and pepper to taste
1 (17.5 ounce) package frozen puff pastry, thawed
1 egg yolk, beaten
1 (10.5 ounce) can beef broth
2 tablespoons red wine

Directions

Preheat oven to 425 degrees F (220 degrees C). Place beef in a small baking dish, and spread with 2 tablespoons softened butter. Bake for 10 to 15 minutes, or until browned. Remove from pan, and allow to cool completely. Reserve pan juices.

Melt 2 tablespoons butter in a skillet over medium heat. Saute onion and mushrooms in butter for 5 minutes. Remove from heat, and let cool.

Mix together pate and 2 tablespoons softened butter, and season with salt and pepper. Spread pate over beef. Top with onion and mushroom mixture.

Roll out the puff pastry dough, and place beef in the center. Fold up, and seal all the edges, making sure the seams are not too thick. Place beef in a 9x13 inch baking dish, cut a few slits in the top of the dough, and brush with egg yolk.

Bake at 450 degrees F (230 degrees C) for 10 minutes, then reduce heat to 425 degrees F (220 degrees C) for 10 to 15 more minutes, or until pastry is a rich, golden brown. Set aside, and keep warm.

Place all reserved juices in a small saucepan over high heat. Stir in beef stock and red wine; boil for 10 to 15 minutes, or until slightly reduced. Strain, and serve with beef.

Brussels Sprouts Bake

Ingredients

1 cup water
2 (10 ounce) packages frozen brussels sprouts
2 tablespoons butter
1 (10.75 ounce) can condensed cream of mushroom soup
2 eggs, beaten
1/2 cup shredded Cheddar cheese
1/2 cup dry bread crumbs

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring water to boil in a medium saucepan. Place frozen brussels sprouts in the water, and return to boil. Reduce heat, and simmer 6 to 7 minutes, until tender; drain.

In a medium bowl, mix brussels sprouts with butter, cream of mushroom soup, eggs, Cheddar cheese, and 1/3 cup bread crumbs. Transfer to a medium baking dish, and top with remaining bread crumbs.

Cover, and bake 25 minutes in the preheated oven, until bubbly. Uncover, and continue baking 5 minutes, until lightly browned.

Oriental Oven Omelet

Ingredients

2 (3 ounce) packages ramen noodles
1/2 cup thinly sliced celery
2 teaspoons canola oil
1 (8 ounce) package sliced fresh mushrooms
4 tablespoons green onions, thinly sliced, divided
2 tablespoons minced gingerroot
3 eggs
6 egg whites
1 teaspoon sesame oil
1/2 teaspoon sugar
1/2 teaspoon salt
2 tablespoons reduced-sodium soy sauce

Directions

Discard seasoning packet from ramen noodles or save for another use. Cook noodles according to package directions. Drain and rinse in cold water; transfer to a bowl and set aside.

Meanwhile, in a large nonstick ovenproof skillet over medium heat, cook celery in canola oil for 1 minute. Stir in the mushrooms, 2 tablespoons green onions and ginger; cook and stir for 7 minutes or until mushrooms are lightly browned. Stir into noodles. Whisk the eggs, egg whites, sesame oil, sugar and salt. Stir into noodle mixture; spread into an even layer in the skillet. Cook on medium for 2 minutes. Bake, uncovered at 350 degrees F for 10-12 minutes or until set. Cut into wedges. Sprinkle with remaining green onions. Drizzle with soy sauce.

Slow Cooker Beef Stroganoff I

Ingredients

1 pound cubed beef stew meat
1 (10.75 ounce) can condensed
golden mushroom soup
1/2 cup chopped onion
1 tablespoon Worcestershire
sauce
1/4 cup water
4 ounces cream cheese

Directions

In a slow cooker, combine the meat, soup, onion, Worcestershire sauce and water.

Cook on Low setting for 8 hours, or on High setting for about 5 hours. Stir in cream cheese just before serving.

Grey Cup Nachos

Ingredients

1 1/2 pounds ground beef
1 onion, chopped
1 (1 ounce) package taco seasoning mix
1 green bell pepper, seeded and chopped
1 jalapeno pepper, seeded and chopped
1 (4 ounce) can sliced mushrooms, drained
1 cup process cheese sauce
2 (13.5 ounce) packages corn tortilla chips

Directions

Place the ground beef in a large skillet over medium-high heat. Cook, stirring to crumble, until no longer pink. Add onion and cook until tender. Drain off grease. Stir in the contents of the seasoning packet and any water if needed in order to prepare according to package directions.

When the meat is done cooking, add the bell pepper, jalapeno pepper and sliced mushrooms to the skillet, and lower heat to medium. Cook and stir until vegetables are about halfway cooked, 3 to 4 minutes. Stir in the cheese sauce until everything is evenly coated.

Serve tortilla chips topped with the meat and cheese sauce, or serve buffet style where each person can top their own nachos.

Pasta, Chicken and Artichokes

Ingredients

4 ounces uncooked pasta
1 teaspoon olive oil
1 teaspoon minced garlic
3 skinless, boneless chicken breast halves - cut into strips
1/4 cup chicken broth
1/4 cup fresh chopped broccoli
1/4 cup chopped tomatoes
1/4 (14 ounce) can artichoke hearts, drained and sliced
1/4 cup fresh sliced mushrooms
1/4 cup chopped red bell pepper
salt and pepper to taste
4 tablespoons grated Parmesan cheese
1 tablespoon chopped fresh parsley

Directions

Bring a large pot of water to a boil. Cook pasta in boiling water until done. Drain, and set aside.

In a large saute pan, heat olive oil over medium high heat; brown the chicken and garlic in oil (about 5 minutes). Remove from the pan, and set aside.

Pour the chicken broth into the pan; then add the broccoli and tomato, and cook for about 5 minutes. Stir in the artichoke hearts, mushrooms, red bell pepper, cooked chicken, and pasta; cook for 3 to 5 more minutes, or until hot. Season to taste with salt and pepper.

Transfer to a serving bowl, and top with Parmesan cheese and parsley. Serve.

Creamy Nutmeg Chicken

Ingredients

6 chicken pieces, skinned
2 tablespoons butter or margarine
1/4 cup chopped onion
1/4 cup minced fresh parsley
2 (10.75 ounce) cans condensed cream of mushroom soup, undiluted
1/2 cup sour cream
1/2 cup milk
1 tablespoon ground nutmeg
1/4 teaspoon rubbed sage
1/4 teaspoon dried thyme
1/4 teaspoon dried rosemary
Additional nutmeg

Directions

In a large skillet, brown chicken in butter. Remove chicken and set aside. In the same skillet, saute onion and parsley until onion is tender. Add soup, sour cream, milk, nutmeg, sage, thyme and rosemary; mix well. Return chicken to the skillet and spoon sauce over pieces. Simmer, uncovered, for 25-30 minutes or until chicken is no longer pink, basting occasionally. Sprinkle with nutmeg.

Farmer's Market Vegetarian Quesadillas

Ingredients

1/2 cup chopped red bell pepper
1/2 cup chopped zucchini
1/2 cup chopped yellow squash
1/2 cup chopped red onion
1/2 cup chopped mushrooms
1 tablespoon olive oil
cooking spray
6 (9 inch) whole wheat tortillas
1 1/4 cups shredded reduced-fat
sharp Cheddar cheese

Directions

In a large nonstick pan, cook red pepper, zucchini, yellow squash, onion, and mushrooms in olive oil over medium to medium-high heat for about 7 minutes, or until just tender. Remove vegetables from pan.

Coat the same pan with cooking spray, and place one tortilla in pan. Sprinkle 1/4 cup of cheese evenly over tortilla, and layer 3/4 cup of the vegetable mixture over the cheese. Sprinkle another 1/8 cup of cheese on the vegetables, and top with a second tortilla. Cook until golden on both sides, for approximately 2 to 3 minutes per side. Remove quesadilla from pan, and repeat with remaining ingredients. Cut each quesadilla into 8 triangles with a pizza cutter. Serve hot.

Three-Veggie Skillet

Ingredients

1 medium onion, cut into thin wedges
1 medium sweet red pepper, julienned
1 1/2 cups sliced fresh mushrooms
1 garlic clove, minced
1 tablespoon olive oil
1 tablespoon minced fresh basil
1/4 teaspoon salt
1/8 teaspoon pepper

Directions

Coat grill-and-serve skillet with nonstick cooking spray; place on grill. Cook the onion, red pepper, mushrooms and garlic in oil over medium heat until crisp-tender, about 6-8 minutes. Remove skillet from grill. Stir in the basil, salt and pepper.

Cheesy Chicken and Asparagus

Ingredients

2 boneless, skinless chicken breast halves, cut into bite-sized pieces
1 tablespoon butter or margarine
1 cup sliced fresh mushrooms
3 green onions, sliced
1 garlic clove, minced
1 (3 ounce) package cream cheese
1/4 teaspoon dried thyme
1/4 teaspoon salt
1/8 teaspoon pepper
1 (10.75 ounce) can condensed cream of chicken soup, undiluted
1 (5 ounce) can evaporated milk
1 (10 ounce) package frozen chopped asparagus or broccoli
Hot cooked rice

Directions

In a large skillet, saute chicken in butter for 5-6 minutes or until juices run clear. Stir in mushrooms, onions and garlic; saute for 3 minutes or until vegetables are tender. Cut cream cheese into cubes and stir into chicken mixture until melted. Add thyme, salt, pepper, soup and milk; stir to combine. Simmer, uncovered, for 10 minutes. Prepared asparagus or broccoli according to package directions; drain and stir into chicken mixture. Serve over rice if desired.

Mom's Yummy Onion Casserole

Ingredients

1/4 cup butter
9 large onions, sliced
1 (7 ounce) bag sour cream-and-onion-flavored potato chips, crushed
1 cube beef bouillon
1/2 cup water
1 (10.75 ounce) can condensed cream of mushroom soup
2 cups shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Melt butter in a large skillet over medium-high heat. Saute onions until tender. Transfer to prepared dish and top with crushed potato chips.

Dissolve bouillon in water and mix with mushroom soup; pour over chips and onions. Top with cheese.

Bake in preheated oven for 25 to 30 minutes.

Cajun Chicken Pasta

Ingredients

4 ounces linguine pasta
2 skinless, boneless chicken breast halves
2 teaspoons Cajun seasoning
2 tablespoons butter
1 red bell pepper, sliced
1 green bell pepper, sliced
4 fresh mushrooms, sliced
1 green onion, chopped
1 cup heavy cream
1/4 teaspoon dried basil
1/4 teaspoon lemon pepper
1/4 teaspoon salt
1/8 teaspoon garlic powder
1/8 teaspoon ground black pepper
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Place the chicken and the Cajun seasoning in a plastic bag. Shake to coat. In a large skillet over medium heat, saute the chicken in butter or margarine until almost tender (5 to 7 minutes).

Add the red bell pepper, green bell pepper, mushrooms and green onion. Saute and stir for 2 to 3 minutes. Reduce heat.

Add the cream, basil, lemon pepper, salt, garlic powder and ground black pepper. Heat through. Add the cooked linguine, toss and heat through. Sprinkle with grated Parmesan cheese and serve.

Two-Tater Shepherd's Pie

Ingredients

1 1/2 pounds ground beef
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1/2 teaspoon garlic salt
1/4 teaspoon pepper
6 cups frozen Tater Tots
2 cups frozen French-style green beans, thawed
3 cups Hot mashed potatoes
1 cup shredded Colby cheese

Directions

In a large skillet, cook beef over medium heat until no longer pink; drain. Stir in soup, garlic salt and pepper. Place Tater Tots in a greased 13-in. x 9-in. x 2-in. baking dish. Top with beef mixture and green beans. Spread mashed potatoes over the top; sprinkle with cheese. Bake, uncovered, at 350 degrees F for 40-45 minutes or until heated through.

Steff's Shepherd Pie

Ingredients

1 pound ground beef
1 (14.5 ounce) can green beans,
drained
1 (10.5 ounce) can cream of
mushroom soup
1/2 onion, diced
1 cup shredded Cheddar cheese
2 cups mashed potatoes

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Cook and stir ground beef in a skillet over medium-high heat until beef is browned, about 10 minutes. Drain fat. Mix in green beans, cream of mushroom soup, and onion.

Pour beef mixture into a 2 quart casserole dish and top with Cheddar cheese. Spread mashed potato on top.

Bake in the preheated oven until the pie is hot, and the mashed potatoes are golden brown, about 30 minutes.

Campbell's® Pennsylvania Dutch Ham and

Ingredients

1 tablespoon vegetable oil
2 cups cubed cooked ham
1 medium onion, chopped
1 (10.75 ounce) can Campbell's®
Condensed Cream of Mushroom
Soup (Regular, 98% Fat Free or
25% Less Sodium)
2 cups shredded extra-sharp
Cheddar cheese
5 cups extra-wide egg noodles,
cooked and drained

Directions

Heat the oil in a 4-quart saucepan over medium-high heat. Add the ham and onion and cook until the onion is tender.

Stir the soup in the saucepan and heat to a boil. Reduce the heat to low. Add the cheese and cook and stir until the cheese is melted. Add the noodles and cook until the mixture is hot and bubbling.

Ingredients

- 1 tablespoon shortening
- 1 1/2 pounds ground beef
- 2 cups sliced onion
- 1 clove garlic, minced
- 1 tablespoon all-purpose flour
- 1 1/2 teaspoons salt
- 1/4 teaspoon ground black pepper
- 1 teaspoon sugar
- 1 teaspoon dried basil
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon dried oregano
- 1 (4 ounce) can mushrooms, drained
- 1 (15 ounce) can tomato sauce
- 4 potatoes, thinly sliced
- 1 cup shredded Swiss cheese

Directions

Melt the shortening in a large skillet over medium-high heat. Add the ground beef, and cook, stirring to crumble, until evenly browned. Mix in the onion and garlic; cook until tender. Drain excess grease, and sprinkle in the flour, salt, pepper, sugar, basil, cinnamon and oregano. Stir in the mushrooms and tomato sauce, and simmer for 15 minutes over low heat.

Meanwhile, place the potatoes in a microwave-safe bowl or dish, and cook for 5 to 6 minutes, stirring occasionally, or until about halfway done.

Preheat the oven to 350 degrees F (175 degrees C). In the bottom of a 9x13 inch baking dish, or shallow casserole dish of similar size, layer half of the potatoes. Spread half of the meat sauce over them, then sprinkle with half of the cheese. Repeat the layers ending with cheese on top.

Bake for 35 minutes in the preheated oven, until potatoes are tender and cheese is browned.

Omelet Biscuit Cups

Ingredients

1 (12 ounce) package large refrigerated buttermilk biscuits
4 eggs
1/4 cup milk
1/8 teaspoon salt
1/8 teaspoon pepper
1 cup diced fully cooked ham
3/4 cup shredded Cheddar cheese, divided
1/3 cup chopped canned mushrooms
1 tablespoon butter or margarine

Directions

Press biscuits onto the bottom and up the sides of greased muffin cups; set aside. In a large bowl, beat the eggs, milk, salt and pepper. Add ham, 1/4 cup cheese and mushrooms; mix well. In a skillet, melt butter; add the egg mixture. Cook and stir until eggs are nearly set. Spoon into biscuit cups.

Bake at 375 degrees F for 10-15 minutes or until biscuits are golden brown. Sprinkle with remaining cheese. Bake 2 minutes longer or until cheese is melted.

Hearty Chicken Vegetable Soup I

Ingredients

- 1 (3 pound) whole chicken
- 1 onion, cut into thick slices
- 5 stalks celery, thickly sliced
- 1 tablespoon salt
- 1 teaspoon packed fresh basil leaves
- 1 teaspoon coarse ground black pepper
- 5 carrots, sliced
- 1 yellow squash, thinly sliced
- 1 zucchini, thinly sliced
- 1 pound fresh mushrooms, sliced
- 1 red bell pepper, sliced
- 12 ounces fresh tortellini pasta
- 2 tablespoons chicken soup base
- 2 cups uncooked egg noodles

Directions

Place chicken, onion, celery, salt, basil, and pepper in a 10 quart stock pot. Fill stock pot with water until ingredients are fully covered and bring to a boil. Let simmer for 1 and 1/2 hours or until chicken is tender.

Remove chicken from pot with slotted spoon and set aside for later.

Add carrots, squash, zucchini, mushrooms, red pepper, tortellini, chicken soup base and uncooked noodles to stock pot and increase temperature to medium heat.

While noodles and vegetables are cooking, tear chicken apart from bones. Cut up into pieces and add to soup in stock pot. Be sure to add additional water if ingredients are not fully covered. Bring to a boil, then reduce to a simmer for about 10 minutes or just until noodles are cooked. Enjoy

Chicken Wellington Casserole

Ingredients

2 skinless, boneless chicken breast halves
2 teaspoons butter or margarine
1 (3 ounce) package cream cheese, softened
1/2 cup sliced fresh mushrooms
1 tablespoon chopped green onion
1/8 teaspoon salt
Dash pepper
1 (4 ounce) package refrigerated crescent rolls

Directions

In a skillet, cook chicken in butter 3-4 minutes on each side. Place chicken in a greased 3-cup baking dish. In a bowl, combine cream cheese, mushrooms, onion, salt and pepper. Spoon over chicken. Unroll dough into one long rectangle; seal seams and perforations. If necessary, trim dough to fit top of dish and patch together by overlapping edges. Pinch edges to seal. Place over filling. Bake, uncovered, at 350 degrees F for 20 minutes or until heated through.

Mariu's Spaghetti with Meat Sauce

Ingredients

2 tablespoons olive oil
1/2 cup minced onion
1 clove garlic, minced
1/2 cup minced celery
2 tablespoons butter
1 pound lean ground beef
1/2 teaspoon white sugar
1 teaspoon salt
1/2 teaspoon dried mint
6 ounces fresh chopped mushrooms
1 (6 ounce) can tomato paste
2 (10.5 ounce) cans beef broth
2 teaspoons dried basil

1 pound spaghetti
1 teaspoon olive oil
3 tablespoons salt
1 tablespoon chopped fresh parsley, for garnish
1/4 cup grated Romano cheese

Directions

In a large skillet, warm olive oil over low heat; saute onion, garlic and celery until onion is transparent.

Stir in butter and increase heat to medium; brown beef until no longer pink. Mix in sugar, 1 teaspoon salt, mint and mushrooms; lower heat and stir for about 3 minutes.

In a large bowl, combine tomato paste and broth; pour liquid and basil to pot. Simmer over very low heat for about 2 hours, stirring occasionally.

Bring a large pot of water to a vigorous boil with 3 tablespoons salt and 1 teaspoon olive oil. Slip spaghetti into water holding on to ends until strands soften a bit. Cook over high heat for 7 to 8 minutes only. When properly cooked, raw taste should be gone but still have a firm texture.

When ready to serve, combine pasta with meat sauce; serve on a warmed platter or bowl topped with parsley and Romano cheese.

Mushroom Onion Rice

Ingredients

2 tablespoons margarine
1 cup long-grain white rice
1 (10.5 ounce) can condensed
French onion soup
1 (4 ounce) can canned
mushrooms, drained
2 cups water

Directions

Melt margarine in a saucepan over medium heat. Stir in rice and cook just until lightly browned. Mix in soup, mushrooms and water. Bring to a boil. Reduce heat to low, cover and simmer 25 minutes.

Breakfast The Night Before

Ingredients

1 pound bulk, fresh pork sausage, seasoned as desired
8 slices bread, cubed
2 cups cubed Cheddar cheese
4 eggs
2 1/2 cups milk
3/4 teaspoon dry mustard
1 (10.75 ounce) can condensed or golden cream of mushroom soup
1/2 cup milk

Directions

Cook sausage in large skillet until brown, breaking up with wooden spoon; drain. Pat sausage dry with paper towels. Grease 9x13-inch baking dish. Place bread cubes in baking dish. Sprinkle cubed Cheddar cheese over bread. Sprinkle sausage over cheese. Combine eggs, 2 1/2 cups milk and dry mustard in medium bowl; beat with rotary beater or fork until well mixed. Pour egg mixture over layered mixture in baking dish. Cover with plastic wrap. Refrigerate for 8-24 hours.

Heat oven to 300 degrees F. Stir together cream of mushroom soup and 1/2 cup milk in small bowl. Pour over mixture in baking dish. Place baking dish on baking sheet. Bake, uncovered, about 1 1/2 hours or until center is set when baking dish is slightly jiggled. Let stand for 10 minutes before serving.

Grilled Portobello with Basil Mayonnaise Sandwich

Ingredients

1/3 cup balsamic vinegar
1/4 cup olive oil
1 tablespoon minced garlic
6 portobello mushroom caps
1/2 cup mayonnaise
1 tablespoon Dijon mustard
1 teaspoon lemon juice
2 tablespoons chopped fresh basil
6 kaiser rolls, split, toasted
1 tablespoon butter
6 leaves lettuce
6 tomato slices

Directions

Preheat an outdoor grill for medium heat, and lightly oil the grate. Whisk together the balsamic vinegar, olive oil, and garlic in a small bowl.

Arrange the portobello mushrooms gill-side up on a tray or baking sheet. Brush the mushrooms with some of the vinegar mixture, and allow to marinate for 3 to 5 minutes.

Place the marinated mushrooms on the preheated grill, gill-side down. Grill mushrooms until tender, brushing both sides of the mushrooms with the remaining marinade, about 4 minutes on each side.

Mix the mayonnaise, dijon mustard, lemon juice, and basil in a small bowl. Butter the toasted kaiser rolls, then spread with the mayonnaise mixture. Divide the mushrooms, lettuce, and tomato slices evenly to make 6 sandwiches.

Smoked Salmon Pesto Pasta

Ingredients

5 ounces smoked salmon, cut into small pieces
1 onion, chopped
1 clove crushed garlic
2 cups sliced fresh mushrooms
3/4 cup prepared basil pesto sauce
3 tablespoons tomato paste
2 tablespoons olive oil
1 tablespoon chopped fresh basil
1/4 cup water
8 ounces spaghetti

Directions

Cook pasta in a large pot of boiling water until al dente.

In a skillet, heat olive oil over medium heat. Add onion, mushrooms, and garlic until onion is transparent and mushrooms are tender. Stir in tomato paste, pesto sauce, fresh basil, water, and smoked salmon; cook gently for 5 to 10 minutes, or until desired consistency is achieved.

Drain pasta. Serve sauce over noodles.

Thai Noodles

Ingredients

1/2 pound dried rice noodles
1 pound skinless, boneless
chicken breast halves
1 dash soy sauce
1 green bell pepper, sliced
1 red bell pepper, sliced
1 cucumber, coarsely chopped
1 carrot, grated
10 mushrooms, halved
1 onion, chopped
2 cloves garlic, minced
1 tablespoon minced fresh ginger
root
1 1/2 tablespoons red chile sauce
3/4 cup peanut sauce
2 tablespoons oyster sauce
1 tablespoon sesame oil
1 tablespoon sesame seeds

Directions

Cook rice noodles according to package directions.

Slice chicken breasts into strips. Marinate in soy sauce for about 1/2 hour.

In a large saucepan or wok, heat sesame oil over medium heat. Cook chicken until no longer pink. Add garlic, ginger, and onions; cook until onions are tender. Add mushrooms and cucumbers; cook until mushrooms are tender. Add peppers, carrot, peanut sauce, oyster sauce, and hot chili pepper sauce. Heat through.

Toss cooked rice noodles with saute. Garnish with sesame seeds.

Slovak Christmas Soup (Kosare Jucha)

Ingredients

1 onion, chopped
2 tablespoons margarine
15 ounces sauerkraut with juice
6 cups water
3 cups chopped mushrooms
1 clove garlic
salt and pepper to taste
3/4 cup macaroni

Directions

In a large saucepan over medium heat, saute onion in butter until brown.

Stir in sauerkraut with juice, water, mushrooms and garlic. Season with salt and pepper and bring to a boil. Then reduce heat, cover and let simmer for 1 hour. Stir in pasta and simmer 10 minutes more, until pasta is al dente.

Beef Brisket with Mushrooms and Pearl Onions

Ingredients

4 pounds beef brisket
1 (1 ounce) envelope dry onion soup mix
1 (10.25 ounce) jar Smucker's® Concord Grape Low Sugar Jelly
1 (12 ounce) jar Crosse & Blackwell® Seafood Cocktail Sauce
2 tablespoons butter
1 (6 ounce) package fresh sliced portobello mushrooms
1 (16 ounce) package frozen, white pearl onions, defrosted
2 tablespoons fresh tarragon, chopped

Directions

Preheat oven to 350 degrees F. Place sheet of heavy-duty aluminum foil in a shallow roasting pan with foil extending 6 inches beyond pan on either side. Spray with no-stick cooking spray. Place the brisket fat-side down in middle of the foil.

Combine dry onion soup mix with jelly and cocktail sauce in a medium bowl. Pour half of mixture over the brisket; turn brisket fat-side up covering with remaining onion mixture. Bring both sides of foil to the middle and fold foil down on itself several times. Repeat with the two remaining sides. Bake for 3 hours or until fork-tender. Remove from oven. (Brisket can be cooled and held in the refrigerator overnight at this stage.)

In a 10 inch skillet over medium heat, melt 2 tablespoons of butter; saute onions and mushrooms for 5-8 minutes or until light golden brown.

Remove brisket from pan; pour off juices skimming the fat off the top. Remove layer of fat from brisket. Slice meat across the grain into 1/4 inch thick slices. Return meat to roaster. Top the meat with the mushroom mixture, meat juices, and tarragon. Cover with foil. Return to oven to heat through before serving.

Vietnamese Style Vegetarian Curry Soup

Ingredients

2 tablespoons vegetable oil
1 onion, coarsely chopped
2 shallots, thinly sliced
2 cloves garlic, chopped
2 inch piece fresh ginger root, thinly sliced
1 stalk lemon grass, cut into 2 inch pieces
4 tablespoons curry powder
1 green bell pepper, coarsely chopped
2 carrots, peeled and diagonally sliced
8 mushrooms, sliced
1 pound fried tofu, cut into bite-size pieces
4 cups vegetable broth
4 cups water
2 tablespoons vegetarian fish sauce (optional)
2 teaspoons red pepper flakes
1 bay leaf
2 kaffir lime leaves
8 small potatoes, quartered
1 (14 ounce) can coconut milk

2 cups fresh bean sprouts, for garnish
8 sprigs fresh chopped cilantro, for garnish

Directions

Heat oil in a large stock pot over medium heat. Saute onion and shallots until soft and translucent. Stir in garlic, ginger, lemon grass and curry powder. Cook for about 5 minutes, to release the flavors of the curry. Stir in green pepper, carrots, mushrooms and tofu. Pour in vegetable stock and water. Season with fish sauce and red pepper flakes. Bring to a boil, then stir in potatoes and coconut milk. When soup returns to a boil, reduce heat and simmer for 40 to 60 minutes, or until potatoes are tender. Garnish each bowl with a pile of bean sprouts and cilantro.

Broccoli Cheese Pie

Ingredients

1 head fresh broccoli, chopped

1 cup shredded Cheddar cheese
3/4 cup all-purpose flour
1/2 teaspoon salt
1/4 teaspoon dry mustard
1/4 cup butter, melted

1 tablespoon butter
1 onion, chopped
1/4 pound fresh mushrooms,
sliced
2 tablespoons all-purpose flour
1 cup half-and-half cream
1 teaspoon salt
1/4 teaspoon ground nutmeg
3 eggs, beaten

Directions

Preheat oven to 400 degrees F (200 degrees C).

Bring about 1 inch water to a boil in a pot. Place the chopped broccoli in a steamer basket over boiling water, and steam 5 minutes, or until tender but firm.

In a bowl, mix the Cheddar cheese, 3/4 cup flour, 1/2 teaspoon salt, and mustard. Mix in 1/4 cup butter until evenly moist. Press into the bottom and sides of an 8 inch pie dish.

Melt the 1 tablespoon butter in a skillet over medium heat, and saute the onion and mushrooms until tender. Stir in 2 tablespoons flour, half and half, 1 teaspoon salt, and nutmeg. Bring to a boil, and cook 1 minute. Remove from heat. Mix in steamed broccoli. Gradually stir in eggs. Transfer to the pie crust.

Bake 15 minutes in the preheated oven. Reduce heat to 375 degrees F (190 degrees C), and continue baking 20 minutes, until a knife inserted in the center comes out clean.

Chicken Breasts Supreme

Ingredients

6 skinless, boneless chicken breast halves
salt and pepper to taste
1 pinch paprika, or to taste
3 tablespoons butter
1 (10.75 ounce) can condensed cream of mushroom soup
1/3 cup milk
2 tablespoons minced onion
1/2 cup processed cheese (such as Velveeta®), diced
2 tablespoons Worcestershire sauce
1 (4.5 ounce) can sliced mushrooms, drained and chopped
2/3 cup sour cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 2-quart casserole dish.

Sprinkle the chicken breasts with salt, pepper, and paprika. Melt butter in a large skillet and brown the chicken breasts well on both sides, about 5 minutes per side. Lay the chicken breasts into the bottom of the prepared casserole dish.

In a saucepan over medium-low heat, mix together the mushroom soup, milk, onion, processed cheese, Worcestershire sauce, and mushrooms. Allow the mixture to heat until the cheese melts, but do not boil. Stir to thoroughly combine; mix in the sour cream until smooth. Pour the sauce over the chicken breasts in the dish and cover with foil.

Bake in the preheated oven until the chicken is tender and the juices run clear, about 45 minutes. Uncover, baste with sauce, and bake 30 more minutes, basting occasionally.

Cheesy Potato Casserole

Ingredients

1 pound frozen hash brown potatoes
2 (10.75 ounce) cans condensed cream of mushroom soup
1 small onion, chopped
1 pint sour cream
2 1/2 cups shredded Cheddar cheese
salt and pepper to taste
4 1/2 cups crispy rice cereal squares
2/3 cup butter

Directions

Place hash browns in the bottom of a 9x13 inch baking dish. In a medium bowl, stir together soup, onion, sour cream, cheese, salt and pepper until well combined. Pour over hash browns. Crush the cereal and mix with the butter. Sprinkle mixture over soup layer. Cover and let rest in refrigerator 24 hours.

Preheat oven to 325 degrees F (165 degrees C).

Bake in preheated oven 45 minutes, until golden, hot and bubbly.

Ingredients

- 1 tablespoon vegetable oil
- 2 1/3 cups ground beef
- 2 1/3 cups peeled and deveined medium shrimp (30-40 per pound)
- 1 cup cubed fully cooked ham
- 4 sliced fresh mushrooms
- 2 leeks, chopped
- 8 cups water
- 2 (12 ounce) packages firm tofu, drained and cubed
- 1 (14.75 ounce) can cream-style corn
- 1/2 cup cornstarch
- 1 cup water
- 4 egg whites, beaten

Directions

Heat oil in a large soup pot over medium-high heat. Cook the ground beef, shrimp, ham, mushrooms, and leeks in the oil until the ground beef is browned, about 10 minutes. Pour in 8 cups water and bring to a simmer; cook for 10 minutes.

Stir the tofu and creamed corn into the soup. Whisk the cornstarch into 1 cup water; stir into pot. Bring to a simmer; cook until the soup has thickened, about 5 minutes. Slowly stir egg whites into thickened soup until they firm into ribbons.

Bean Casserole

Ingredients

2 tablespoons olive oil
1 large onion, sliced
1 medium carrot, sliced
2 cloves garlic, finely chopped
1 teaspoon white sugar
1 red bell pepper, seeded and chopped
6 fresh mushrooms, sliced
1 tablespoon all-purpose flour
1/2 cup water
1 tablespoon tomato paste
1/2 teaspoon dried basil
1/4 teaspoon dried thyme
1 (14.5 ounce) can red kidney beans, drained
1/2 teaspoon salt
ground black pepper to taste
1/2 (1 pound) loaf French bread, cut into 1/2 inch thick slices
1 tablespoon olive oil
1/4 cup grated Parmesan cheese

Directions

Preheat the oven to 450 degrees F (230 degrees C).

Heat 2 tablespoons of olive oil in a large skillet over medium heat. Add the onion, garlic and carrot; cook and stir until onion is tender and transparent. Stir in the sugar, red pepper and mushrooms and continue to cook until onion is browned.

Sprinkle the flour over the vegetables and stir to blend. Cook for 1 minute then mix in the water and tomato paste. Season with basil and thyme. Mix in the beans and season with salt and pepper. Transfer to a greased casserole dish.

Pour the remaining oil into a shallow dish. Dip one side of each slice of bread in the oil, then arrange on top of the casserole with the oiled side up. Sprinkle Parmesan cheese over the top.

Bake for 10 to 15 minutes in the preheated oven, until the bread and cheese are toasted.

Chicken Souiza Cornbread Bake

Ingredients

1/2 cup margarine
1 onion, finely chopped
1 clove garlic, minced
1 (15.25 ounce) can whole kernel corn
1 (15 ounce) can cream-style corn
1/4 teaspoon salt
1/2 cup egg substitute
1 (8.5 ounce) package corn bread mix

2 1/3 cups chopped cooked chicken breast
2 tablespoons canned green chile peppers, chopped
1 (4 ounce) jar chopped mushrooms, drained
1 1/2 cups nonfat sour cream
1/4 teaspoon salt
1/4 teaspoon ground black pepper
1 (8 ounce) package Monterey Jack cheese, shredded

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease 9x13 inch baking dish.

Melt margarine in a small skillet over med-high heat. Saute onion and garlic until tender, 4 to 6 minutes; set aside. In a large bowl, combine corn, cream style corn, salt and eggs. Beat in muffin mix. Fold in cooked onion mixture. Pour into prepared baking dish.

In a large bowl, combine chicken, green chiles, mushrooms, sour cream, salt and pepper. Spoon over corn mixture to within 1 inch from edge. Sprinkle top with cheese.

Bake in preheated oven for 35 to 40 minutes, or until edges are golden brown.

Garden Pork Stir-Fry

Ingredients

1 pound boneless pork loin, cut into 3/4-inch cubes
2 cups julienned zucchini
1/2 pound fresh mushrooms, sliced
1 medium onion, cut into wedges
1 cup julienned green pepper
1 tablespoon cornstarch
3 tablespoons light soy sauce
1 tablespoon cold water
1/4 teaspoon garlic powder
Hot cooked rice

Directions

In a skillet or wok coated with nonstick cooking spray, stir-fry the pork until no longer pink, about 4 minutes. Add zucchini, mushrooms, onion and green pepper; stir-fry for 3 minutes or until crisp-tender.

In a small bowl, combine cornstarch, soy sauce, water and garlic powder until smooth. Add to the skillet. Bring to a boil; cook and stir for 1-2 minutes or until thickened and bubbly. Serve over rice.

Spinach Mushroom Quiche

Ingredients

2 tablespoons butter
2 cups fresh sliced mushrooms
2 cups torn spinach leaves
6 green onions, chopped
1 (8 ounce) package refrigerated crescent rolls
1 (1 ounce) package herb and lemon soup mix
1/2 cup half-and-half
4 eggs, beaten
1 cup shredded Monterey Jack cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

Melt margarine in a skillet over medium heat and cook mushrooms, spinach and onions for 5 minutes or until tender, stir continuously. Remove the skillet from heat.

In a 9 inch round pan or pie plate coated with non-stick cooking spray arrange crescent roll triangles in a circle, with narrow tips hung over the rim of the pie plate about 2 inches. Press dough onto the bottom and side of the pie plate to fill in any gaps.

In a medium bowl stir together the soup mix, half and half cream and eggs. Stir the cheese and cooked vegetables into the egg mixture until blended. Pour into the prepared crust. Fold the points of dough that are hanging over the edge back in over the filling.

Bake the quiche for 30 minutes in the preheated oven, or until a knife inserted into the center comes out clean.

Louisiana Crawfish Ya-Ya Pasta

Ingredients

3/4 (12 ounce) package egg noodles
1/2 cup butter
1/2 cup chopped onion
1/4 cup minced green bell pepper
1 clove garlic, minced
2 tablespoons chopped fresh parsley
1 (16 ounce) package cooked and peeled whole crawfish tails
2 tablespoons Cajun seasoning blend (such as Tony Chachere's®), or to taste
1/2 cup heavy cream
1/3 cup sliced fresh mushrooms (optional)
3/4 cup shredded Cheddar cheese, divided
1/3 cup sliced green onions

Directions

Bring a large pot of lightly-salted water to a rolling boil; stir in the egg noodles and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through but is still firm to the bite, about 5 minutes. Drain well in a colander set in the sink.

Meanwhile, melt the butter in a large skillet over medium heat. Stir in the chopped onion, green pepper, garlic, and parsley. Cook and stir until the onion has softened and turned translucent, about 5 minutes. Add the crawfish tails and Cajun seasoning; simmer 5 minutes longer.

Pour in the heavy cream, mushrooms, and 1/2 cup of Cheddar cheese; stir until the cheese has melted. Toss the pasta with the crawfish sauce and green onions; sprinkle with the remaining Cheddar cheese.

Roasted Eggplant and Mushrooms

Ingredients

1 medium eggplant, peeled and cubed
2 small zucchini, cubed
1/2 small yellow onion, chopped
1 (8 ounce) package mushrooms, sliced
1 1/2 tablespoons tomato paste
1/2 cup water
1 clove garlic, minced
1/2 teaspoon dried basil
salt and pepper to taste

Directions

Preheat oven to 450 degrees F (230 degrees C).

Place eggplant, zucchini, onion and mushrooms in a 2 quart casserole dish. In a small bowl combine the tomato paste with the water, and stir in garlic, basil, salt and pepper. Pour over the vegetables and mix well.

Bake in preheated oven for 45 minutes, or until eggplant is tender, stirring occasionally. Add water as necessary if vegetables begin to stick; however, vegetables should be fairly dry, with slightly browned edges.

Creamy Mushroom Spaghetti Squash

Ingredients

1 spaghetti squash
1/2 cup butter
1/2 onion, chopped
1 teaspoon minced garlic
1 (10.75 ounce) can condensed
cream of mushroom soup
1 cup sour cream
salt and pepper to taste

Directions

Pierce the spaghetti squash all over using a knife. Place squash on a plate and microwave on high until fork tender, about 12 minutes. While the spaghetti squash is cooking in the microwave, melt the butter in a skillet on medium heat; add the onion and garlic. Stir and cook until the onions are soft. Stir in the cream of mushroom and sour cream until combined. Season with salt and pepper to taste, then reduce heat to the lowest setting to keep it warm.

Remove spaghetti squash from microwave. Let cool for a few minutes. Use a towel or a pot holder to hold the spaghetti squash and cut lengthwise down the middle and scoop out the seeds with a spoon. Scrape the flesh from the stem to the bottom of the squash using a fork into a bowl. Pour the mushroom mixture from the sauce pan to the bowl and mix together.

Turkey Lettuce Wraps with Shiitake Mushrooms

Ingredients

2 cups water
2 ounces mai fun (angel hair) rice noodles
1 teaspoon vegetable oil
4 shiitake mushrooms, sliced
2 teaspoons vegetable oil
1 (16 ounce) package ground turkey
6 green onions, chopped
1/4 cup chopped water chestnuts
4 teaspoons finely minced fresh ginger root
2 teaspoons minced garlic
3 tablespoons soy sauce
2 tablespoons brown sugar
1 tablespoon rice vinegar
1 teaspoon sesame oil
1 teaspoon finely grated orange zest
12 leaves green leaf lettuce

Toppings

1/2 cup bean sprouts
1 carrot, grated
1/2 cup salted peanuts
1/2 cup chopped fresh cilantro
1/2 cup sweet chili sauce
water

Directions

Bring 2 cups of water to a boil in a small saucepan. Turn off heat; stir in rice noodles. Cover, and allow noodles to soak until soft, 5 to 7 minutes. Rinse with cold water. Drain well.

Heat 1 teaspoon of the oil in a large skillet over medium-high heat. Cook the mushrooms in the hot oil until they are browned and softened, about 2 minutes. Remove the mushrooms from the pan. Reserve.

Heat the remaining 2 teaspoons of oil in the pan. Cook and stir the turkey in the oil until it is no longer pink, 5 to 7 minutes. Stir in the green onions, water chestnuts, ginger, and garlic; continue to cook for 1 minute. Mix in the reserved mushrooms, soy sauce, and brown sugar. Simmer briefly to combine the flavors. Take the pan off the heat; stir in the rice vinegar, sesame oil, and orange zest.

To assemble lettuce wraps, place a bit of turkey filling on each lettuce leaf. Top each with cooked noodles, and a sprinkle of bean sprouts, carrots, peanuts, and cilantro. Serve with sweet chili sauce for dipping.

Chinese New Year Turnip Cake

Ingredients

2 tablespoons vegetable oil
8 ounces Chinese dried mushrooms, soaked overnight in water
1/3 cup dried shrimp, soaked in water overnight and drained
1 pound pork sausage, sliced
1 tablespoon vegetable oil
2 slices fresh ginger root
3 turnips, shredded
1 1/2 teaspoons Chinese five-spice powder
2 teaspoons salt
1/2 teaspoon chicken bouillon granules
1 tablespoon ground white pepper
2/3 pound white rice flour

Directions

Heat 2 tablespoons oil in a wok or large skillet over high heat. Add mushrooms, shrimp and sausages and saute for 1/2 minute. Remove from skillet and set aside. Heat 1 more tablespoon oil in wok/skillet. Add ginger and saute a bit. Add shredded turnips and stir fry for about 3 minutes (do NOT remove turnip water). Add 5-spice powder, salt, chicken bouillon and white pepper and toss all together until evenly distributed. Extract ginger slices from mixture.

Turn off heat. Top turnip mixture with rice flour and use chopsticks to toss and mix flour in evenly. Add reserved sausage mixture and toss to mix in. Remove mixture from wok/skillet and place into a 9x2 inch deep round cake pan.

Clean wok/skillet, fill with water and bring to a boil. Place cake pan on a round wire rack over boiling water. Reduce heat to low and let simmer, steaming cake 'batter', for 45 minutes. (Note: you can also use a large bamboo steamer if you have one). When 'cake' is steamed through, slice into pieces and serve hot OR cool on wire rack before covering tightly with plastic wrap and placing in refrigerator to chill.

Shearers' Mince and Potato Hot Pot

Ingredients

5 medium potatoes, peeled and thinly sliced
1 tablespoon olive oil
1 pound ground beef
1 onion, chopped
1 tablespoon tomato sauce
1 tablespoon Worcestershire sauce
salt and pepper to taste
1/4 cup butter
1/4 cup all-purpose flour
2 cups milk
1 cup shredded sharp Cheddar cheese
1 (6 ounce) can mushrooms, drained
2 tablespoons butter, diced

Directions

Preheat oven to 350 degrees F (175 degrees C). Place potato slices in a medium bowl with enough water to cover.

Heat oil in a medium saucepan over medium heat. Stir in ground beef, onion, tomato sauce, and Worcestershire sauce. Season with salt and pepper. Cook until beef is evenly browned and onions are tender.

In a separate medium saucepan over medium heat, melt 1/4 cup butter, and thoroughly blend in flour. Gradually stir in milk. Cook and stir 5 minutes, or until thickened. Reduce heat, and blend Cheddar cheese into the mixture. Season with salt and pepper to taste.

Line a medium baking dish with 1/2 the potato slices. Pour in the ground beef mixture, and top with mushrooms. Cover with the cheese sauce mixture. Top with remaining potatoes. Dot with 2 tablespoons butter.

Bake 30 to 40 minutes in the preheated oven, until lightly browned.

Turkey Shepherd's Pie

Ingredients

3 large potatoes, peeled
2 tablespoons butter
1/4 cup milk
1 tablespoon olive oil
1 onion, chopped
1 pound ground turkey
1 large carrot, shredded
1 (4.5 ounce) can sliced mushrooms
1 tablespoon chopped fresh parsley
1/4 teaspoon dried thyme
1 clove garlic, minced
1 teaspoon chicken bouillon powder
1 tablespoon all-purpose flour
salt to taste
ground black pepper to taste

Directions

Boil potatoes until tender.

Mash potatoes with butter or margarine and milk. Season with salt and pepper to taste. Set aside.

Saute onion in olive oil until soft. Stir in ground turkey, carrot, mushrooms, parsley, thyme, garlic, and chicken bouillon. Salt and pepper to taste. Cook and stir until meat is broken up and cooked through. Drain. Stir in flour.

Transfer meat mixture to a deep dish pie pan or casserole. Spread potatoes over meat, and swirl with a fork.

Bake at 375 degrees F (190 degrees C) for 30 minutes, or until potatoes are lightly browned.

Sausage 'n' Spinach Pockets

Ingredients

- 1/2 pound bulk pork sausage
- 1/3 cup chopped onion
- 1 garlic clove, minced
- 1 cup chopped fresh spinach
- 1/4 cup chopped fresh mushrooms
- 3/4 cup shredded mozzarella cheese
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 2 tablespoons grated Parmesan cheese
- 2 (8 ounce) cans refrigerated crescent rolls
- 1 egg
- 1 tablespoon water
- 1 tablespoon cornmeal

Directions

In a large skillet, brown sausage, onion and garlic; drain. Remove from the heat; stir in spinach and mushrooms. Add mozzarella cheese, salt, pepper and Parmesan cheese if desired; mix well and set aside. Separate crescent dough into eight rectangles; seal perforations and flatten slightly to 5-in. x 4-1/2-in. rectangles. Place about 1/3 cup sausage mixture on half of each rectangle to within 1/2 in. of edges. Beat egg and water; brush on edges of dough. Bring unfilled half of dough over filling; press edges with a fork to seal. Brush tops with egg mixture. Sprinkle the cornmeal on a greased baking sheet; place pockets on baking sheet. Bake at 350 degrees F for 15-20 minutes or until golden brown.

Bacon Tater Bake

Ingredients

2 (10.75 ounce) cans condensed cream of mushroom soup, undiluted
1 1/3 cups sour cream
1 large onion, chopped
1 pound sliced bacon, cooked and crumbled
1 (32 ounce) package tater tots

Directions

In a large bowl, combine the soup, sour cream and onion. Add the bacon and Tater Tots; stir until combined.

Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Cover and bake at 350 degrees F for 50 minutes. Uncover and bake 8-10 minutes longer or until golden brown.

Wild Mushroom Sauce

Ingredients

4 tablespoons butter
1/4 cup finely chopped shallots
2 ounces portobello mushrooms,
sliced
2 ounces crimini mushrooms,
sliced
2 ounces shiitake mushrooms,
sliced
2 ounces morel mushrooms,
sliced
2 ounces chanterelle mushrooms,
sliced
1/2 cup red wine
6 fluid ounces beef demi glace
salt and freshly ground black
pepper to taste

Directions

Melt butter in a saucepan over medium heat. Saute shallots briefly, then stir in all of the mushrooms. Saute until tender and translucent, about 3 minutes. Pour in red wine, and simmer for 3 minutes. Stir in demi glace, and simmer for 6 minutes, or until sauce has thickened.

Spanish Fish

Ingredients

1 tablespoon olive or canola oil
1 large onion, thinly sliced
2 tablespoons diced pimientos
6 (6 ounce) fillets sea bass or halibut
1 1/4 teaspoons salt
1/4 teaspoon ground mace
1/4 teaspoon cayenne pepper
1/4 teaspoon pepper
6 tomato
1 cup thinly sliced fresh mushrooms
3 tablespoons chopped green onions
1/4 cup white wine or chicken broth
1 1/2 tablespoons butter or stick margarine
1/2 cup dry bread crumbs

Directions

Brush oil onto bottom of a 13-in. x 9-in. x 2-in. baking dish; top with onion and pimientos. Pat fish dry. Combine the salt, mace, cayenne and pepper; sprinkle over both sides of fish. Arrange fish over onions and pimientos. Top each fillet with a tomato slice; sprinkle with mushrooms and green onions. Pour wine or broth over fish and vegetables.

In a nonstick skillet, melt butter; add bread crumbs. Cook and stir over medium heat until lightly browned. Sprinkle over fish. Cover and bake at 350 degrees F for 20 minutes. Uncover and bake 20-25 minutes longer or until fish flakes easily with a fork.

Zesty Sausage Stir-Fry

Ingredients

1/2 cup chicken broth
1/2 cup soy sauce
4 tablespoons plum sauce
4 tablespoons cornstarch
1/2 tablespoon ground ginger
1 (1 pound) package Bob Evans®
Zesty Hot Roll Sausage
1 cup sliced mushrooms
1 small red pepper, cut into 1 inch
pieces
1 (16 ounce) package coleslaw
mix
1/4 cup sliced green onions
1 minced garlic clove
4 cups cooked rice

Directions

In small bowl, combine broth, soy sauce, plum sauce, cornstarch and ginger. Stir well and set aside.

In large skillet, crumble and brown sausage, mushrooms and red pepper over medium heat until sausage is browned. Stir in coleslaw mix, onions and garlic. Cook until cabbage is softened, about 3 minutes. Stir sauce again and pour into skillet. Cook, stirring until mixture comes to a boil. Cook for 1 minute. Serve over hot rice.

Chicken Catch a Cola

Ingredients

1/3 cup seasoned dry bread crumbs
1 teaspoon paprika
1/2 teaspoon salt
1/4 teaspoon ground black pepper
4 skinless, boneless chicken breast halves - pounded to 1/2 inch thickness
1 tablespoon butter
1 cup cola-flavored carbonated beverage
3 ounces thinly sliced fully cooked ham
1 cup sliced fresh mushrooms
1/2 cup cooking sherry
1 tablespoon balsamic vinegar
1/2 cup sour cream

Directions

Combine the bread crumbs, paprika, salt, and pepper in a plastic bag. Place chicken breasts in the bag, and shake to coat.

Melt butter in a large skillet over medium heat. Add chicken breasts, and cook for 4 minutes on each side, or until brown. Remove chicken to a plate, and keep warm. Pour the cola into the skillet, and stir to remove any browned chicken bits from the pan. Add ham, mushrooms, sherry, and balsamic vinegar. Reduce heat to medium-low, and simmer, uncovered, until the liquid has reduced by 1/2.

Stir sour cream into the skillet, and return chicken breasts to the pan. Cover, and simmer for 5 more minutes, or until chicken is no longer pink, or the internal temperature is 170 degrees F (75 degrees C). Remove chicken to serving plates, and spoon sauce over.

Mie Goreng - Indonesian Fried Noodles

Ingredients

3 (3 ounce) packages ramen noodles (without flavor packets)
1 tablespoon vegetable oil
1 pound skinless, boneless chicken breast halves, cut into strips
1 teaspoon olive oil
1 teaspoon garlic salt
1 pinch ground black pepper, or to taste
1 tablespoon vegetable oil
1/2 cup chopped shallots
5 cloves garlic, chopped
1 cup shredded cabbage
1 cup shredded carrots
1 cup broccoli florets
1 cup sliced fresh mushrooms
1/4 cup soy sauce
1/4 cup sweet soy sauce (Indonesian kecap manis)
1/4 cup oyster sauce
salt and pepper to taste

Directions

Bring a pan of water to a boil, and cook the ramen until tender, about 3 minutes. Plunge the noodles into cold water to stop the cooking, drain in a colander set in the sink, and drizzle the noodles with 1 tablespoon of vegetable oil. Set aside.

Place the chicken strips in a bowl, and toss with olive oil, garlic salt, and black pepper. Heat 1 tablespoon of oil in a wok over high heat, and cook and stir the chicken until it is no longer pink, about 5 minutes. Stir in the shallots and garlic, and cook and stir until they start to turn brown. Add the cabbage, carrots, broccoli, and mushrooms, and cook and stir until the vegetables are tender, about 5 minutes.

Stir in the ramen noodles, soy sauce, sweet soy sauce, and oyster sauce, mixing the noodles and sauces into the vegetables and chicken. Bring the mixture to a simmer, sprinkle with salt and pepper, and serve hot.

Chicken and Roasted Garlic Risotto

Ingredients

4 skinless, boneless chicken breast halves
1 tablespoon butter
1 (10.75 ounce) can Campbell's® Condensed Cream of Chicken Soup (Regular or 98% Fat Free)
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom with Roasted Garlic Soup
2 cups water
2 cups uncooked instant white rice
1 cup frozen peas and carrots

Directions

Season the chicken as desired.

Heat the butter in a 10-inch skillet over medium-high heat. Add the chicken and cook for 10 minutes or until it's well browned on both sides. Remove the chicken and set aside.

Stir the soups and water into the skillet. Heat to a boil. Stir in the rice and vegetables. Return the chicken to the skillet and reduce the heat to low. Cover and cook for 5 minutes or until the chicken is cooked through. Remove from the heat. Let stand for 5 minutes.

Rustic Sausage Pasta

Ingredients

- 1 (12 ounce) package rotini pasta
- 1 pound bulk Italian sausage
- 1 small onion, chopped
- 2 cloves garlic, minced
- 1 red bell peppers, chopped
- 1 small zucchini, chopped
- 1 small yellow squash, chopped
- 1 cup mushrooms, sliced
- salt and pepper to taste
- 1 (14.4 ounce) can diced tomatoes
- 1 cup tomato sauce
- 1/4 teaspoon dried thyme
- 1/4 teaspoon dried basil
- 1/4 teaspoon dried oregano
- 1 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook until al dente, 8 to 10 minutes; drain.

Brown the sausage, stirring to crumble, in a skillet over medium heat. Remove sausage using a slotted spoon, leaving drippings in the pan. Cook and stir the onion and garlic in the sausage drippings until the onions are softened. Return the sausage to the pan. Stir in the red bell pepper, zucchini, yellow squash, and mushrooms. Season with salt and pepper. Cook another 5 minutes. Add the tomatoes, tomato sauce, thyme, basil, and oregano; cook until heated through, about 5 minutes.

Combine the drained pasta with the sausage mixture in a large bowl. Top with Parmesan cheese to serve.

Sausage and Mushroom Tarts

Ingredients

2 (16 ounce) packages mini phyllo shells
1 tablespoon butter
8 ounces bulk pork sausage
1 pound mushrooms, diced
2 teaspoons minced garlic
1 (16 ounce) package shredded Italian cheese blend

Directions

Preheat oven to 350 degrees F (175 degrees C). Arrange phyllo cups on an ungreased baking sheet.

In a large skillet over medium heat, melt butter and combine sausage meat and garlic. Cook until sausage is browned, about 5 to 8 minutes; drain grease, and add mushrooms. Stirring occasionally, cook 5 minutes more or until all liquid evaporates; remove from heat and let cool.

Fill each phyllo cup with 1 tablespoon of the sausage mixture, and top with a pinch of cheese. Bake in a preheated oven 10 to 12 minutes, or until the cheese melts and the pastry is golden brown. Serve immediately.

Rice-Crust Spinach Quiche

Ingredients

1 1/2 cups cooked brown rice
1 cup shredded reduced-fat Swiss cheese, divided
3/4 cup egg substitute, divided
1/4 teaspoon curry powder
1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry
3/4 cup fat free evaporated milk
1/2 cup sliced fresh mushrooms
2 tablespoons chopped onion
1/4 teaspoon garlic powder
1/8 teaspoon pepper

Directions

Combine rice, 1/2 cup cheese, 1/4 cup egg substitute and curry powder. Press onto the bottom and up the sides of microwave-safe 9-in. pie plate. Microwave on high for 4-5 minutes or until firm. Combine the spinach, milk, mushrooms, onion, garlic powder, pepper and remaining cheese and egg substitute; pour into crust. Microwave on 50% power for 20 minutes, rotating a quarter turn every 5 minutes, or until a knife inserted near the center comes out clean.

PHILLY Pesto Pasta

Ingredients

2 cups rotini pasta, uncooked
2 cups sliced fresh mushrooms
1 teaspoon oil
1/4 cup PHILADELPHIA Cream
Cheese Spread
2 tablespoons pesto
1/2 cup cherry tomatoes, halved
1 tablespoon fresh basil

Directions

Cook pasta as directed on package.

Meanwhile, cook and stir mushrooms in hot oil in large skillet 5 to 7 minutes or until mushrooms are tender. Add cream cheese spread and pesto; cook 5 minutes or until cream cheese is melted and mixture is well blended, stirring frequently.

Drain pasta. Add to skillet along with tomatoes and basil; mix lightly.

Meaty Spaghetti Sauce

Ingredients

- 1 pound lean ground beef
- 1 pound pork sausage
- 2 ounces sliced pepperoni sausage
- 1 green bell pepper, chopped
- 1/2 red bell pepper, chopped
- 1 tablespoon minced garlic
- 2 onions, chopped
- 2 carrots, diced
- 2 stalks celery, chopped
- 1 (8 ounce) can sliced mushrooms
- 1 (15 ounce) can tomato sauce
- 2 (14.5 ounce) cans diced tomatoes
- 2 (6 ounce) cans tomato paste
- 3 cubes beef bouillon cube
- 3 bay leaves
- 1 tablespoon dried thyme
- 1 1/2 tablespoons dried oregano
- 1 1/2 teaspoons dried basil
- 1/2 teaspoon crushed red pepper flakes
- 1 teaspoon ground black pepper
- 1 tablespoon white sugar
- 1 cup beef broth

Directions

In a large stockpot cook the ground beef, sausage, pepperoni, green bell pepper, red bell pepper, garlic, onion, carrots and celery. Cook until beef is no longer pink. Drain into a large colander to drain grease.

To the large saucepot, add the mushrooms, tomato sauce, tomatoes, tomato paste, bouillon cubes, bay leaves, thyme, oregano, basil, crushed red pepper, black pepper, sugar, and beef broth and stir well. Pour the meat mixture into the pot. Bring to a boil, reduce heat and cover. Simmer for 2 hours.

Vegetable Swiss Chicken

Ingredients

4 skinless, boneless chicken breast halves - cooked
1 (16 ounce) package frozen mixed vegetables, thawed
1 (10.75 ounce) can condensed cream of mushroom soup
1 cup milk
8 slices Swiss cheese
1 pinch garlic powder
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl combine the chicken, mixed vegetables, soup, milk, garlic powder, salt and pepper. Mix all together. Pour a layer of the mixture into a 9x13 inch baking dish. Add a layer of Swiss cheese. Repeat layers and bake in the preheated oven for 1/2 hour or until heated through and cheese is melted and bubbly.

Macaroni Chicken Dinner

Ingredients

2 (10.75 ounce) cans condensed cream of mushroom soup, undiluted
1 cup chicken broth
1 cup milk
1/2 cup half-and-half cream
2 1/2 cups cubed cooked chicken
2 cups uncooked elbow macaroni
2 cups shredded Cheddar cheese
2 celery ribs, diced
4 hard-cooked eggs, chopped
3/4 cup dry bread crumbs
2 tablespoons butter, melted

Directions

In a large bowl, combine the soup, broth, milk and cream. Stir in the chicken, macaroni, cheese, celery and eggs. Transfer to a greased 3-qt. baking dish.

Cover and bake at 350 degrees F for 30 minutes. Combine bread crumbs and butter; sprinkle over top. Bake, uncovered, 15-20 minutes longer or until macaroni is tender. Let stand for 5 minutes before serving.

Crab Stuffed Chicken Breasts

Ingredients

4 tablespoons butter, divided
1/4 cup all-purpose flour
1 cup chicken broth
1/2 cup milk
1/4 cup chopped onion
1 (6 ounce) can crabmeat -
drained, flaked and cartilage
removed
1 (4.5 ounce) can sliced
mushrooms, drained
1/3 cup crushed saltine crackers
2 tablespoons minced fresh
parsley
1/2 teaspoon salt
1 pinch ground black pepper
4 skinless, boneless chicken
breast halves
1 cup shredded Swiss cheese
1/2 teaspoon paprika

Directions

To Make White Sauce: Melt 3 tablespoons of the butter in a medium saucepan. Stir in flour until smooth, then gradually stir in broth and milk. Bring all to a boil; boil, stirring, for about 2 minutes. Remove from heat and set aside.

In a large skillet melt remaining 1 tablespoon butter and saute onion over medium heat until tender. Add crab, mushrooms, cracker crumbs, parsley, salt, pepper and 2 tablespoons of the prepared white sauce. Heat through.

Preheat oven to 350 degrees F (175 degrees C).

Pound chicken breasts to 1/4 inch thickness. Spoon about 1/4 of the crab mixture onto the edge of each chicken breast; roll up and secure with toothpicks. Place chicken rolls in a lightly greased 9x13 inch baking dish, then top with remaining white sauce.

Cover dish and bake at 350 degrees F (175 degrees C) for 30 minutes or until chicken juices run clear. Sprinkle with cheese and paprika and bake, uncovered, for another 5 minutes or until cheese is melted and bubbly. Remove toothpicks and serve.

Savannah's Best Marinated Portobello

Ingredients

1/2 cup cooking wine
1 tablespoon olive oil
2 tablespoons dark soy sauce
2 tablespoons balsamic vinegar
2 cloves garlic, minced
2 large portobello mushroom caps

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a baking dish, mix the wine, olive oil, soy sauce, balsamic vinegar, and garlic. Place mushroom caps upside down in the marinade, and marinate 15 minutes.

Cover dish, and transfer to the preheated oven. Bake 25 minutes. Turn mushrooms and continue baking 8 minutes.

Chicken and Snow Peas

Ingredients

- 1 cup chicken broth
- 3 tablespoons soy sauce
- 1 tablespoon cornstarch
- 1 tablespoon ground ginger
- 2 tablespoons vegetable oil
- 4 large skinless, boneless chicken breast halves, cubed
- 2 cloves garlic, minced
- 1 1/2 cups sliced fresh mushrooms
- 2 (8 ounce) cans sliced water chestnuts, drained
- 3 cups snow peas
- 1 tablespoon sesame seeds

Directions

Whisk the chicken broth, soy sauce, cornstarch, and ginger together in a small bowl; reserve.

Heat oil in a large skillet or wok. Cook and stir chicken and garlic in the oil until chicken is cooked through, 8 to 10 minutes. Stir in mushrooms, water chestnuts, and reserved chicken broth mixture. Cook until sauce begins to thicken, 3 to 5 minutes.

Stir snow peas into the pan and cook until tender, 3 to 5 minutes. Transfer to a platter and sprinkle with sesame seeds before serving.

Ham 'N' Egg Tortilla Bake

Ingredients

1 cup sliced fresh mushrooms
1 medium onion, chopped
1/2 cup chopped green pepper
1/4 cup butter or margarine
6 eggs
1/4 cup milk
1/4 teaspoon pepper
1 cup cubed fully cooked ham
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
10 (8 inch) flour tortillas
1 1/2 cups shredded Cheddar cheese

Directions

In a large skillet, saute the mushrooms, onion and green pepper in butter until tender. Meanwhile, in a bowl, whisk together the eggs, milk and pepper; add the ham. Pour into the skillet. Cook and stir over medium heat until eggs are completely set.

In a greased 13-in. x 9-in. x 2-in. baking dish, spread half of the soup. Place 3 tablespoons egg mixture down the center of each tortilla; sprinkle each with 1 tablespoon cheese. Roll up and place seam side down over soup.

Spread remaining soup over tortillas. Sprinkle with remaining cheese. Bake, uncovered, at 350 degrees F for 20-25 minutes or until heated through.

Ham and Brussels Sprout Bake

Ingredients

20 Brussels sprouts, halved
1 cup cubed ham
1 cup sliced fresh mushrooms
3 finely chopped green onions
(white portion only)
1 tablespoon grated Parmesan
cheese
1 tablespoon grated Asiago
cheese
1/2 cup sauerkraut, drained
1/2 cup olive oil
1 tablespoon fresh lemon juice
1 clove garlic, minced
2 teaspoons dried basil
ground black pepper to taste
1 tablespoon Italian-style bread
crumbs

Directions

Preheat oven to 350 degrees F (175 degrees C).

Toss together the Brussels sprouts, ham, mushrooms, green onion, Parmesan cheese, Asiago Cheese, and sauerkraut in a large bowl until combined. Add the olive oil, lemon juice, garlic, basil, and pepper; toss until coated. Pour this mixture into a 2 quart baking dish and sprinkle with bread crumbs.

Bake in preheated oven until the Brussels sprouts are tender, about 45 minutes.

Hash Brown Ham Quiche

Ingredients

4 cups frozen shredded hash brown potatoes
1/4 teaspoon salt
1/4 teaspoon pepper
3 tablespoons butter, divided
1 medium onion, chopped
1/2 cup chopped green pepper
1/2 cup chopped fresh mushrooms
2 teaspoons all-purpose flour
3/4 cup diced fully cooked ham
3 eggs, beaten
1/2 cup milk
1/2 cup shredded Cheddar cheese

Directions

In a large skillet, saute the hash browns, salt and pepper in 2 tablespoons butter until golden brown. Press into the bottom and up the sides of a greased 9-in. pie plate. In the same skillet, saute the onion, green pepper and mushrooms in remaining butter. Remove from the heat; sprinkle with flour. Stir in the ham, eggs and milk. Pour into hash brown crust.

Bake at 350 degrees F for 25 minutes. Sprinkle with cheese; bake 5 minutes longer or until a knife inserted near the center comes out clean. Let stand for 10 minutes before cutting.

Cheesy Spaghetti Bake

Ingredients

1 pound uncooked spaghetti,
broken into 3-inch pieces
4 pounds ground beef
2 large onions, chopped
1 large green pepper, chopped
4 cups milk
4 (10.75 ounce) cans condensed
tomato soup, undiluted
2 (10.75 ounce) cans condensed
cream of mushroom soup,
undiluted
4 cups shredded sharp Cheddar
cheese, divided

Directions

Cook spaghetti according to package directions. Drain and place in two greased 13-in. x 9-in. x 2-in. baking dishes; set aside.

In two Dutch ovens or stockpots, cook the beef, onions and green pepper over medium heat until meat is no longer pink; drain. To each pot, add 2 cups of milk, two cans of tomato soup, one can of mushroom soup and 1 cup of cheese. Bring to a boil.

Spoon over spaghetti (spaghetti will absorb liquid during baking). Sprinkle with remaining cheese. Bake, uncovered, at 350 degrees F for 40-45 minutes or until bubbly and top is lightly browned.

Boyfriend Bait Beef Stroganoff

Ingredients

1 1/2 pounds beef tenderloin, well trimmed, meat cut bite-sized pieces (about 1-inch square)
4 tablespoons butter
1/2 cup finely chopped shallots
2 1/2 cups sliced mushrooms
2 cups canned beef broth
3 teaspoons cornstarch
1 cup sour cream
2 teaspoons Dijon mustard

Directions

Over medium high heat, gently cook beef tenderloin in 2 tablespoons of butter for about 2 minutes, until just seared on all sides. You will still be able to see red. Remove from pan and set aside in a rimmed dish or baking sheet so that you collect the juices.

Return the pan to medium-high heat and cook the shallots and mushrooms in remaining butter until soft and wilted, about 5 minutes. Mix cornstarch into cold beef broth, whisk to blend. Pour into pan, and stir together with shallots and mushrooms until thickened, two or three minutes.

Add sour cream and mustard, stir to blend. Add beef and juices from dish; stir over medium just till warmed through. Salt to taste.

Colorful Chicken Casserole

Ingredients

- 1 cup chopped celery
- 1 cup chopped green pepper
- 3/4 cup chopped onion
- 2 tablespoons butter
- 1 cup chicken broth
- 1 cup frozen corn
- 1 cup frozen peas
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 3 cups cubed cooked chicken
- 1 (7 ounce) package elbow macaroni
- 1 (4.5 ounce) jar sliced mushrooms, drained
- 1 cup shredded Cheddar cheese

Directions

In a large skillet, saute celery, green pepper and onion in butter until tender. Add broth, corn, peas and salt if desired and pepper; heat through. Stir in chicken and spaghetti.

Divide between two 8-in. square baking dishes coated with nonstick cooking spray. Top with mushrooms and cheese.

Cover and freeze one casserole for up to 3 months. Cover and bake the second casserole at 350 degrees F for 20 minutes. Uncover and bake 10 minutes longer or until heated through.

To use frozen casserole: Bake at 350 degrees F for 35 minutes. Uncover and bake 15 minutes longer or until heated through.

Oven-Baked Risotto

Ingredients

1 cup uncooked Arborio or regular long-grain white rice
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom with Roasted Garlic Soup
1 1/2 cups water
1 cup milk
1/4 cup grated Parmesan cheese
2 tablespoons drained chopped sun-dried tomatoes
2 tablespoons chopped fresh parsley

Directions

Heat the oven to 400 degrees F. Stir the rice, soup, water, milk, cheese and tomatoes in a 2-quart shallow baking dish. Cover the baking dish.

Bake for 30 minutes. Stir the rice mixture.

Bake, uncovered, for 10 minutes or until the rice is tender. Let stand for 5 minutes. Sprinkle with the parsley.

Easy Chicken Casserole

Ingredients

4 skinless, boneless chicken breast halves
1 (10.75 ounce) can condensed cream of chicken soup
1 cup sour cream
32 buttery round crackers
1/4 cup chopped onion (optional)
1/4 cup chopped mushrooms (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C).

Boil chicken until cooked through (no longer pink inside), about 20-30 minutes. Chop into bite size pieces and place in a 9x13 inch baking dish.

Combine soup, sour cream, onion (optional) and mushrooms (optional). Pour mixture over chicken and top with crumbled crackers. Cover and bake at 350 degrees F (175 degrees C) for 30 minutes (or freeze for baking at another time).

Cabbage with Portobello Mushrooms

Ingredients

1/2 tablespoon margarine (such as Earth Balance®)
1/2 tablespoon olive oil
1/2 medium head cabbage - cut into thick, short strips
2 portobello mushroom caps, thickly sliced
2 pinches kosher salt, or to taste
ground black pepper to taste
garlic powder to taste

Directions

Melt the margarine with the olive oil in a large skillet over medium-high heat. Cook and stir the cabbage in the margarine until soft, about 5 minutes; season with salt, pepper, and garlic powder. Add the mushrooms; continue cooking, stirring frequently, until mushrooms are tender.

Seafood Strata with Pesto

Ingredients

12 slices day-old sourdough bread, crusts removed
1 cup basil pesto
3 tablespoons butter
1 (10 ounce) package sliced fresh mushrooms
1 cup chopped green onion
1/4 cup dry sherry
8 ounces medium shrimp - peeled and deveined
8 ounces fresh crabmeat
2 cups shredded Swiss cheese
6 eggs
3 cups half-and-half cream
1/2 teaspoon salt
1/8 teaspoon cayenne pepper
1/2 cup panko bread crumbs
1 medium tomato, cut into wedges
1 tablespoon chopped fresh basil or chives for garnish

Directions

Preheat the oven to 350 degrees F (175 degrees C). Cut each slice of bread into 4 triangles. Place them on a baking sheet, and bake for about 10 minutes, or until toasted. Allow to cool, then spread pesto onto one side of each piece of bread. Set aside.

Melt the butter in a large skillet over medium heat. Add the mushrooms; cook and stir until all of the liquid has evaporated. Add the onions; cook and stir for a couple of minutes, then pour in the sherry. Simmer for 1 minute.

Place half of the bread triangles into a greased 9x13 inch baking dish with the pesto side facing up. Sprinkle half of the cheese over the bread. Spread the shrimp and crabmeat over the cheese. Top with the mushroom and onion mixture, then sprinkle all but 1/2 cup of the remaining cheese over the mushrooms. Cover with the other half of the bread so that the pesto side is facing down. In a large bowl, whisk together the eggs, half-and-half, salt, and cayenne pepper. Pour over the entire casserole. Cover and refrigerate for at least 2 and up to 24 hours. Remove from the refrigerator for one hour before baking.

Preheat the oven to 350 degrees F (175 degrees C). Combine the 1 cup of reserved cheese with the panko crumbs in a plastic bag. Shake to blend, and sprinkle over the top of the casserole.

Bake uncovered for 55 to 60 minutes in the preheated oven, or until a knife inserted in the center comes out clean. Let stand for 15 minutes before serving. Garnish with fresh tomato and basil or chives.

Cheese Enchiladas

Ingredients

1 (15 ounce) can tomato sauce
1 (6 ounce) can tomato paste
2 teaspoons Creole-style seasoning
1 (12 ounce) package corn tortillas
1 (8 ounce) package Cheddar cheese, shredded, divided
1 onion, diced
1 (6 ounce) can sliced ripe olives
1 (6 ounce) can sliced mushrooms

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl combine tomato sauce, tomato paste and Creole-style seasoning.

Warm tortillas in microwave, or in oven; dip them in the tomato sauce mixture and lay them in a 9x13 inch casserole dish. Fill each tortilla with cheese, onion, olives and mushrooms; roll. Repeat until dish is full. Sprinkle a small amount of cheese on top.

Bake in preheated oven for 25 to 30 minutes, or until cheese is melted and bubbly.

Chicken Noodle Casserole I

Ingredients

1 (3 pound) chicken - cooked,
deboned and shredded
6 ounces spaghetti
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (10.75 ounce) can condensed
cream of chicken soup
1/4 cup water
salt and pepper to taste
1 cup shredded mozzarella
cheese

Directions

Cook spaghetti in a large pot of salted boiling water until it is al dente (about 8 to 10 minutes). Drain and set aside.

Preheat oven to 350 degrees F (175 degrees C).

In a 9x13 inch baking dish combine the shredded chicken, cooked spaghetti, soups, water, salt and pepper. Mix all together. Sprinkle cheese on top of mixture and bake in preheated oven for 20 to 25 minutes or until cheese is melted and turning slightly brown. Let cool 10 minutes and serve!

Tuna Noodle Casserole IV

Ingredients

2 cups elbow macaroni
1 (9 ounce) can tuna, drained
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (10.75 ounce) can milk
1 cup shredded sharp Cheddar
cheese
1 cup crushed croutons

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Cook macaroni in boiling water for 8 to 10 minutes, or until al dente; drain.

In a medium bowl, combine tuna, condensed soup, and milk. Mix with the macaroni, and pour into 2 quart casserole dish. Sprinkle Cheddar cheese and crushed croutons over top.

Bake in a preheated oven for 20 to 30 minutes, or until bubbling and browned on the top.

T-Bone Steak with Parmesan-Dusted Mushrooms

Ingredients

1 beef T-bone or Porterhouse steak, cut 1 inch thick
1 tablespoon butter
2 tablespoons dry bread crumbs
1 tablespoon grated Parmesan cheese
2 1/4 teaspoons steak seasoning blend
8 ounces button mushrooms, cut into quarters
1/4 cup finely chopped green onions

Directions

Melt 1 teaspoon butter in large nonstick skillet over medium heat; stir in bread crumbs and cheese. Cook and stir 3 to 6 minutes or until lightly toasted. Remove from pan. Set aside.

Press 2 teaspoons steak seasoning evenly onto beef steak. Place steak on rack in broiler pan so surface of beef is 3 to 4 inches from heat. Broil 15 to 20 minutes for medium rare (145 degrees F) to medium (160 degrees F) doneness, turning once.

Meanwhile, melt remaining 2 teaspoons butter in same skillet over medium heat. Add mushrooms, green onions and remaining 1/4 teaspoon steak seasoning; cook and stir 4 to 6 minutes or until mushrooms are just tender and lightly browned; keep warm.

Remove bone from steak; carve crosswise into slices. Serve with mushrooms. Sprinkle crumb mixture over mushrooms and steak.

Asparagus Avocado Medley

Ingredients

1 pound fresh asparagus, trimmed and cut into 1 1/2 inch pieces
8 fresh mushrooms, sliced
1 large ripe avocado, peeled and cubed
1 medium zucchini, diced
1 large tomato, seeded and chopped
1 medium red onion, sliced
2 tablespoons lemon juice
2 tablespoons olive or canola oil
1 tablespoon balsamic vinegar
1 teaspoon Dijon mustard
1 garlic clove, minced
1/2 teaspoon dried basil
1/2 teaspoon dried thyme
1/4 teaspoon salt
1/4 teaspoon pepper

Directions

Place asparagus and 2 tablespoons water in a microwave-safe dish. Cover and microwave on high for 3-6 minutes or until crisp-tender, stirring once; drain and cool.

In a large bowl, combine the asparagus, mushrooms, avocado, zucchini, tomato and onion; toss gently. In a jar with a tight-fitting lid, combine the remaining ingredients; shake well. Pour over salad and toss gently to coat. Cover and refrigerate until serving.

Appetizer Chicken Kabobs

Ingredients

3/4 cup soy sauce
1/4 cup sugar
1 tablespoon vegetable oil
1/4 teaspoon garlic powder
1/2 teaspoon ground ginger
2 skinless, boneless chicken breast halves - cut into 1 inch pieces
6 green onions, cut into 1-inch pieces
8 ounces fresh mushrooms, stems removed

Directions

In a mixing bowl, combine first five ingredients. Stir in chicken and onion; allow to marinate for 30 minutes. Soak wooden skewers in water. On each skewer, thread a piece of chicken, onion, mushroom and another chicken piece. Place on a broiler rack. Broil 5 in. from the heat, turning and basting with marinade after 3 minutes. Continue broiling for another 3 minutes or until chicken is done. Serve immediately.

Wild Rice Casserole

Ingredients

2 tablespoons cornstarch
1 cup water
1/4 cup reduced-sodium soy sauce
1 teaspoon reduced-sodium chicken bouillon granules
2 cups sliced celery
1 medium onion, halved and sliced
1 cup sliced fresh mushrooms
2 tablespoons canola oil
2 cups coarsely shredded green cabbage
1 (8 ounce) can sliced water chestnuts
2 cups cooked wild rice

Directions

Combine the cornstarch, water, soy sauce and bouillon until blended. In a nonstick skillet, saute the celery, onion and mushrooms in oil for 8 minutes. Add cabbage and saute for 2-3 minutes longer or until cabbage is just crisp-tender; stir in water chestnuts.

Stir soy sauce mixture and add to the skillet. Bring to a boil; cook and stir over medium heat for 2 minutes or until thickened. Stir in rice.

Pour into an 11-in. x 7-in. 2-in. baking dish coated with nonstick cooking spray. Cover and bake at 350 degrees F for 25-30 minutes or until heated through.

Pepperoni Pizzazz

Ingredients

8 ounces medium tube pasta
1 (28 ounce) jar spaghetti sauce,
divided
1 (4.5 ounce) jar sliced
mushrooms, drained
1 (8 ounce) package sliced
pepperoni
1/2 cup chopped green pepper
1/2 cup chopped onion
1/2 cup grated Parmesan cheese
1/2 teaspoon garlic powder
1/2 teaspoon salt
1/8 teaspoon pepper
1/8 teaspoon crushed red pepper
flakes
1 (8 ounce) can tomato sauce
2 cups shredded mozzarella
cheese

Directions

Cook pasta according to package directions.

Meanwhile, combine 2-1/3 cups spaghetti sauce, mushrooms, pepperoni, green pepper, onion, Parmesan cheese, garlic powder, salt, pepper and red pepper flakes in a bowl. Drain pasta; add to sauce mixture and mix well. Transfer to a greased 3-qt. baking dish. Combine the tomato sauce and remaining spaghetti sauce; pour over top. Cover and bake at 350 degrees F for 40-45 minutes or until bubbly. Sprinkle with mozzarella cheese. Bake, uncovered, 5-10 longer or until cheese is melted. Let stand 5 minutes before serving.

Oatmeal Cream Cheese Patties

Ingredients

1 (3 ounce) package cream cheese, softened
1 cup chopped walnuts
1/2 cup chopped onion
3 eggs, lightly beaten
1 cup uncooked rolled oats
1 tablespoon soy sauce (optional)
2 (10.75 ounce) cans condensed cream of mushroom soup

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a bowl, mix the cream cheese, walnuts, onion, eggs, oats, and soy sauce. Form into patties.

Heat the oil in a skillet over medium heat, and cook the patties 2 minutes on each side, just until firm.

Place the patties in a baking dish. Pour in the cream of mushroom soup.

Bake 1 hour in the preheated oven.

Easy Peasy Venison Stew

Ingredients

2 pounds venison, cut into cubes
salt and pepper to taste
1 kiwi, peeled and sliced
1 1/2 cups red wine

1/4 cup all-purpose flour
extra-virgin olive oil
2 cloves garlic, minced
1 onion, cut into chunks
1 sprig rosemary leaves, minced
1 sprig thyme leaves, minced
balsamic vinegar
1/2 cup beef stock
5 potatoes, peeled and cubed
1 carrots, cut into 1/2 inch pieces
1 parsnips, cut into 1/2 inch pieces
1 (8 ounce) package sliced fresh mushrooms

Directions

Season the venison with salt and pepper, and place into a bowl. Stir in the kiwi slices and red wine until evenly mixed. Cover, and marinate in the refrigerator overnight.

Drain the venison, reserving the red wine marinade. Pick out the pieces of kiwi from the venison, and place them with the red wine marinade. Squeeze as much marinade from the venison as you can.

Heat the olive oil in a large skillet or saucepan over medium-high heat. Place the floured venison cubes in the hot oil, and cook until browned on all sides, 5 to 10 minutes. Remove the venison cubes to a slow cooker. Stir the garlic, onion, rosemary, and thyme into the skillet, and cook until the edges of the onion begins to soften, about 3 minutes. Pour in the balsamic vinegar and the reserved red wine marinade. Bring to a boil and cook for 5 minutes. Pour the onion mixture into the slow cooker, and stir in the beef stock, potatoes, carrots, parsnips, and mushrooms until evenly mixed. Add water if needed to just cover the vegetables.

Cover the slow cooker, and set to LOW. Cook until the venison is easily pulled apart with a fork and the vegetables are tender, about 4 hours. Season to taste with salt and pepper before serving.

Miso Soup with Shiitake Mushrooms

Ingredients

4 cups vegetable broth
4 shiitake mushrooms, thinly sliced
1/4 cup miso paste
4 teaspoons soy sauce
1/3 cup diced firm tofu
2 green onions, trimmed and thinly sliced

Directions

Bring the vegetable broth to a boil in a saucepan. Add the mushrooms, reduce heat to low, and simmer 4 minutes. Stir the miso paste and soy sauce together in a small bowl; add to the broth along with the tofu and continue cooking for 1 minute more. Pour the soup into bowls and top with the green onions to serve.

Meatballs with Mushroom Sauce

Ingredients

1/4 cup evaporated milk
1/4 cup dry bread crumbs
1/2 teaspoon salt
1/4 teaspoon pepper
1 1/2 pounds ground beef

SAUCE:

1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
2/3 cup evaporated milk
2/3 cup water

Directions

In a large bowl, combine the first four ingredients. Crumble beef over mixture and mix well. Shape into 1-1/2-in. balls. In a large oven-proof skillet, brown meatballs; drain. Combine sauce ingredients; pour over meatballs. Bake, uncovered, at 350 degrees F for 30 minutes or until meat is no longer pink.

Strawberry Spinach Salad

Ingredients

1 (10 ounce) package fresh spinach, torn
2 cups sliced fresh strawberries
1 cup sliced fresh mushrooms
1/3 cup real bacon bits
1/3 cup raspberry vinaigrette

Directions

In a large salad bowl, combine the spinach, strawberries, mushrooms and bacon. Drizzle with vinaigrette and toss to coat.

Meal-in-One Casserole

Ingredients

1 pound ground beef
3 medium unpeeled potatoes,
thinly sliced
1 medium onion, sliced and
separated into rings
1 cup frozen peas
1 1/2 cups sliced mushrooms
1 1/2 teaspoons salt
1/4 teaspoon pepper
1 teaspoon sesame seeds
3 tablespoons butter or margarine,
melted

Directions

In a skillet over medium heat, cook beef until no longer pink; drain. Place potatoes in a greased 2-qt. baking dish. Top with beef and onion. Place peas in the center; arrange mushrooms around the peas. Sprinkle with the salt, pepper and sesame seeds; drizzle with butter. Cover and bake at 375 degrees F for 50-60 minutes or until potatoes are tender.

Chicken Divan Lasagna

Ingredients

8 lasagna noodles
4 skinless, boneless chicken breast halves
1 pinch seasoned salt, or to taste
1 pinch ground black pepper, or to taste
8 ounces shredded Swiss cheese
1 (8 ounce) package frozen broccoli cuts, thawed and drained
2 (10.5 ounce) cans cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
10 fluid ounces chicken broth
2 teaspoons crushed dried rosemary

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in the lasagna noodles, and return to a boil. Cook, uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain.

Spray a skillet with cooking spray, and place over medium heat. Sprinkle chicken breasts with seasoned salt and pepper, and place in the skillet. Cover and cook until the meat is barely pink, 5 to 8 minutes, then turn the chicken over and cook, covered, until the chicken is cooked through, an additional 5 to 8 minutes. Remove chicken, and cool in refrigerator about 20 minutes. Cut cooled chicken into bite-size cubes.

Preheat oven to 350 degrees F (175 degrees C). Spray a 9x13-inch baking dish with cooking spray.

In a bowl, mix the shredded Swiss cheese, broccoli, and chicken together. In another bowl, whisk together the cream of chicken soup, cream of mushroom soup, and chicken broth until well combined. Sprinkle the crushed rosemary over the soup mixture.

To assemble, spread 1/3 of the soup mixture over the bottom of the prepared baking dish, and lay 4 lasagna noodles over the soup, overlapping the noodles slightly. Top the noodles with half the chicken-broccoli mixture. Spoon 1/3 of the soup mixture over the chicken and broccoli, then top with the remaining lasagna noodles. Finish with a layer of the remaining chicken-broccoli mixture and the remaining 1/3 of the soup mixture. Cover the dish with foil.

Bake in the preheated oven until the broccoli is tender and the casserole is bubbling, 50 to 60 minutes. Let rest 10 minutes before serving.

Slow Cooker Escalloped Chicken

Ingredients

4 skinless, boneless chicken breast halves - boiled
1 cup chopped onion
1 cup butter
13 cups white bread cubes, baked until slightly dry
1 teaspoon poultry seasoning
1 1/4 teaspoons salt
1/2 teaspoon dried sage
1/2 teaspoon ground black pepper
2 1/2 cups reserved cooking liquid from chicken
1 (10.75 ounce) can condensed cream of mushroom soup
1 cup chopped celery

Directions

FOR DRESSING: Combine the onion, butter or margarine, bread cubes, poultry seasoning, salt, sage, pepper, reserved cooking liquid, mushroom soup and celery. Mix well.

In a slow cooker, layer the cooked chicken and dressing mixture. Cook on low for 4 to 8 hours. Serve.

Cottage Cheese Loaf II

Ingredients

1 (16 ounce) container cottage cheese
1 cup rolled oats
4 ounces saltine crackers, crushed
1 (4 ounce) package buttery round crackers, crushed
4 eggs
1 tablespoon dried sage
1 tablespoon dried oregano
1 tablespoon garlic powder
1 (10.75 ounce) can cream of mushroom soup
3/4 cup milk
1 cup sliced mushrooms

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

In a large bowl, combine cottage cheese, oatmeal, salted crackers, buttery round crackers, eggs, sage, oregano, garlic powder, mushroom soup, milk, and mushrooms. Mix well and spoon into the prepared baking dish.

Bake at 350 degrees F (175 degrees C) for 30 minutes, covered.

Hazelnut Chicken

Ingredients

1 cup dried bread crumbs,
seasoned
1/2 cup ground hazelnuts
4 skinless, boneless chicken
breasts
1 egg, beaten
1/8 cup butter
8 fresh mushrooms, sliced
1 1/2 fluid ounces brandy
2 fluid ounces hazelnut liqueur

Directions

In a shallow dish or bowl, mix together bread crumbs and hazelnuts. Dip chicken breasts in egg beat, then in crumb/nut mixture to coat. In a large saucepan, melt butter or margarine over medium high heat. Brown chicken on both sides. Add the mushrooms, and a little more butter or margarine if necessary. Saute until mushrooms are soft, about 2 minutes.

Remove saucepan from heat and add the brandy. Light with a match, let flame evaporate alcohol. When flame goes out, add hazelnut liquor. Light with a match and let flame evaporate alcohol. When flame goes out, return saucepan to heat and simmer to reduce liquid/sauce until it is thick. Then serve!

Pan Fried Filets with Mushroom Sauce

Ingredients

1 (8 ounce) can chopped mushrooms - drained, liquid reserved
1/4 cup unsalted butter, softened
1/4 cup minced onion
1/4 teaspoon salt
fresh ground black pepper to taste
4 (4 ounce) beef tenderloin filets
3 tablespoons strawberry jelly
1/2 teaspoon fresh lemon juice
5 tablespoons vanilla ice cream

Directions

Mince mushrooms, then mix with butter, minced onion, salt, and pepper in a small bowl. Reserve half of butter mixture, and divide other half over the 4 filets.

Heat a large skillet over medium-high heat. Place steaks, butter side down, in hot skillet. Spread remaining butter mixture over steaks. Cook to desired doneness, turning once. Transfer filets to a plate, cover loosely with foil, and keep warm.

Return skillet to medium-high heat. Stir in reserved mushroom liquid, and scrape up any browned bits from the bottom of pan. Add jelly and lemon juice, and simmer until liquid is reduced by half. Stir in ice cream, and cook until sauce is thickened, about 2 minutes. Pour over filets, and serve immediately.

Chicken Chipulos

Ingredients

1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
2 cups shredded, cooked chicken meat
1 (4 ounce) can diced green chiles
1 onion, finely diced
1 (8 ounce) container sour cream
2 cups shredded Cheddar cheese
8 (10 inch) flour tortillas

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the soups, chicken, green chiles, onion and sour cream in a medium size bowl. Set aside.

Rip tortillas into bite size pieces and layer 1/3 onto the bottom of a 9x13 inch baking dish. Layer chicken mixture on top, then a layer of cheddar cheese. Repeat two additional times, making sure to end with cheese on the top layer. Bake in preheated oven for about an hour and serve.

Amy's Asparagus Casserole

Ingredients

2 pounds fresh asparagus,
trimmed and cut into 1 inch pieces
1 pound provolone cheese,
shredded
2 (10.75 ounce) cans condensed
golden mushroom soup
1 (2.8 ounce) can French-fried
onions

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place asparagus in baking dish; cover with cheese. Spread mushroom soup over cheese.

Bake, covered, until hot and bubbly, about 35 minutes. Remove from oven; remove cover and sprinkle with onions. Return to oven and bake, uncovered, until onions are lightly browned, about 10 minutes.

Turkey with Mushroom Sauce

Ingredients

1 (3 pound) boneless turkey breast, halved
2 tablespoons butter or margarine, melted
2 tablespoons dried parsley flakes
1/2 teaspoon dried tarragon
1/2 teaspoon salt (optional)
1/8 teaspoon pepper
1 (4.5 ounce) jar sliced mushrooms, drained
1/2 cup white wine or chicken broth
2 tablespoons cornstarch
1/4 cup cold water

Directions

Place the turkey, skin side up, in a slow cooker. Brush with butter. Sprinkle with parsley, tarragon, salt if desired and pepper. Top with mushrooms. Pour wine or broth over all.

Cover and cook on low for 7-8 hours.

Remove turkey and keep warm. Skim fat from cooking juices.

In a saucepan, combine cornstarch and water until smooth. Gradually add cooking juices. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with the turkey.

Reveillon Tourtiere

Ingredients

1 tablespoon vegetable oil
2 pounds ground pork
1 1/2 cups beef stock
3 small onion, chopped
2 cups fresh sliced mushrooms
3 cloves garlic, minced
1 cup chopped celery
1 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground black pepper
1/2 teaspoon dried savory
1/4 teaspoon ground cloves
1 cup fresh bread crumbs
1/2 cup chopped parsley
1 recipe pastry for a 9 inch double crust pie
1 egg
1 teaspoon water

Directions

In a large skillet, heat oil over medium high heat. Cook pork, breaking up with spoon, for about 10 minutes or until no longer pink. Drain fat.

Stir in stock, onions, garlic, mushrooms, celery, salt, cinnamon, pepper, savory, and cloves; bring to a boil. Reduce heat to medium low. Simmer for 35 to 45 minutes, or until 2 tablespoons liquid is left. Stir in fresh bread crumbs and parsley. Taste, and adjust the seasoning to your liking. Cover, and refrigerate until cold. The filling can be stored for up to one day.

Roll out pastry to about 1/8 inch thickness, and fit to pie plate. Spoon filling into shell. Roll out top pastry. Moisten rim of pie shell with water. Cover with top pastry, pressing edges together to seal. Trim and flute pastry edge. Beat egg with water, and brush over the top pastry. Cut steam vents in top.

Bake at 375 degrees F (190 degrees C) for 40 to 45 minutes, or until golden brown. Allow to cool for about 10 minutes before serving.

Thai Noodles and Chicken

Ingredients

1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom with Roasted Garlic Soup
1/3 cup creamy peanut butter
3 tablespoons soy sauce
2 tablespoons lime juice
2 tablespoons packed brown sugar
1/2 teaspoon crushed red pepper
1 (6 ounce) package refrigerated fully-cooked grilled chicken strips
1 (16 ounce) package vermicelli pasta, cooked and drained
2 cups coleslaw mix
1/3 cup chopped dry-roasted peanuts
2 tablespoons chopped fresh cilantro leaves (optional)

Directions

Heat the soup, peanut butter, soy sauce, lime juice, brown sugar and red pepper in a 12-inch skillet over medium-high heat to a boil. Reduce the heat to low. Add the chicken and cook until the mixture is hot and bubbling. Remove the skillet from the heat.

Add the pasta and coleslaw mix to the skillet and toss to coat. Sprinkle with the peanuts and cilantro, if desired.

Homemade Chicken Fettuccine

Ingredients

8 ounces fettuccini pasta
2 tablespoons butter
3 skinless, boneless chicken
breast halves - cut into chunks
8 ounces mushrooms, sliced
1 teaspoon garlic salt
1/8 teaspoon ground black
pepper
1 1/2 cups heavy cream
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add fettuccine and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet, brown chicken and mushrooms in butter until chicken is cooked through. Season with garlic salt and pepper. Add whipping cream and cook until thick, stirring constantly. Add parmesan cheese when at desired consistency. Serve over noodles.

Cindy's Thai Hot and Sour Soup

Ingredients

1 cup uncooked long grain white rice
12 cups water, divided
3 bone-in chicken breast halves
4 kaffir lime leaves
1 stalk lemon grass, chopped (optional)
5 green onions, chopped
1 tablespoon chopped fresh garlic
2 cups chopped tomatoes
2 tablespoons fish sauce
6 fresh mushrooms, chopped
1/3 cup chopped cilantro
1 tablespoon chopped fresh red chile peppers
1 (1.41 ounce) package tamarind soup base

Directions

Place the rice and 2 cups water in a pot, and bring to a boil. Reduce heat to low, cover, and simmer 20 minutes.

Pour the remaining 10 cups water into a large pot, and bring to a boil. Place chicken in the pot. Stir in kaffir lime leaves, lemon grass, green onions, garlic, tomatoes, fish sauce, mushrooms, cilantro, red chile peppers, and tamarind soup base. Cook chicken 30 minutes, or until juices run clear. Remove chicken from pot, debone, and chop. Return meat to the soup, and discard bones. Serve over cooked rice.

Ground Beef Stroganoff

Ingredients

1 pound ground beef
1/2 cup chopped onion
1 (4.5 ounce) can mushrooms,
drained
1/2 teaspoon garlic powder
1/2 teaspoon mustard powder
1/2 cup sour cream
1/2 cup mayonnaise
1/2 cup beef broth
1 (8 ounce) package wide egg
noodles

Directions

Break up ground meat into a large skillet, and add onion, mushrooms, garlic powder, and mustard powder. Cook and stir over medium heat until the meat is browned and onion is tender. Drain off excess fat.

In a small bowl, combine sour cream, mayonnaise, and beef broth. Stir into beef mixture, and cook over low heat for 10 to 15 minutes. Do not stir too much.

Meanwhile, cook pasta in a large pot of boiling water until done. Drain. Serve sauce over hot noodles.

Meatballs with Pepper Sauce

Ingredients

1 cup evaporated milk
1 tablespoon Worcestershire sauce
1 envelope onion soup mix
2 pounds ground beef
Sauce:
1/2 pound fresh mushrooms, sliced
1 1/2 cups ketchup
3/4 cup packed brown sugar
3/4 cup water
1/2 cup chopped green pepper
1/2 cup chopped sweet red pepper
2 tablespoons chopped onion
1 tablespoon Worcestershire sauce

Directions

In a large bowl, combine the first three ingredients. Crumble beef over mixture and mix well. Shape into 1-in. balls. Place on a greased broiler pan. Broil 4-6 in. from the heat for 5-8 minutes or until browned. In a Dutch oven, combine the sauce ingredients. Bring to a boil. Reduce heat; add meatballs. Simmer, uncovered, for 1 hour or until the meat is no longer pink.

Soft Polenta with Spicy Tomato Sauce

Ingredients

1 quart water
1/2 cup stone ground cornmeal
1/2 cup quinoa
1/2 teaspoon salt
2 tablespoons olive oil
2 cups minced onion
1 large portobello mushroom,
chopped
3 cloves garlic, minced
2 (14.5 ounce) cans stewed
tomatoes
1/4 cup sherry
1/2 teaspoon crushed red pepper
flakes (optional)
1 teaspoon dried oregano
salt and pepper to taste
3 cups chopped green onions
1/2 cup grated Parmesan cheese
1/4 cup shaved Parmesan cheese

Directions

In a small bowl whisk together 2 cups water with the cornmeal, quinoa and salt. Bring the remaining 2 cups water to a boil in a heavy saucepan. Stir the cornmeal mixture into the boiling water, and continue stirring. Be careful! The polenta may spit and sputter and the hot bits of polenta can burn. Turn the heat to very low and cook the polenta for 40 minutes; stirring with a wooden spoon every 10 minutes.

Make the tomato sauce while the polenta cooks: Heat olive oil in a large saucepan over medium heat, add the onions. Cook the onions for about 5 minutes, stirring often, until they have softened. Stir in the chopped mushrooms and the garlic, saute for 5 minutes. Then add the tomatoes, sherry, chili flakes and oregano. When the sauce comes to a boil turn the heat to low. Simmer the sauce for 30 minutes; season with salt and pepper.

When the polenta has cooked for 40 minutes sprinkle the green onions and grated cheese into the polenta. Stir well. Mound the polenta on plates, make a well in the center of each mound and ladle in the tomato sauce. Garnish with the shaved cheese.

Saucy Cranberry Orange Chicken

Ingredients

1 tablespoon vegetable oil
4 skinless, boneless chicken breast halves
1/4 cup orange juice
1/4 cup cranberry juice
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular or 98% Fat Free)
1 tablespoon dried cranberries
1 tablespoon chopped fresh sage leaves
1/8 teaspoon ground black pepper
4 cups hot cooked instant white rice
Sliced green onion

Directions

Heat the oil in a 10-inch skillet over medium-high heat. Add the chicken and cook for 10 minutes or until it's well browned on both sides.

Add the orange juice, cranberry juice, soup, cranberries, sage and black pepper in the skillet and heat to a boil. Reduce the heat to low. Cover and cook for 5 minutes or until the chicken is cooked through.

Serve the chicken mixture over the rice and sprinkle with the onions.

Elegant Chicken

Ingredients

1 (2 ounce) package chipped beef
6 skinless, boneless chicken
breast halves
1 pound sliced bacon
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (16 ounce) container sour cream
1/2 teaspoon paprika

Directions

Preheat oven to 275 degrees F (135 degrees C).

Line the bottom of a 9x13 inch baking dish with slices of chipped beef. Wrap bacon slices around chicken breasts, and place on top of chipped beef. In a medium bowl, mix together condensed soup and sour cream. Pour sour cream mixture over chicken breasts, and sprinkle with paprika.

Bake in preheated oven for 2 hours.

Bacon Wrapped Delights

Ingredients

12 spears white asparagus
4 ounces enoki mushrooms
4 ounces shiitake mushrooms,
stemmed and sliced 1/4-inch thick
24 slices bacon

Directions

Preheat oven to 425 degrees F (220 degrees C).

Bring a pot of water to a boil. Blanch the asparagus until it is barely cooked and still crisp, 2 to 4 minutes. When done, plunge the asparagus into ice water to stop the cooking. When cool, trim the asparagus to 8-inch lengths. Wrap a bundle of 6 asparagus spears with six strips of bacon, side by side, securing each slice with a toothpick. The bacon should be wrapped around twice so that there are two layers.

Trim the enoki mushrooms, and separate into 12 pieces. Stuff each enoki piece with four pieces of shiitake. Wrap each bundle with a slice of bacon, wrapping around twice, and secure with a toothpick. Place the bundles on a wire rack placed over a baking sheet.

Roast in preheated oven for 6 minutes, then flip the bundles over, and cook for another 4 to 6 minutes, until the bacon is brown and crisp.

To serve, remove all 24 toothpicks, and slice the asparagus bundles between the bacon. Drain on paper towels for a moment before serving.

Chicken Chow Mein

Ingredients

1/4 cup butter
1/2 cup chopped mushrooms
2 cups chopped celery
2 onions, chopped
1/4 teaspoon garlic powder
2 1/2 cups chicken broth
1 (15 ounce) can baby corn
1/2 cup green beans
2 teaspoons soy sauce
2 tablespoons cornstarch
1/3 cup cold water
3 cups cooked, cubed chicken
meat

Directions

In a wok or skillet, melt butter or margarine over medium heat. Add mushrooms, celery, onions and garlic powder; cook until the onions have wilted. Add chicken broth and baby corn. Continue cooking until celery is cooked but still crisp. Stir in the green beans or bean sprouts and soy sauce.

Mix cornstarch and water together in a small bowl. Slowly stir into vegetables. Sauce should start to thicken a little. Mix in chicken, and heat through.

Broccoli Chicken Casserole I

Ingredients

4 skinless, boneless chicken breast halves
1 pound broccoli florets, cooked
1 (10.75 ounce) can condensed cream of mushroom soup
1 tablespoon mayonnaise
1 cup shredded Cheddar cheese
1 cup dry stuffing mix

Directions

Preheat oven to 350 degrees F (175 degrees C).

Boil chicken until tender and shred or cut into bite size pieces. Meanwhile, steam broccoli until crisp but tender.

In a small bowl mix together the soup and mayonnaise. Set aside. In a 9x13 inch baking dish layer the chicken, broccoli, soup mixture, and cheese. Sprinkle dry stuffing mix over the top and bake in the preheated oven for 25-30 minutes.

Mushroom Olive Salad

Ingredients

1/4 pound fresh mushrooms,
chopped
2 tablespoons chopped stuffed
olives
2 tablespoons olive oil
1 garlic clove, minced
1/8 teaspoon dried basil
salt and pepper to taste

Directions

In a bowl, combine all ingredients. Cover and refrigerate for at least 1-1/2 hours before serving.

Fantastic Grilled Potatoes

Ingredients

2 large baking potatoes, thinly sliced
1 onion, thinly sliced
1 green bell pepper, diced
1 red bell pepper, diced
6 button mushrooms, sliced
salt and black pepper to taste
1 pinch mixed vegetable flakes, or to taste
1 pinch paprika, or to taste
2 tablespoons reduced fat spread (such as Brummel & Brown®), or to taste

Directions

Preheat an outdoor grill for medium-high heat; lightly oil the grate.

Cut two 12x18-inch pieces of aluminum foil and fold them in half to create two 12x9-inch rectangles. Spray one side of each piece with cooking spray. Arrange the potatoes over one sheet of prepared foil in an overlapping pattern, leaving 2 inches free on all sides. Sprinkle with the onion, green bell pepper, red bell pepper, and sliced mushrooms. Season with salt, pepper, vegetable flakes, and paprika to taste. Dot with the reduced fat spread. Place the second piece of foil over the potatoes with the greased side down. Seal the edges by creating several folds; poke 4 to 6 holes in the top to allow steam to escape.

Cook on the preheated grill until the potatoes are tender, 20 to 30 minutes.

Easy Venison Stew

Ingredients

2 tablespoons olive oil
1 onion, chopped
2 cloves minced garlic
1 pound venison, cut into strips
1 (28 ounce) can diced tomatoes
1 (8 ounce) can sliced mushrooms, drained
1/2 teaspoon dried thyme
1/2 teaspoon dried sage
1/4 teaspoon dried tarragon
1/4 teaspoon salt

Directions

Heat the olive oil in a large skillet over medium heat; cook and stir the onion and garlic in the hot oil until the onion is translucent, about 5 minutes. Add the venison to the skillet; cook and stir until evenly browned. Stir the tomatoes, mushrooms, thyme, sage, tarragon, and salt into the mixture; cover the skillet and allow the mixture to simmer until the venison is tender, 30 to 40 minutes.

Dol Sot Bi Bim Bap

Ingredients

1/2 cup soy sauce
1/2 cup white sugar
1/2 cup brown sugar
1/4 cup minced garlic
1/3 cup chopped green onion
4 tablespoons toasted sesame seeds
20 ounces rib-eye steak, sliced thin
salt and pepper to taste
3 cups uncooked glutinous (sticky) white rice, rinsed
6 1/2 cups water
4 dried shiitake mushrooms
1 pound fresh spinach, washed and chopped
12 ounces cucumber, julienned
12 ounces carrots, julienned
sesame oil
8 ounces fresh bean sprouts
6 eggs
6 sheets nori, crumbled
6 tablespoons sesame oil
1/4 cup chili bean paste (Kochujang)

Directions

Make the marinade for the beef. Combine the soy sauce, sugars, garlic, green onions, sesame seeds in a large bowl; add the sliced beef strips to the marinade, and season with salt and pepper. Cover, and refrigerate for at least 2 hours.

Bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low and cover; simmer until the rice is tender and the liquid has been absorbed, 20 to 25 minutes.

Preheat an oven to 425 degrees F (220 degrees C), and place 6 Korean stone bowls in oven. Combine shiitake mushrooms and 1/2 cup hot water in a small bowl, and soak for about 10 minutes, until pliable. Trim off and discard the stems. Thinly slice the caps. Set aside.

Bring a saucepan of water to a boil. Add spinach to the water just long enough to wilt the leaves, and then drain and pat dry. Set aside. Combine cucumber and carrots in a bowl, and season with salt and pepper. Set aside.

Preheat wok over medium-high heat. Cook carrots and cucumbers in a small amount of sesame oil to soften, stirring frequently. Remove from pan, and set aside. Add a small amount of sesame oil to the pan, and cook spinach in sesame oil for a minute or two. Remove spinach from pan, and set aside. Add the meat strips and marinade to the wok; cook, stirring frequently, until the liquid reduces in volume, about 4 to 5 minutes.

Transfer the stone bowls from the oven to suitable heat resistant surface. Brush each bowl with sesame oil to coat. Divide the rice into the bowls, and gently pack to the bottom (the rice should sizzle as you arrange). Arrange the cucumbers and carrots, bean sprouts, greens, shiitake mushrooms, and beef mixture over each portion of rice. Immediately before serving, add one raw egg yolk to each bowl, drizzle with about a tablespoon of sesame oil, and top with the nori. Serve Kochujang sauce as a condiment.

Kentucky Hot Brown

Ingredients

1/2 cup butter
6 tablespoons all-purpose flour
3 cups milk
1/2 cup freshly grated Parmesan cheese, divided
1 egg, beaten
salt and pepper to taste
1 tablespoon butter
2 cups sliced fresh mushrooms
1 tomato, thinly sliced
1 pound thinly sliced cooked turkey
8 slices bread, toasted
8 slices bacon, cooked

Directions

In a large skillet, melt 1/2 cup butter over medium heat. Stir in enough flour to absorb all of the butter. Slowly whisk in the milk, and 6 tablespoons of Parmesan cheese. Stir in the egg to thicken the sauce, but do not allow to boil. Remove from heat, and season with salt and pepper to taste.

Heat remaining tablespoon of butter in a small skillet. Saute mushrooms in the butter until soft. Set aside.

Preheat your oven's broiler. For each Hot Brown, place two slices of toast onto a heatproof plate or dish. Cover the toast with about 1/4 cup sauteed mushrooms and a couple of tomato slices. Place a liberal amount of turkey onto each Hot Brown, and pour an even more liberal amount of sauce over. Smother that baby. Sprinkle remaining Parmesan cheese over the top. Repeat with remaining ingredients.

Place the entire dish under the broiler until the sauce is speckled brown and bubbly. Remove from broiler, criss-cross two slices of bacon on top, and serve!

Spinach Skillet Bake

Ingredients

1 pound ground beef
1 medium onion, chopped
1 (10 ounce) package frozen
chopped spinach
1 (4 ounce) can mushroom stems
and pieces, drained
1 teaspoon garlic salt
1 teaspoon dried basil
1/4 cup butter or margarine
1/4 cup all-purpose flour
1/2 teaspoon salt
2 cups milk
1 cup shredded Monterey Jack or
mozzarella cheese

Directions

In an ovenproof skillet, cook beef and onion over medium heat until no longer pink; drain. Add the spinach, mushrooms, garlic salt and basil. Cover and cook for 5 minutes. In a saucepan, melt butter. Stir in the flour and salt until smooth. Gradually add milk. bring to a boil; cook and stir for 2 minutes or until thickened. Pour over meat mixture; mix well. Sprinkle with cheese. Bake, uncovered, at 350 degrees F for 20-30 minutes or until heated through.

Authentic Thai Coconut Soup

Ingredients

1 pound medium shrimp - peeled and deveined
2 (13.5 ounce) cans canned coconut milk
2 cups water
1 (1 inch) piece galangal, thinly sliced
4 stalks lemon grass, bruised and chopped
10 kaffir lime leaves, torn in half
1 pound shiitake mushrooms, sliced
1/4 cup lime juice
3 tablespoons fish sauce
1/4 cup brown sugar
1 teaspoon curry powder
1 tablespoon green onion, thinly sliced
1 teaspoon dried red pepper flakes

Directions

Bring a pot of water to a boil. Boil the shrimp until cooked, about one minute. Drain shrimp, and set aside.

Pour the coconut milk and 2 cups of water in a large saucepan; bring to a simmer. Add the galangal, lemon grass, and lime leaves; simmer for 10 minutes, or until the flavors are infused. Strain the coconut milk into a new pan and discard the spices. Simmer the shiitake mushrooms in the coconut milk for five minutes. Stir in the lime juice, fish sauce, and brown sugar. Season to taste with curry powder.

To serve, reheat shrimp in the soup, and ladle into serving bowls. Garnish with green onion and red pepper flakes.

Turkey Pot Pie III

Ingredients

2 (9 inch) unbaked pie shells
1 (10.75 ounce) can condensed
golden mushroom soup
1 cup cooked, chopped turkey
meat
1 (10 ounce) can mixed
vegetables, drained
1/3 cup milk

Directions

Preheat oven to 400 degrees F (200 degrees C). Place one pie crust in an ungreased pie dish.

In a medium bowl, mix the mushroom soup and milk. Stir in the turkey meat and mixed vegetables. Pour the mixture into the pie crust in the dish. Top with the other pie crust, and seal the crust edges by crimping with a wet fork.

Bake in the preheated oven 45 minutes, or until the crust is golden brown

Swiss Vegetable Medley

Ingredients

1 (16 ounce) package frozen broccoli, carrots and cauliflower, thawed and drained
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1/2 cup sour cream
1/4 teaspoon pepper
1 (4 ounce) jar chopped pimientos, drained
1 cup shredded Swiss cheese, divided
1 (2.8 ounce) can French-fried onions, divided

Directions

In a bowl, combine vegetables, soup, sour cream, pepper, pimientos and 1/2 cup cheese. Stir in half of the onions; mix well. Pour into an ungreased 1-qt. casserole. Cover and bake at 350 degrees F for 30-35 minutes or until bubbly. Uncover; sprinkle with remaining cheese and onions. Return to the oven until cheese is melted, about 5 minutes.

Quick and Easy Chicken and Tomato Pasta

Ingredients

1/2 (16 ounce) package angel hair pasta
olive oil
2 skinless, boneless chicken breast halves - chopped
2 teaspoons garlic and herb seasoning blend
1 (6 ounce) can sliced black olives, drained
1 (8 ounce) can sliced mushrooms, drained
2 (16 ounce) cans diced tomatoes
freshly grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Boil pasta for 8 to 10 minutes, or until al dente. Drain.

Heat olive oil in a large skillet over medium high heat. Sprinkle chicken with seasoned salt, and cook for 2 to 3 minutes. Stir in drained black olives and mushrooms. Continue cooking, stirring occasionally, until chicken is golden brown. Strain chicken juices from pan, and reduce heat to low. Stir in tomatoes, cover, and simmer for 15 minutes.

Toss the pasta and chicken mixture together, sprinkle with Parmesan cheese, and serve.

Mushroom and Chicken with Sour Cream Soup

Ingredients

3 tablespoons unsalted butter
1/2 teaspoon dried tarragon
1/4 teaspoon ground nutmeg
1 bunch green onions, lighter half
chopped thin and darker green
half discarded
2 pinches salt
2 cups chopped button
mushrooms
1 cup chopped rotisserie chicken
1/4 cup flour
3 cubes beef bouillon
3 1/2 cups hot water
1 cup sour cream
1 1/2 teaspoons cornstarch
1 cup cold milk
1 teaspoon lemon juice
1/4 teaspoon cayenne pepper hot
sauce
salt and pepper to taste

Directions

Melt the butter in a large skillet over medium heat. Stir the tarragon, nutmeg, green onions, and 2 pinches of salt into the melted butter; cook and stir until the green onions are softened, about 4 minutes. Add the mushrooms, stir to coat, and continue cooking until the mushrooms are tender, about 5 minutes more. Fold the chicken into the mixture and cook together until the chicken gets hot, about 1 minute. Sprinkle the flour over the mixture; stir until completely absorbed into the mixture, 3 to 4 minutes.

Dissolve the beef bouillon cubes in the hot water; pour into the chicken mixture about 1/2 cup at a time, stirring to dissolve any clumps of flour between batches. Increase heat to bring the mixture to a boil; return heat to medium. Stir the sour cream into the mixture until well integrated.

Dissolve the cornstarch into the cold milk; stir into the soup. Increase the heat to medium-high and cook the soup until it begins to bubble on the sides, but not boiling; again return heat to medium, stirring continually. Add the lemon juice, cayenne pepper sauce, salt, and pepper; stir. Serve hot.

Clark's Quiche

Ingredients

1/2 pound thick sliced bacon
1 (10 ounce) package frozen chopped spinach, thawed
1 (8 ounce) container sour cream
salt and pepper to taste
2 (9 inch) unbaked pie crusts
2 tablespoons olive oil
1 onion, finely diced
1/2 pound fresh mushrooms, finely diced
2 cups finely diced smoked ham
8 ounces Monterey Jack cheese, shredded
8 ounces Cheddar cheese, shredded
4 ounces Parmesan cheese, grated
8 eggs
1 1/2 cups half-and-half cream
1 tablespoon dried parsley
salt and pepper to taste

Directions

Preheat oven to 375 degrees F (190 degrees C). Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble, and set aside. Cook spinach according to package instructions. Allow to cool, then squeeze dry.

Heat olive oil in skillet over medium heat. Saute onions until soft and translucent. Stir in mushrooms, and cook for 2 minutes, or until soft. Stir in ham and cooked bacon. Remove from heat.

In a large bowl, combine spinach, sour cream, salt and pepper. Divide, and spread into pie crusts. Layer with bacon mixture. Mix together Monterey Jack, Cheddar and Parmesan, and sprinkle over pies. Whisk together eggs, half-and-half and parsley. Season with salt and pepper, and pour over pies.

Place pies on baking sheet, and bake on middle shelf in preheated oven for 40 minutes. The top will be puffed and golden brown. Remove from oven, and let stand for 5 to 10 minutes.

Cheesy Sausage Dip

Ingredients

1 pound ground beef
1 pound bulk pork sausage
2 tablespoons all-purpose flour
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 (10 ounce) can diced tomatoes and green chilies, undrained
1 medium onion, chopped
1 tablespoon garlic powder
2 pounds processed American cheese, cubed
Tortilla chips

Directions

In a large saucepan, cook beef and sausage over medium heat until no longer pink; drain. Sprinkle with flour. Add the soup, tomatoes, onion and garlic powder; mix well. Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat. Stir in cheese until melted. Serve warm with tortilla chips. Refrigerate any leftovers.

Fiesta Chicken

Ingredients

1 (10.75 ounce) can condensed cream of chicken soup, undiluted
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
2 small tomatoes, chopped
1/3 cup picante sauce
1 medium green pepper, chopped
1 small onion, chopped
2 teaspoons chili powder
12 (6 inch) corn tortillas, cut into 1-inch strips
3 cups cubed cooked chicken
1 cup shredded Colby cheese

Directions

In a bowl, combine the soups, tomatoes, picante sauce, green pepper, onion and chili powder. In a greased 13-in. x 9-in. x 2-in. baking dish, layer half of the tortilla strips, chicken, soup mixture and cheese. Repeat layers. Cover and bake at 350 degrees F for 40-50 minutes or until bubbly.

Shell-Roni

Ingredients

1 pound ground beef
2 slices bacon
1 large onion, chopped
1 (14.5 ounce) can whole peeled tomatoes, chopped
1 (10.75 ounce) can condensed cream of mushroom soup
1 cup milk
1 cup shredded Cheddar cheese, divided
1/2 (12 ounce) package seashell pasta

Directions

Preheat oven to 325 degrees F (165 degrees C).

Place ground beef, bacon and onion in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and place in a large saucepan along with tomatoes, soup, milk and 1/2 cup cheese. Cook, stirring, until it comes to a low boil.

Stir in pasta, reduce heat to medium-low and cook until pasta is tender, stirring often to prevent sticking.

Transfer to a 9x9 inch baking dish and sprinkle remaining cheese on top.

Bake in preheated oven for 10 minutes or until cheese is melted.

Meatloaf on the Grill

Ingredients

- 1 pound ground pork
- 1 pound ground turkey
- 2 eggs
- 2 tablespoons dry bread crumbs
- 8 ounces fresh mushrooms, sliced
- 1 clove garlic, minced
- 1 teaspoon Italian seasoning
- 1/2 teaspoon basil
- 1 1/2 teaspoons Worcestershire sauce

Directions

Preheat an outdoor grill for medium heat.

In a large bowl, mix together the ground pork, ground turkey, eggs, bread crumbs, mushrooms, garlic, Italian seasoning, basil, and Worcestershire sauce using your hands. Pat evenly into a 9 inch pie plate.

Place the pie plate onto a cookie sheet, and place on the grill grate. Close the lid, and cook for 30 to 45 minutes, until no longer pink. The meat will cook faster on the grill than in the oven.

Portabella Burgers with Avocado Spread

Ingredients

4 medium portabella mushrooms, stems removed
1 medium onion, cut into 1/2-inch slices
3 tablespoons olive oil
3/4 teaspoon salt, divided
1/2 teaspoon ground black pepper, divided
1 fully ripened Avocado from Mexico, halved, pitted and sliced
2 tablespoons low-fat plain yogurt
1/2 teaspoon minced garlic
4 whole grain hamburger buns, toasted
4 roasted red peppers

Directions

Brush mushrooms and onion slices with oil; sprinkle with 1/2 teaspoon of the salt and 1/4 teaspoon of the pepper.

Heat large skillet or grill pan over medium heat until hot. Add mushrooms; cook until tender, 8 to 10 minutes, turning once.

Transfer mushrooms to plate, cavity side up; cover to keep warm. In same skillet, cook onion slices until golden, about 8 minutes, turning occasionally.

Meanwhile, combine in small bowl, 1/2 of the Avocado, yogurt, garlic and remaining 1/4 teaspoon each salt and pepper; mash until smooth.

Spoon onions and roasted peppers into mushroom cavities, divided equally. Spread smooth Avocado mixture on bottom of each bun; top each with stuffed mushrooms.

Top with remaining sliced Avocado. Cover with tops of buns.

Lori's Spicy Chipotle Lasagna

Ingredients

- 1 pound lean ground beef
- 1 pound bulk hot Italian sausage
- 1 onion, chopped
- 1 pint sliced fresh mushrooms
- 3 cloves garlic, minced
- 1 chipotle chile in adobo sauce, chopped
- 1 (6 ounce) can tomato paste
- 2 (15 ounce) cans stewed tomatoes
- sea salt and ground black pepper to taste
- 1/2 cup chopped fresh basil
- 1/4 cup chopped fresh oregano
- 2 (8 ounce) packages cream cheese, at room temperature
- 1 pound frozen chopped spinach, thawed
- 9 lasagna noodles
- 2 (8 ounce) balls of fresh mozzarella, sliced
- 2 zucchini, thinly sliced lengthwise
- 1 cup grated Asiago cheese
- 1 cup grated Parmesan cheese

Directions

Cook and stir the ground beef and Italian sausage in a large pot or Dutch oven over medium-high heat until lightly browned. Drain any excess grease, then stir in the onion, mushrooms, and garlic. Cook and stir until the onion has softened and turned translucent, about 5 minutes more. Stir in the chipotle chile, tomato paste, and stewed tomatoes. Bring to a simmer, then reduce heat to medium-low, and simmer for 15 minutes. Season to taste with salt and pepper, then stir in the basil and oregano; simmer 5 minutes more then remove from the heat.

While the sauce is simmering, stir together the cream cheese and chopped spinach until blended. Leave the spinach soggy, the water will help thin out the cream cheese to a sour cream-like consistency.

Preheat oven to 400 degrees F (200 degrees C).

Line the bottom of a 9x13 inch baking dish with a sheet of aluminum foil, and lightly grease. Place 3 lasagna noodles on the bottom of the pan, and spread with 1/3 of the spinach mixture. Spread 1/3 of the chipotle meat sauce over this, then layer with 1/3 of the mozzarella and 1/3 of the zucchini. Sprinkle with 1/3 of the Asiago cheese and 1/3 of the Parmesan cheeses. Repeat layers two more times, ending with cheeses on top.

Cover the dish with aluminum foil, and bake in preheated oven for 40 minutes. Uncover, and continue baking until the top is bubbly and golden brown, 15 to 20 minutes.

Five Can Casserole

Ingredients

1 (6 ounce) can chicken chunks,
drained
1 (5 ounce) can evaporated milk
1 (10.75 ounce) can condensed
cream of chicken soup
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (5 ounce) can chow mein
noodles

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 2-quart casserole dish.

Stir the chicken, milk, cream of chicken soup, cream of mushroom soup, and noodles together in a mixing bowl; pour into the prepared casserole dish. Bake in the preheated oven until hot and bubbly, about 25 minutes.

Sausage Quiche

Ingredients

2 (8 ounce) cans refrigerated crescent rolls
12 ounces mild link sausage, cooked and cut into 1/2 inch pieces
1/2 cup chopped onion
1 tablespoon butter or margarine
1 (4 ounce) can sliced mushrooms, drained
2 (3 ounce) packages cream cheese, cut into 1/4 inch cubes
2 tablespoons chopped pimientos
6 eggs
2/3 cup light cream
1 tablespoon dried parsley flakes
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon garlic powder
Paprika

Directions

Unroll one tube of the rolls; press dough onto the bottom and up the sides of a greased 11-in. x 7-in. x 2-in. baking pan to form a crust. Seal perforations. Sprinkle sausage over crust. In a skillet, saute onion in butter until tender; add mushrooms. Spoon over sausage. Top with cheeses and pimientos. In a bowl, beat eggs, cream, parsley, salt, pepper and garlic powder; pour over all. Unroll second tube of rolls; seal perforations. Cut dough into 1/2-in. lengthwise strips. Use strips to form a lattice crust over top of quiche. Sprinkle with paprika. Bake at 350 degrees F for 50-55 minutes; cover loosely with foil if browning too quickly. Let stand 10-15 minutes before cutting.

Pork Chop Casserole III

Ingredients

1 cup uncooked white rice
1 (1 ounce) package dry onion
soup mix
2 (10.75 ounce) cans condensed
cream of mushroom soup
2 1/2 cups water
1 green bell pepper, sliced in rings
1 onion, sliced into rings
5 pork chops

Directions

Preheat oven to 350 degrees F (175 degrees C).

Spread rice in the bottom of a 9x13 inch baking dish. Sprinkle contents of dried onion soup mix over rice. Mix mushroom soup with water, and pour over rice. Arrange the bell pepper and onion slices over soup and rice mixture. Place pork chops on top of pepper and onions. Cover the dish with a lid or aluminum foil.

Bake for 1 hour in the preheated oven, until pork chops are very tender, and rice is fully cooked.

Arizona Chicken

Ingredients

6 boneless skinless chicken breast halves (1-1/2 pounds)
1/4 cup vegetable oil, divided
1 medium onion, sliced
4 cups chopped fresh tomatoes
2 celery ribs, sliced
1/4 cup water
1/4 cup sliced stuffed olives
2 teaspoons garlic powder
2 teaspoons dried oregano
1 teaspoon salt
1/4 teaspoon pepper
1/2 pound fresh mushrooms, sliced

Directions

In a skillet, brown chicken on both sides in 2 tablespoons of oil. Remove and set aside. In the same skillet, saute onion in remaining oil until tender. Add tomatoes, celery, water, olives, garlic powder, oregano, salt if desired and pepper; bring to a boil. Cover and simmer for 15 minutes. Return chicken to pan. Simmer, uncovered, for 15 minutes. Add mushrooms; simmer 15 minutes longer or until meat juices run clear.

Marinated Beef Kabobs

Ingredients

- 1 small orange
- 3/4 cup orange juice
- 2 tablespoons teriyaki sauce
- 1 tablespoon Dijon mustard
- 2 teaspoons honey
- 2 garlic cloves, minced
- 1/8 teaspoon pepper
- 1/2 pound boneless beef sirloin steak (1-inch thick)
- 8 large fresh mushrooms
- 8 medium green onions, cut into 2 inch pieces
- 1 teaspoon cornstarch
- 2 teaspoons cold water
- 2 cups hot cooked rice

Directions

Grate orange peel; remove remaining peel and pith. Separate orange into eight segments. In a bowl, combine grated peel, orange juice, teriyaki sauce, mustard, honey, garlic and pepper. Cut beef into 1-in. cubes; place in a resealable plastic bag. Add oranges, mushrooms, onions and half of marinade. Seal bag; refrigerate overnight. Refrigerate remaining marinade for sauce.

Drain and discard marinade. On four metal or soaked wooden skewers, alternately thread beef, oranges and vegetables. Broil 3 in. from the heat for 15-20 minutes or until meat reaches desired doneness and vegetables are tender, turning often.

In a saucepan, combine cornstarch and water until smooth. Stir in reserved marinade. Bring to a boil; cook and stir for 2 minutes. Serve over kabobs and rice.

Mussels Provencal

Ingredients

1 (12 ounce) package fettuccini pasta
1 tablespoon olive oil
1 onion, chopped
2 cloves garlic, minced
1 (16 ounce) can diced tomatoes
1 teaspoon tomato paste
5 fresh mushrooms, chopped
1 teaspoon dried basil
1/2 teaspoon dried oregano
1 teaspoon dried tarragon
36 raw green-lipped mussels
1/2 cup olives (optional)
2 fresh tomatoes, chopped

Directions

Bring a large pot of water to boiling. Cook pasta in boiling water until al dente, about 8 to 10 minutes. Drain.

Meanwhile, heat olive oil in a large saucepan over medium heat. Cook onion and garlic in oil until soft. Stir in diced tomatoes, tomato paste, and mushrooms, and add the mussels. Season with basil, oregano, and tarragon. Cover, and simmer for 10 minutes.

Stir in olives and fresh tomatoes. Cover, and simmer 5 minutes.

Serve mussels and sauce over pasta.

Cheese and Pasta in a Pot

Ingredients

1 (16 ounce) package elbow macaroni
1 1/2 pounds ground beef
1 tablespoon vegetable oil
1 large onion, chopped
2 cloves garlic, chopped
1 (14 ounce) can stewed tomatoes, undrained
1 (16 ounce) jar spaghetti sauce
1 (12 ounce) can mushroom stems and pieces, undrained
2 cups sour cream
1 pound Colby-Monterey Jack cheese, shredded

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Place ground beef in a large, deep skillet. Cook over medium high heat until evenly brown and crumbled. Drain, excess fat, and set aside.

Heat oil in a large heavy skillet over medium heat. Saute onion until soft and translucent. Stir in garlic, and cook for 30 seconds. Add cooked beef, tomatoes, spaghetti sauce and mushrooms; bring to a boil. Reduce heat, and simmer 20 minutes.

In a 9x13 inch casserole dish, layer 1/2 of the pasta, 1/2 of the meat sauce, 1/2 of the sour cream and 1/2 of the shredded cheese. Repeat layers.

Cover, and bake in preheated oven for 45 minutes.

Gorgonzola and Wild Mushroom Risotto

Ingredients

2 ounces dried chanterelle mushrooms
1 1/2 teaspoons butter
1 teaspoon truffle oil (optional)
1 chopped onion
2 shallots, minced
1 clove garlic, minced
3 ounces sliced fresh button mushrooms
1 (12 ounce) package Arborio rice
1/2 cup dry white wine
1 quart hot chicken stock
2 tablespoons heavy cream
2 tablespoons crumbled Gorgonzola cheese, or to taste
ground black pepper to taste

Directions

Cover chanterelle mushrooms with hot water, cover, and set aside to soften for 30 minutes. Once soft, remove the mushrooms from the water and chop; discard water.

Melt butter along with truffle oil in a large saucepan over medium-high heat. Add the onion, shallot, and garlic; cook and stir two minutes until the onion begins to soften. Add the fresh mushrooms, and continue cooking until the mushroom softens and begins to release its liquid. Stir in the chopped chanterelle mushrooms, and cook 3 minutes more.

Add Arborio rice; cook and stir for a few minutes until the rice is well coated with the onion mixture and looks glossy. Stir in the white wine, and cook until nearly evaporated.

Reduce heat to medium, and add 1/3 of the hot chicken stock. Cook and stir until the chicken stock has been mostly absorbed, about 5 minutes. The risotto should be simmering gently while you stir in the chicken stock. Add half of the remaining stock, and stir for 5 minutes more. Finally add the remaining stock, and continue cooking until the risotto is creamy and the rice is tender, about 5 minutes more. The rice should not be completely soft, but still have a little firmness when you bite into it. You can add a little water if needed to cook the rice to this state.

Remove the risotto from the heat, and stir in the heavy cream and Gorgonzola cheese. Season to taste with salt and pepper, and serve.

Savory Italian Sausage Sauce

Ingredients

2 tablespoons olive oil
4 cloves garlic, minced
1 pound Italian sausage
4 green onions, chopped
1 (8 ounce) package fresh mushrooms, sliced
1 tablespoon dried basil
1 tablespoon dried oregano
1 (15 ounce) can tomato sauce
1 (14.5 ounce) can stewed tomatoes
1 (6 ounce) can tomato paste
1/2 cup water
1/2 cup red wine
1 teaspoon red pepper flakes
2 tablespoons white sugar
salt and pepper to taste

Directions

Heat olive oil in a large skillet over medium-high heat. Saute garlic until it browns. Place sausage in skillet with garlic. Cook until evenly brown, crumbling it as it cooks.

Stir in mushrooms, basil and oregano; cook 5 minutes. Stir in tomato sauce, stewed tomatoes and tomato paste. Then add water, red wine, red pepper flakes and sugar. Season with salt and pepper to taste. Reduce heat to low and simmer for at least 1 hour.

Easy Turkey Tetrazzini

Ingredients

1 (8 ounce) package cooked egg noodles
2 tablespoons butter
1 (6 ounce) can sliced mushrooms
1 teaspoon salt
1/8 teaspoon pepper
2 cups chopped cooked turkey
1 (10.75 ounce) can condensed cream of celery soup
1 cup sour cream
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Preheat oven to 375 degrees F (190 degrees C).

Melt butter in a large heavy skillet. Saute mushrooms for 1 minute. Season with salt and pepper, and stir in turkey, condensed soup, and sour cream. Place cooked noodles in a 9x13 inch baking dish. Pour sauce mixture evenly over the top. Sprinkle with Parmesan cheese.

Bake in preheated oven for 20 to 25 minutes, or until sauce is bubbling.

Asparagus and Mushroom Puff Pastry Pie

Ingredients

1/2 cup butter
2 bunches fresh asparagus,
trimmed and cut into 1 inch pieces
6 cloves garlic, diced
1 pound sliced fresh mushrooms
1 cup prepared hollandaise sauce
1 (17.25 ounce) package frozen
puff pastry, thawed

Directions

Preheat the oven to 400 degrees F (200 degrees C).

Melt the butter in a large skillet over medium heat. Add the asparagus, and cook for about 10 minutes. Stir in the mushrooms and garlic; cook and stir until the mushrooms are tender. Set aside.

Prepare the hollandaise sauce according to package directions. Stir into the asparagus and mushrooms.

Lay one sheet of puff pastry out flat in the bottom of a 9x13 inch baking dish, letting any extra dough go up the sides. Spread the asparagus mixture evenly over the dough. Top with the other sheet of pastry, and pinch the edges together to seal.

Bake for 25 to 30 minutes in the preheated oven, until pastry is golden brown. Cool for a few minutes before slicing and serving.

Ingredients

1 (16 ounce) package uncooked egg noodles
1 pound ground beef
1 pound pork sausage
1 onion, chopped
1 (1 pound) loaf processed cheese food, cubed
2 (8 ounce) cans tomato sauce
1 (10 ounce) package frozen corn
1 green bell pepper, seeded and chopped
1 (4 ounce) can sliced mushrooms, drained

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Bring a large pot of water to a boil. Add the egg noodles, and cook until tender, about 8 minutes. Meanwhile, crumble the ground beef and pork into a large skillet over medium heat. Add the onion to the meat once there are juices in the pan. Cook and stir until onion is tender and meat is no longer pink. Drain grease.

Transfer the meat and onion to a 9x13 inch baking dish, and mix in the egg noodles, cheese, tomato sauce, corn, green pepper and mushrooms.

Bake for 45 minutes in the preheated oven, until bubbling hot and lightly browned on the top.

Chicken, Mushroom, and Polenta Lasagna

Ingredients

6 large tomatoes, diced
6 large tomatoes, pureed
6 cloves garlic, minced
1/2 cup chopped fresh basil
1/4 cup chopped fresh oregano
2 tablespoons honey
salt and pepper to taste
10 cremini mushrooms (baby bellas), sliced
1/4 large Vidalia onion, finely chopped
2 tablespoons olive oil
1 pound skinless, boneless chicken breast halves - cubed
2 (16 ounce) tubes polenta, cut into 1/4 inch thick slices
4 ounces pesto sauce
1 cup shredded Mozzarella cheese

Directions

In a saucepan, combine diced tomatoes, pureed tomatoes, garlic, basil, oregano, honey, salt, and pepper. Cook over medium heat for 45 minutes, allowing to thicken. Stir in mushrooms and onions. Cook for 15 minutes more.

Meanwhile, heat the olive oil in a skillet over medium heat and partially cook the chicken on all sides until no longer pink on the outside. Remove and set aside. In the same skillet, sear the polenta pieces in the remaining olive oil until the outsides are crispy.

Preheat oven to 375 degrees F (190 degrees C).

Cover the bottom of a casserole dish with half of the polenta slices. Thinly spread about half of the pesto over the polenta. Then cover the polenta with chicken, tomato sauce and a half-cup of the Mozzarella cheese. Repeat the layering of polenta, pesto, chicken, and sauce.

Bake in preheated oven for 25 minutes. Remove, uncover, and top with the remaining Mozzarella cheese. Return to oven, uncovered, until cheese is melted, about 5 minutes.

Game Day Hamburgers

Ingredients

1 large potato, peeled and shredded
1 cup shredded Swiss cheese
1 cup chopped fresh mushrooms
2 pounds lean ground beef
2 (1 ounce) packages dry onion soup mix

Directions

Preheat grill for high heat.

In a medium bowl, mix together potato, cheese, and mushrooms.

In a large bowl, mix ground beef with onion soup mix. Form into 6 large burger patties. Make a pocket in each burger, stuff with potato mixture, and seal.

When ready to grill, brush grate with oil. Cook burgers over high heat for 5 minutes on each side, or until well done. Serve hot.

Mushrooms a la Gill

Ingredients

2 cups uncooked macaroni pasta
1 (10.75 ounce) can condensed
cream of mushroom soup
1/2 (10.75 ounce) can milk
1/2 (10.75 ounce) can water
1/4 cup sliced fresh mushrooms
salt and pepper to taste

Directions

Bring a saucepan of lightly salted water to a boil. Add pasta, and cook until al dente, about 8 minutes. Drain.

In a separate saucepan, stir together the cream of mushroom soup, milk, water and mushrooms. Bring to a simmer, and cook until mushrooms are tender. Mix with cooked macaroni, and serve.

Polish Reuben Casserole

Ingredients

2 (10.75 ounce) cans condensed cream of mushroom soup
1 1/3 cups milk
1/2 cup chopped onion
1 tablespoon prepared mustard
2 (16 ounce) cans sauerkraut, rinsed and squeezed dry
1 (8 ounce) package egg noodles
1 1/2 pounds kielbasa (Polish) sausage, cut into 1/2 inch pieces
2 cups shredded Swiss cheese
3/4 cup whole wheat bread crumbs
2 tablespoons butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl combine the soup, milk, onion and mustard. Mix well and set aside.

Spread sauerkraut into the bottom of a lightly greased 9x13 inch baking dish. Top with uncooked noodles, then spoon soup mixture evenly over noodles. Cover all with sausage and top with cheese. Lastly, combine bread crumbs and melted butter in a small bowl and mix together; sprinkle mixture over cheese.

Cover baking dish tightly with aluminum foil and bake in the preheated oven for 1 hour, or until noodles are tender.

Triple Mushroom and Carrot Medley

Ingredients

1 1/2 teaspoons sesame oil
1 cup fresh sliced shiitake mushrooms
1 cup fresh sliced mushrooms
1/2 cup canned mushrooms
1/2 cup sliced carrots
2 tablespoons light soy sauce
1 tablespoon dry sherry
1 tablespoon honey
1/2 cup low sodium, low fat vegetable broth
1 tablespoon thinly sliced green onion

Directions

In a wok over high heat, heat the oil. Add the mushrooms and saute for 4 minutes. Add the carrots and saute for 3 minutes.

Add soy sauce, sherry, honey, and vegetable broth to the wok. Cover and steam for 2 minutes. Garnish with green onions.

Shiitake Delight

Ingredients

2 tablespoons olive oil
4 cloves garlic
8 shiitake mushrooms, chopped
1 cup vegetable broth
2 tablespoons butter
Italian seasoning to taste
salt to taste

Directions

Heat the olive oil in a skillet over medium heat, and cook the garlic just until golden. Mix in mushroom pieces, and cook 10 minutes, until tender.

Pour the broth into the skillet. Stir in butter until melted. Season with Italian seasoning and salt.

Baked Cornish Game Hens

Ingredients

2 Cornish game hens
1/2 cup melted butter
1/2 onion, chopped
1/2 stalk celery, chopped
1/4 green bell pepper, chopped
1 (4.5 ounce) can mushrooms,
drained and chopped
2 cloves garlic, minced
1 tablespoon dried basil
1 teaspoon dried oregano
1 tablespoon chopped fresh
parsley
1/4 cup melted butter

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a small bowl combine the 1/2 cup melted butter, onion, celery, bell pepper, mushrooms, garlic, basil, oregano and parsley.

Season hens inside and out with salt and pepper to taste, then stuff with equal amounts butter/vegetable mixture. Place stuffed birds in a 9x13 inch baking dish, breast side up. Drizzle with 1/4 cup melted butter.

Cover dish and bake in the preheated oven for 1 1/2 hours. Remove cover and brown at 500 degrees F (260 degrees C).

Stroganoff In A Bun

Ingredients

2 pounds ground beef
1 large onion, chopped
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 cup mayonnaise*
3/4 cup finely chopped celery
2/3 cup condensed cheddar cheese soup, undiluted
18 hamburger buns, split

Directions

In a large skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Stir in the mushroom soup, mayonnaise, celery and cheese soup. Bring to a boil. Reduce heat; simmer, uncovered, for 10 minutes or until heated through. Serve on buns.

Chicken and Wild Rice Soup

Ingredients

1 (4.5 ounce) package quick cooking wild rice and chicken flavor mix
2 boneless chicken breast halves, cooked and cubed
3 cups chicken broth
1 (16 ounce) package frozen pearl onions
1 cup sliced mushrooms
1 stalk celery, diced
2 tablespoons chopped fresh parsley
salt and pepper to taste
1 cup half-and-half cream

Directions

Prepare rice mix according to package directions.

In a large pot, combine 1 1/2 cups prepared rice mix, cooked chicken, broth, onions, mushrooms, celery, parsley, salt and pepper. Bring to a boil, then reduce heat and simmer 20 minutes.

For a thicker soup, stir in half-and-half and cook 5 minutes more.

Don't Want to Cook Monday Chicken

Ingredients

4 skinless, boneless chicken breast halves
1 (14 ounce) bag frozen broccoli florets
1 (10.75 ounce) can condensed golden mushroom soup
1/3 cup sour cream
1 tablespoon prepared horseradish

Directions

Preheat the oven to 350 degrees F (175 degrees C). Spray a 9x13 inch baking dish with cooking spray.

Spread the broccoli evenly in the bottom of the baking dish. Place chicken breasts over the broccoli. In a medium bowl, stir together the condensed soup, sour cream and horseradish. Pour or spread evenly over the chicken and broccoli.

Bake uncovered for 1 hour in the preheated oven. Let stand for a few minutes before serving for the sauce to thicken.

Marinated Vegetable Medley

Ingredients

2/3 cup white vinegar
2/3 cup vegetable oil
1/3 cup chopped onion
1 teaspoon white sugar
1 teaspoon salt
1 teaspoon dried basil
1 teaspoon dried oregano
1/8 teaspoon garlic powder
1 (14 ounce) can artichoke hearts,
drained and quartered
1 cup fresh broccoli florets
1 cup cauliflower florets
1 cup sliced carrots
1 cup sliced fresh mushrooms

Directions

In a small saucepan, whisk together the vinegar, oil, onion, sugar, salt, basil, oregano and garlic powder. Bring mixture to a boil; cover, reduce heat and simmer 12 minutes.

In a large bowl, add the artichoke hearts, broccoli, cauliflower, carrot and mushrooms. Pour the vinegar mixture over all and toss to coat. Cover and chill at least 3 hours. Serve using a slotted spoon.

Mexican Casserole

Ingredients

1 pound lean ground beef
1 (15 ounce) can ranch-style beans
1 (14.5 ounce) can peeled and diced tomatoes
1 (10.75 ounce) can condensed cream of mushroom soup
1 (12 ounce) package corn tortillas
4 cups shredded Cheddar cheese
2 tablespoons chili powder

Directions

Preheat oven to 350 degrees F (175 degrees C).

Brown the ground beef in a large skillet over medium high heat. Add chili powder, beans, tomatoes and soup; mix well and heat thoroughly.

Line a 13x9 inch dish with tortillas. Then make a layer with the meat mixture. Make another row of tortillas, then finish off with rest of meat mixture. Top with grated cheese.

Bake in a preheated oven for 30 minutes.

Egg Chicken Casserole

Ingredients

1 (3 pound) chicken, boiled and deboned
1 (10.5 ounce) can condensed chicken and rice soup
1 (10.75 ounce) can condensed cream of mushroom soup
6 slices white bread, torn into small pieces
2 eggs
1/2 cup butter, melted
20 saltine crackers, crushed
2 cups chicken broth

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl combine the chicken meat, chicken and rice soup, cream of mushroom soup, bread and eggs. Mix all together and pour mixture into a 9x13 inch baking dish.

In a small bowl combine butter/margarine and crackers and stir together. Spread on top of chicken mixture. Pour chicken broth over all and bake uncovered in the preheated oven for 1 hour or until cracker crumbs on top are golden brown.

Creamy Vegetables in Pastry Shells

Ingredients

1 (10 ounce) package Pepperidge Farm® Puff Pastry Shells, prepared according to package directions

1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular or 98% Fat Free)

1/3 cup milk or water

1 (16 ounce) bag frozen vegetable combination (broccoli, cauliflower, carrots), cooked and drained

Directions

Heat the soup and milk in a 1-quart saucepan over medium heat until the mixture is hot and bubbling, stirring occasionally. Divide the vegetables among the pastry shells. Spoon the soup mixture over the vegetables.

Quick and Easy Chicken and Rice

Ingredients

1/4 cup butter
1/4 cup flour
3 chicken bouillon cubes,
crumbled
2 cups milk
3 cups cooked, cubed chicken
1/2 pound fresh mushrooms,
sliced
3 cups cooked Texmati® White or
Brown Rice
1 cup Cheddar cheese, grated

Directions

Melt butter in medium saucepan. Blend in flour and chicken bouillon cubes. Gradually stir in milk. Cook over medium heat, stirring constantly, until mixture comes to a boil. Remove from heat. Stir in chicken and mushrooms. Spread cooked Texmati Rice in buttered 9 x 13 inch baking dish; spoon chicken mixture over rice. Sprinkle with cheese. Bake, covered at 350 degrees F. for 30 minutes or until casserole is hot and bubbly.

Sugar Toasted Almond Spinach Salad

Ingredients

1/2 cup slivered almonds
3 tablespoons white sugar

3/4 cup red wine vinegar
1/3 cup salad oil
1/3 cup white sugar
2 tablespoons yellow mustard
3/4 tablespoon poppy seeds
3/4 teaspoon salt

1 head romaine lettuce, torn into bite sized pieces
1 (6 ounce) bag baby spinach leaves
3/4 pound sliced mushrooms
3/4 pound shredded Swiss cheese
1 red onion, chopped
1 cup mandarin oranges

Directions

Combine almonds and sugar in a small skillet over medium-high heat; cook and stir until sugar is melted over almonds, about 3 minutes. Spread almonds in a single layer on waxed paper to cool.

To make the salad dressing, whisk together the vinegar, salad oil, sugar, mustard, poppy seeds, and salt in a bowl; set aside.

Toss together the romaine lettuce, spinach, mushrooms, Swiss cheese, onion, and oranges in a large bowl. Sprinkle almonds and drizzle dressing over top of salad just before serving.

Easy Beef Wellington

Ingredients

1 (4 pound) beef tenderloin

MADEIRA SAUCE:

2 (10.5 ounce) cans condensed beef consomme, undiluted

2 tablespoons tomato paste

1/2 teaspoon beef bouillon granules

2 tablespoons butter, softened

2 tablespoons all-purpose flour

1/2 cup Madeira wine

FILLING:

2 cups chopped fresh mushrooms

4 shallots, chopped

1/4 pound sliced deli ham, chopped

1/4 cup minced fresh parsley

1 (17.3 ounce) package frozen puff pastry sheets, thawed

2 tablespoons milk

Directions

Place the tenderloin in a greased 15-in. x 10-in. x 1-in. baking pan; fold until ends of meat. Bake, uncovered, at 475 degrees F for 20 -25 minutes or until browned. Cover and refrigerate for at least 2 hours or until chilled.

For sauce, in a large saucepan, combine the consomme, tomato paste and bouillon granules. Bring to a boil. Reduce heat; simmer, uncovered, for 20 minutes or until reduced to 2 cups. Combine butter and flour. Stir into sauce, a teaspoon at a time. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in wine and set aside.

For the filling, in a large skillet, combine the mushrooms, shallots, ham and 2 tablespoons Madeira sauce. Cook over low heat for 10 minutes longer or until liquid has evaporated, stirring occasionally. Set aside.

On a lightly floured surface, unfold one puff pastry sheet; cut lengthwise along one fold line, forming two rectangles. Cut smaller rectangle into a 6-in. x 3-in. rectangle; use remaining piece for decorations if desired. Moisten a 6-in. edge of large rectangle with water. Attach smaller rectangle along that edge, pressing lightly to seal. Transfer to an ungreased baking sheet.

Spread half of the filling down the center of pastry. Place the tenderloin on the filling. Spread the remaining filling over the top of meat. Roll out remaining puff pastry into a rectangle 8 in. wide and 5 in. longer than the tenderloin; place over the meat. Brush pastry edges with milk; fold edges under meat.

Bake, uncovered, at 425 degrees F for 40 minutes (meat will be medium); cover lightly with foil if needed. Transfer to a serving platter. Let stand for 15 minutes before slicing. Rewarm Madeira sauce if necessary. Serve with tenderloin.

Cream Cheese Patties

Ingredients

1 (3 ounce) package Neufchatel cheese, softened
1 cup crushed buttery round crackers
1 cup chopped walnuts
3 eggs
1 small onion, chopped
1/4 teaspoon dried sage
1/4 teaspoon salt
1 tablespoon vegetable oil
1 (10.75 ounce) can condensed cream of mushroom soup
1/4 cup milk
1/4 cup sour cream

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, combine the cream cheese, crushed crackers, walnuts, eggs, finely chopped onion, sage and salt. Mix well.

Heat oil in a medium skillet over medium high heat. Drop cheese mixture by rounded tablespoonfuls into the hot pan. Flatten with a spatula and let brown. Turn and brown other side.

Place cooked patties in a 8x12 inch baking dish. Combine the soup, milk and sour cream and mix well. Pour over patties. Bake at 350 degrees F (175 degrees C) for 20 minutes or until bubbly.

Veggie Pork Saute

Ingredients

5 teaspoons all-purpose flour, divided
1 teaspoon Italian seasoning
1/2 teaspoon salt
1/4 teaspoon pepper
1 pound boneless pork, cubed
5 tablespoons butter, divided
1 tablespoon olive oil
1 medium onion, halved and sliced
2 celery ribs, sliced
1/2 cup sliced fresh mushrooms
1 medium zucchini, halved and sliced
1 medium tomato, diced
1 1/2 cups chicken broth
1 tablespoon balsamic vinegar
Hot cooked rice

Directions

In a large resealable plastic bag, combine 3 tablespoons flour, Italian seasoning, salt and pepper. Add pork; seal bag and shake to coat. In a large skillet over medium-high heat, brown pork in 3 tablespoons butter and oil; remove and keep warm.

In the same skillet, saute the onion, celery and mushrooms in remaining butter for 5 minutes. Add pork and zucchini; saute until meat juices run clear and vegetables are tender.

Stir in the tomato. Place the remaining flour in a small bowl; stir in the broth and vinegar until smooth. Add to skillet. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with rice.

Marinated Barbequed Vegetables

Ingredients

1 small eggplant, cut into 3/4 inch thick slices
2 small red bell peppers, seeded and cut into wide strips
3 zucchinis, sliced
6 fresh mushrooms, stems removed
1/4 cup olive oil
1/4 cup lemon juice
1/4 cup coarsely chopped fresh basil
2 cloves garlic, peeled and minced

Directions

Place eggplant, red bell peppers, zucchinis and fresh mushrooms in a medium bowl.

In a medium bowl, whisk together olive oil, lemon juice, basil and garlic. Pour the mixture over the vegetables, cover and marinate in the refrigerator at least 1 hour.

Preheat an outdoor grill for high heat.

Place vegetables directly on the grill or on skewers. Cook on the prepared grill 2 to 3 minutes per side, brushing frequently with the marinade, or to desired doneness.

Chicken-Mushroom Loaf

Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
2/3 cup milk
2 eggs, lightly beaten
3 cups cubed cooked chicken
1 cup cooked rice
1 cup dry bread crumbs
1 (2 ounce) jar chopped pimientos, drained
1 teaspoon onion salt
1 teaspoon celery seed
1/2 teaspoon salt
1/2 teaspoon paprika
1/4 teaspoon pepper

Directions

In a large bowl, combine soup, milk and eggs; stir until well mixed. Add all remaining ingredients and mix well. Pour into a greased 8-in. x 4-in. x 2-in. loaf pan. Bake, uncovered, at 325 degrees F for 50-55 minutes. Let stand 10 minutes before serving.

Tuna on Toast

Ingredients

1 (10.75 ounce) can condensed
cream of mushroom soup
2 hard-cooked eggs, sliced
1 (6 ounce) can tuna, drained
6 slices whole wheat bread

Directions

Make cream of mushroom soup according to the directions on the can.

Stir in canned tuna and egg slices. Heat thoroughly. Meanwhile, toast bread slices.

Spoon tuna mixture over slices of whole wheat toast. Serve.

Zucchini and Mushroom Salad with Ricotta Salata

Ingredients

4 large yellow zucchini, sliced into long, thin strips
1 pound crimini mushrooms, cleaned and trimmed
8 sprigs fresh chervil, chopped
1/2 pound ricotta salata cheese, coarsely grated
3 tablespoons lemon juice
salt and black pepper to taste

Directions

Lightly toss together the zucchini strips, mushrooms, chervil, ricotta salata cheese, and lemon juice in a salad bowl. Season to taste with salt and pepper.

Mandarin Beef Stir-Fry

Ingredients

1 cup orange juice
1/2 cup soy sauce
2 tablespoons Worcestershire sauce
1 teaspoon garlic powder
1/4 teaspoon ground ginger
1 pound beef round steak, cut into thin strips
2 cups fresh or frozen snow peas
1 medium green pepper, julienned
1 cup sliced fresh mushrooms
2 tablespoons canola oil
1 (11 ounce) can mandarin oranges, drained
2 tablespoons cornstarch
Hot cooked rice

Directions

In a bowl, combine the first five ingredients; remove half and set aside. Add beef to remaining marinade; cover and refrigerate for 15 minutes. In a large skillet or wok, stir-fry vegetables in oil for 2 minutes; remove and keep warm.

Drain and discard marinade. In the same skillet, stir-fry beef until no longer pink. Add the oranges and reserved vegetables. Combine the cornstarch and reserved marinade until smooth; add to skillet. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve over rice.

Cheesy Vegetable Soup

Ingredients

6 cups water
1 (30 ounce) package frozen shredded hash brown potatoes
1 (16 ounce) package frozen California blend vegetables
4 teaspoons chicken bouillon granules
1 pound process cheese (eg. Velveeta), cubed
2 (10.75 ounce) cans condensed cream of mushroom soup, undiluted
1 cup milk

Directions

In a large kettle, bring water to a boil. Add hash browns, vegetables and bouillon. Reduce heat; cover and simmer for 10 minutes or until vegetables are tender. Stir in the cheese, soup and milk; cook and stir until cheese is melted. Serve immediately, or cool and freeze for up to 3 months.

Shrimp and Mushroom Linguini with Creamy

Ingredients

1 (8 ounce) package linguini pasta
2 tablespoons butter
1/2 pound fresh mushrooms,
sliced
1/2 cup butter
2 cloves garlic, minced
1 (3 ounce) package cream
cheese
2 tablespoons chopped fresh
parsley
3/4 teaspoon dried basil
2/3 cup boiling water
1/2 pound cooked shrimp

Directions

Bring a large pot of lightly salted water to a boil. Add linguini, and cook until tender, about 7 minutes. Drain.

Meanwhile, heat 2 tablespoons butter in a large skillet over medium-high heat. Add mushrooms; cook and stir until tender. Transfer to a plate.

In the same pan, melt 1/2 cup butter with the minced garlic. Stir in the cream cheese, breaking it up with a spoon as it melts. Stir in the parsley and basil. Simmer for 5 minutes. Mix in boiling water until sauce is smooth. Stir in cooked shrimp and mushrooms, and heat through.

Toss linguini with shrimp sauce, and serve.

Special Irish Beef Stew

Ingredients

2 teaspoons vegetable oil
1 pound lean beef stew meat
2 tablespoons all-purpose flour
1 small onion, chopped
2 cups sliced fresh mushrooms
6 cloves garlic, minced
1 (6 ounce) can tomato paste
2 cups beef broth
1 (12 fluid ounce) can or bottle
Irish stout beer
4 cups sliced carrot
2 large potatoes, peeled and
diced
1 tablespoon cornstarch
1 tablespoon cold water
1/4 cup chopped fresh parsley

Directions

Heat oil in a Dutch oven or large pot over medium-high heat. Coat beef cubes with flour, shaking off the excess. Fry beef cubes until browned on all sides. Remove from the pot. Add the onion, mushrooms, and garlic to the pot, and cook stirring constantly until onion is tender, about 3 minutes.

Return beef to the pot, and stir in tomato paste, beef broth, and beer. Add potatoes and carrots, cover, and simmer over low heat for about 1 hour. Mix together the cornstarch and cold water. Stir into the stew, and simmer until thickened. Sprinkle with parsley and serve.

Easy Venison Stew

Ingredients

2 pounds venison stew meat
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (10.75 ounce) can condensed
golden mushroom soup
1/2 onion, chopped
4 carrots, cut into 1 inch pieces

Directions

In a slow cooker, combine venison, cream of mushroom soup, golden mushroom soup, onion and carrots. Cover and cook on low setting for 6 to 8 hours.

Tilapia and Mizithra Pasta

Ingredients

2 ounces dry spaghetti
4 tablespoons olive oil
1 tilapia fillet
1/2 cup cherry tomatoes
1 portobello mushroom cap,
chopped
1 1/2 teaspoons ground black
pepper
1/2 lemon
2 cloves garlic, chopped
1/2 cup torn romaine lettuce
1/4 cup grated Mizithra cheese

Directions

Bring a saucepan of lightly salted water to a boil. Add spaghetti, and cook until tender, about 8 minutes. Drain.

Meanwhile, heat the oil in a skillet over medium heat. Place the tilapia fillet in the center, and add the tomatoes and mushroom. Season with pepper, and then squeeze the lemon juice over everything. Place the squeezed lemon half into the skillet.

Cover, and cook for about 10 minutes, turning the fish once, or until fish flakes easily with a fork. Toss with pasta and romaine lettuce. Serve over spaghetti, and garnish with Mizithra cheese.

Pasta Bake

Ingredients

8 ounces mostaccioli pasta
1 pound lean ground beef
1 onion, chopped
1 (4 ounce) can mushrooms,
drained
1 (28 ounce) jar spaghetti sauce
2 cups shredded mozzarella
cheese

Directions

Bring a large pot of lightly salted boil water to a boil. Cook mostaccioli pasta in boiling water for 8 to 10 minutes, or until al dente. Drain well.

Meanwhile, cook ground beef and chopped onions in a skillet over medium heat until browned.

In a large bowl, mix together the mushrooms, spaghetti sauce, shredded mozzarella cheese, pasta, and browned ground beef and onion mixture. Transfer to a greased, 9x13 inch casserole dish.

Bake at 325 degrees F (165 degrees C) for 20 minutes, or until very hot.

Three-Cheese Rice Lasagna

Ingredients

1 (14 ounce) jar meatless spaghetti sauce
1 (4.5 ounce) jar sliced mushrooms, drained
1 cup 1% cottage cheese
1 cup shredded part-skim mozzarella cheese
1 egg white
3 cups cooked long-grain rice
2 tablespoons grated Parmesan cheese

Directions

In a small bowl, combine spaghetti sauce and mushrooms; set aside. In another bowl, combine the cottage cheese, mozzarella cheese and egg white; mix well.

In a microwave-safe 8-in. square baking dish coated with nonstick cooking spray, layer a third of the sauce, half of the rice and half of the cottage cheese mixture; repeat layers. Top with the remaining sauce. Microwave at 50% power for 10-15 minutes or until heated through. Sprinkle with Parmesan cheese. Let stand for 5 minutes before serving.

Sauteed Mushrooms in Garlic

Ingredients

1 tablespoon butter
2 pounds sliced fresh mushrooms
4 cloves garlic, minced
1 teaspoon dried basil
1 cup red wine

Directions

Heat the butter in a skillet over medium heat. Add the mushrooms and garlic; cook and stir until the mushrooms are a light golden brown, about 10 minutes. Stir in the basil.

Reduce heat to low, and pour the wine into the skillet. Simmer until most of the wine has evaporated. Serve immediately.

Cantonese Dinner

Ingredients

2 pounds pork steak, cut into strips
2 tablespoons vegetable oil
1 onion, thinly sliced
1 (4.5 ounce) can mushrooms, drained
1 (8 ounce) can tomato sauce
3 tablespoons brown sugar
1 1/2 teaspoons distilled white vinegar
1 1/2 teaspoons salt
2 tablespoons Worcestershire sauce

Directions

In a large heavy skillet, heat oil over medium-high heat. Brown pork in oil. Drain off excess fat.

Place pork, onion, mushrooms, tomato sauce, brown sugar, vinegar, salt and Worcestershire sauce in a slow cooker. Cook on High for 4 hours, or on Low for 6 to 8 hours.

Mushroom Barley Bake

Ingredients

- 1 large onion, chopped
- 1 cup sliced fresh mushrooms
- 2 tablespoons butter or margarine
- 3 cups water
- 1 tablespoon chicken bouillon granules
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 1 cup pearl barley
- 1 tablespoon minced fresh parsley

Directions

In a saucepan, saute onion and mushrooms in butter until tender. Add water, bouillon, salt and pepper; mix well. bring to a boil. Add barley and parsley. Pour into a greased 2-qt. baking dish. Cover and bake at 350 degrees F for 80-90 minutes or until the barley is tender.

The Captain's Famous Jambalaya

Ingredients

2 tablespoons unsalted butter
2 tablespoons all-purpose flour
2 teaspoons file powder
3 cloves garlic, peeled and minced
2 green onions, chopped
2 large sweet onions, chopped
1 large green bell pepper, chopped
3 large tomatoes, peeled and chopped
1/2 teaspoon black pepper
1/2 teaspoon cayenne pepper
1/4 teaspoon ground allspice
1/4 teaspoon ground cloves
1 teaspoon salt
1 bay leaf
2 cups mushroom broth
1 1/2 cups uncooked brown rice
1 pound red snapper fillets, cut into 2 inch pieces

Directions

In a large saucepan over medium heat, melt butter. Mix in flour, and whisk constantly 2 to 3 minutes, until a thick paste-like roux has formed.

Stir file powder, garlic, green onions, onions and green bell pepper into the roux. Cook and stir until tender, about 10 minutes. Stir tomatoes into the mixture. Season mixture with black pepper, cayenne pepper, allspice, cloves, salt and bay leaf. Cook, stirring occasionally, until the mixture is well blended, 10 to 15 minutes.

Pour in mushroom broth, and mix in rice. Increase amount of broth to cover all ingredients, if necessary. Bring to a boil, and mix in snapper. Cover, reduce heat, and simmer 1 hour, or until rice is tender.

Nat's Shrimp and Veggie Stuffed Zucchini

Ingredients

1 extra large zucchini
1/4 cup olive oil, divided
6 cloves garlic, finely chopped
1 shallot, finely chopped
1/2 pound large shrimp - shelled, deveined, and cut in half
1 large tomato - peeled, seeded and diced
8 cremini mushrooms, quartered
1/4 cup grated Parmesan cheese
8 leaves fresh basil, torn
ground black pepper to taste
kosher salt to taste
garlic powder to taste
1/4 cup grated Parmesan cheese, divided

Directions

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source. Grease a baking sheet.

Cut the zucchini in half the long way, and scoop out the seeds and pulp, leaving a thick shell of flesh. Brush both halves of the zucchini with about 1 tablespoon of olive oil, and place them, cut sides down, onto the prepared baking sheet. Bake until the zucchini are hot and beginning to release beads of moisture, 5 to 10 minutes. Remove the zucchini from the oven.

Reduce the oven heat to 450 degrees F (230 degrees C).

Heat 2 tablespoons of olive oil in a skillet over medium-low heat, and cook and stir the garlic and shallot until translucent, about 5 minutes. Remove from the heat and let cool.

Place 1 tablespoon of olive oil, the shrimp, diced tomato, mushrooms, 1/4 cup of Parmesan cheese, basil, and the cooked garlic and shallot into a bowl, and stir to mix. Season to taste with black pepper, salt, and garlic powder. Stuff the mixture into the zucchini halves, and sprinkle each zucchini with about 2 tablespoons of Parmesan cheese.

Bake the stuffed zucchini in the preheated oven until the cheese is browned and the filling is cooked through and hot, about 20 minutes.

Couscous Pepper Cups

Ingredients

2 large sweet red peppers
1/2 cup chopped onion
1/4 cup sliced fresh mushrooms
1/4 cup sliced celery
1/4 cup chopped, pared apple
1 garlic clove, minced
3/4 cup reduced-sodium chicken broth
1/4 teaspoon salt
1/4 teaspoon ground cumin
1/4 teaspoon pepper
1/8 teaspoon ground turmeric
1/2 cup uncooked couscous
1 teaspoon olive oil
2 tablespoons golden raisins
1 tablespoon pine nuts, toasted
1 tablespoon minced fresh parsley

Directions

Cut tops off peppers and remove seeds. In a large kettle, cook peppers in boiling water for 3-5 minutes or until crisp-tender. Drain and rinse in cold water; set aside.

In a nonstick skillet coated with nonstick cooking spray, saute the onion, mushrooms, celery, apple and garlic for 4-5 minutes or until vegetables are tender. Remove from the heat and set aside.

In a saucepan, combine the broth, salt, cumin, pepper and turmeric if desired. Bring to a boil; stir in couscous and oil. Remove from the heat; cover and let stand for 5 minutes. Fluff with a fork. Stir in the vegetable mixture, raisins, pine nuts and parsley. Spoon into peppers.

Place in an 8-in. square baking dish coated with nonstick cooking spray. Cover and bake at 350 degrees F for 15 minutes or until heated through.

Herbed Pork Roast and Creamy Mushroom Gravy

Ingredients

1 teaspoon minced fresh rosemary leaves
1 teaspoon minced fresh parsley
1 teaspoon minced fresh thyme
1 clove garlic, minced
2 1/2 pounds boneless pork loin roast
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or 25% Less Sodium)
1/2 cup water

Directions

Stir together the rosemary, parsley, thyme and garlic in a small bowl. Cut small slits into the surface of the roast with a knife. Stuff the herb mixture into the slits. Place the roast in a roasting pan.

Bake at 325 degrees F for 1 hour 30 minutes or until cooked through but slightly pink in center. Remove the roast from the pan and let stand 10 minutes.

Stir the soup into the pan drippings in the roasting pan. Gradually stir in the water. Cook and stir over medium heat until the mixture is hot and bubbly. Serve the pork with the gravy.

Shrimp Creole II

Ingredients

2 cups water
1 cup uncooked white rice
2 tablespoons butter
5 carrots, diced
2 onions, chopped
1 green bell pepper, chopped
1 1/2 cups chopped celery
1 pound fresh mushrooms, sliced
1 zucchini, sliced
1 (16 ounce) can diced tomatoes
1 (15 ounce) can tomato sauce
1 pound cooked shrimp
1 (4 ounce) jar diced pimento
peppers, drained
3 teaspoons chili powder

Directions

In a saucepan, bring water to a boil. Add rice and stir. Reduce heat, cover, and simmer for 20 minutes; set aside. Meanwhile, preheat oven to 300 degrees F (150 degrees C).

In a large saucepan or pot, melt butter over medium heat, and saute carrots, onions, bell pepper, celery, mushrooms, and zucchini, until just tender. Stir in tomatoes and tomato sauce. Let cook, stirring constantly, for 5 minutes.

Mix shrimp, pimientos, and chili powder into the pot. Stir in cooked rice and simmer on low heat for 10 minutes.

Pour mixture into a 9x13 inch dish. Bake in preheated oven until the rice mixture thickens, about 40 minutes.

Chicken Sotanghon

Ingredients

2 cups water
1 teaspoon salt
1 pound chicken legs
1 ounce dried shiitake mushrooms
8 ounces bean thread noodles
(cellophane noodles)
3 tablespoons olive oil
1 onion, chopped
2 cloves garlic, minced
1 1/2 teaspoons achiote powder
1 tablespoon fish sauce
salt and pepper to taste
2 (14.5 ounce) cans chicken broth
2 green onions, chopped

Directions

Bring 2 cups of water with 1 teaspoon salt to a boil in a pot; cook the chicken in the boiling water until no longer pink in the center and the juices run clear, about 10 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Reserving the liquid, remove the chicken and allow to cool before removing the meat from the bones and shredding with two forks. Discard the skin and bones.

While the chicken cools place the shiitake mushrooms in a bowl and pour enough warm water over them to cover completely; allow to soak until pliable, about 30 minutes. Remove from the water, slice, and set aside. Place the bean thread noodles in the water and add more warm water if needed to cover; allow to soak until soft, about 10 minutes. Drain. Cut the noodles if desired.

Heat the olive oil in a skillet over medium heat; cook and stir the onion and garlic until softened, about 5 minutes. Add the achiote powder and continue to cook and stir until the mixture is well coated with the red-orange color. Stir the shredded chicken meat, sliced shiitake mushrooms, and fish sauce into the mixture; season with salt and pepper to taste. Allow the mixture to cook about 5 minutes before pouring the reserved liquid from cooking the chicken and the chicken broth into the mixture. Bring to a boil for 5 minutes. Add the noodles and cook another 5 minutes. Garnish with the green onion to serve.

Breakfast Hash

Ingredients

6 small potatoes, peeled and cut into 1/2-inch cubes
1 cup sliced fresh mushrooms
1 small green bell pepper, diced
1 small sweet red pepper, diced
1 small onion, chopped
1 teaspoon garlic salt
1 teaspoon minced fresh parsley
1/4 teaspoon pepper
2 tablespoons butter or stick margarine

Directions

In a bowl, combine the first eight ingredients. In a large nonstick skillet, melt butter over medium-high heat. Add potato mixture. Cook and stir for 15-16 minutes or until potatoes are lightly browned.

Chicken and Mushroom Dijon

Ingredients

2 tablespoons butter or margarine
4 skinless, boneless chicken breasts
1 1/2 cups broccoli florets
1 1/2 cups sliced mushrooms
1 (10.75 ounce) can Campbell's® Condensed Cream of Chicken & Broccoli Soup
1/4 cup milk
2 tablespoons Dijon-style mustard
4 cups hot cooked medium egg noodles

Directions

Heat 1 tablespoon butter in skillet. Add chicken and cook until browned. Remove chicken.

Heat remaining butter. Add broccoli and mushrooms and cook until tender.

Add soup, milk and mustard. Heat to a boil. Add chicken. Cover and cook over low heat 5 minutes or until done. Serve with noodles.

Lasagna

Ingredients

1 (16 ounce) package lasagna noodles
1 bay leaf
1 onion, chopped
1/4 cup vegetable oil
2 cloves garlic, chopped
2 teaspoons dried oregano
4 teaspoons dried basil, divided
1 (14.5 ounce) can crushed tomatoes
1 (29 ounce) can diced tomatoes
1 pinch ground cinnamon
1 pint part-skim ricotta cheese
2 eggs, beaten
1/2 cup grated Parmesan cheese
1 onion, sliced
1 pound fresh mushrooms, sliced
1 pound spinach, rinsed and chopped
2 zucchinis, sliced
1 pound mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Saute chopped onions and bay leaf in 1/4 cup oil until onion is tender. Add garlic, oregano, and 2 teaspoons basil; cook and stir for 2 more minutes. Add tomatoes. Cook for 1 hour. Stir in cinnamon and set pan aside.

Bring a large pot of salted water to boil, add lasagna noodles and bring water to boil again. Cook until noodles are al dente. Drain well.

Mix together ricotta, eggs, 1/2 cup Parmesan cheese, and 2 teaspoons basil.

Saute sliced onion and mushrooms in 1/8 cup oil until tender. Add spinach and zucchini to the pot. Cover pot, and cook until spinach is wilted.

Spread 1/2 cup of the tomato mixture into a 9x13 inch baking pan. Place 1 layer of noodles on top of the tomato sauce; spread all of the ricotta mixture onto the noodles; place another layer of noodles atop of the ricotta mixture; pour 2 cups tomato sauce onto the noodles; arrange all of the sauteed vegetables on top of the sauce; arrange another layer of noodles; pour the remaining tomato sauce over the final layer of noodles and top with mozzarella cheese and 1 cup Parmesan cheese.

Bake the lasagna for 45 minutes to 1 hour. Remove the lasagna from the oven and let it cool 10 minutes before serving.

Lamb and Potato Skillet

Ingredients

1 tablespoon vegetable oil
1 leek, chopped
1 cup chopped fresh mushrooms
1 pound ground lamb
1 clove garlic, minced
3/4 cup beef broth
1 tablespoon chopped fresh dill
1/2 teaspoon garlic and herb seasoning blend
1/4 teaspoon ground black pepper
1/4 teaspoon onion powder
1 bay leaf
3 cups chopped potatoes
1 (6.5 ounce) can tomato sauce
1/2 head cabbage, cored and shredded

Directions

Heat oil in a skillet over medium heat. Stir in leeks and mushrooms until they begin to soften, about 8 minutes. Crumble lamb into skillet, add garlic, and cook, stirring occasionally, until lamb loses its pink color, about 8 minutes. Drain liquid from pan.

Stir in broth, dill, garlic and herb seasoning blend, pepper, onion powder, bay leaf, and potatoes. Bring to a boil, then reduce heat to low. Cover and simmer until potatoes are almost tender, about 12 minutes. Add tomato sauce and shredded cabbage. Increase heat to medium and simmer, covered, until cabbage is cooked and potatoes are tender, 5 to 7 minutes.

Remove bay leaf and serve.

Baked Fettuccine Lasagna

Ingredients

12 ounces dry fettuccine pasta
1 pound lean ground beef
(optional)
1 cup chopped onion
1 cup red bell pepper, chopped
1 tablespoon butter
1 (29 ounce) can diced tomatoes
1 (4 ounce) can sliced mushrooms
3 tablespoons chopped black olives
2 teaspoons dried oregano
1 cup shredded Cheddar cheese
1 cup shredded mozzarella cheese
1 (10.75 ounce) can condensed cream of mushroom soup
1/4 cup beef broth
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta for 8 to 10 minutes, or until al dente; drain.

In a large skillet, brown beef over medium heat. Drain fat from pan, and transfer meat to a bowl. In the same skillet, cook onion and bell pepper in butter until tender. Stir in tomatoes, mushrooms, olives, and beef, and season with oregano. Simmer for 10 minutes.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Arrange half of the cooked fettuccine in the prepared dish, top with half of the beef and vegetable mixture, and sprinkle with 1/2 cup of Cheddar cheese and 1/2 cup of mozzarella cheese. Repeat layers. Mix together soup and beef broth until smooth, and pour over casserole. Sprinkle with Parmesan cheese.

Bake in preheated oven for 30 to 35 minutes, or until heated through.

Artichoke Stuffed Mushrooms

Ingredients

1 tablespoon olive oil
1 onion, chopped
24 mushrooms, stems removed and chopped
salt and ground black pepper to taste
1 (12 ounce) jar marinated artichoke hearts, drained and chopped
1 (8 ounce) package cream cheese, softened
2 tablespoons sour cream
1 cup shredded Italian cheese blend
2 tablespoons grated Parmesan cheese
1/2 teaspoon garlic salt, or to taste

Directions

Preheat an oven to 350 degrees F (175 degrees C). Prepare a baking sheet with cooking spray.

Heat the olive oil in a skillet over medium heat; cook the onions and mushroom stems in the hot oil until the onion is translucent, about 5 minutes; season with salt and pepper. Transfer the mixture to a large bowl; add the artichoke hearts, cream cheese, sour cream, Italian cheese blend, and Parmesan cheese. Season with salt, pepper, and garlic salt. Stir the mixture until ingredients are evenly distributed. Stuff the mushroom caps with the mixture. Arrange the stuffed mushrooms on the prepared baking sheet.

Bake in the preheated oven until the filling begins to bubble, about 20 minutes.

Sour Cream Chops

Ingredients

2 tablespoons butter
4 thick cut pork chops
1/2 teaspoon salt
1/2 teaspoon black pepper
1 onion, sliced into rings
2 cloves garlic, finely chopped
1/4 cup fresh basil, chopped
1 large fresh tomato, chopped
5 large fresh mushrooms, sliced
1/2 cup milk
1 (10.5 ounce) can condensed
cream of chicken soup
4 teaspoons sour cream

Directions

Melt butter in a 4-quart saucepan over medium heat. Sprinkle pork chops with salt and pepper on both sides. Place in saucepan. Stir in onion, and garlic. Cook 3 minutes; turn pork chops, and cook 3 more minutes. Stir in basil, tomatoes, mushrooms, milk, and soup. Reduce heat to low, cover, and simmer. After 30 minutes, turn chops, stir contents, and simmer 30 minutes more. To serve, pour sauce over chops and top with a teaspoon of sour cream on each chop.

Sausage, Hominy and Egg Brunch

Ingredients

1 pound bulk hot pork sausage
6 hard-cooked eggs, sliced
2 (15 ounce) cans yellow hominy,
drained
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1 cup sour cream
1/4 teaspoon Worcestershire
sauce
1 cup shredded Cheddar cheese
1 cup soft bread crumbs
3 tablespoons butter, melted

Directions

In a skillet, cook sausage until no longer pink; drain. Spoon into a 2 -1/2-qt. ungreased baking dish. Cover with layers of eggs and hominy. Combine soup, sour cream and Worcestershire sauce; spread over hominy. Sprinkle with cheese. Combine bread crumbs and butter; sprinkle over top. Bake, uncovered, at 325 degrees F for 30-35 minutes or until bubbly and golden brown.

Chicken a la Charlie

Ingredients

8 skinless, boneless chicken breast halves
1/2 teaspoon garlic powder
salt and pepper to taste
1/2 teaspoon poultry seasoning
1 cup sour cream
1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
3/4 cup white wine
1 onion, chopped
1 cup fresh sliced mushrooms

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place chicken pieces in a 9x13 inch baking dish. Season chicken with garlic powder, salt, pepper and poultry seasoning.

In a large bowl combine the sour cream, cream of chicken soup and cream of mushroom soup. Mix well with a wire whisk. Add the wine and mix together. Pour this cream mixture over the chicken and bake in the preheated oven for 40 minutes.

Add the onion and mushrooms and stir into the chicken/sauce mixture. Bake for another 30 minutes. Let cool 10 minutes and serve.

Overnight Mushroom Egg Casserole

Ingredients

5 tablespoons butter, divided
1/3 cup all-purpose flour
1 1/2 cups milk
1 (4.5 ounce) jar sliced mushrooms, drained
10 eggs
2/3 cup half-and-half cream
1/4 teaspoon salt
1/8 teaspoon pepper
10 bacon strips, cooked and crumbled

Directions

In a saucepan, melt 3 tablespoons butter. Stir in flour until smooth; gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in the mushrooms; set aside.

In a bowl, whisk the eggs, cream, salt and pepper. In a skillet, heat the remaining butter until hot. Add egg mixture; cook and stir over medium heat until eggs are completely set. Transfer to a greased 11-in. x 7-in. x 2-in. baking dish; top with mushroom mixture. Sprinkle with bacon. Cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 325 degrees F for 32-36 minutes or until heated through.

Eggplant Antipasto

Ingredients

1 large eggplant, peeled and cubed
1 onion, chopped
2 cloves garlic, minced
1/3 cup chopped green bell pepper
3/4 cup sliced mushrooms
1/3 cup olive oil
1/4 cup water
1/2 cup sliced stuffed green olives
1 teaspoon salt
1 (6 ounce) can tomato paste
2 tablespoons red wine vinegar
1 1/2 teaspoons white sugar
1/4 teaspoon dried basil
1/4 teaspoon dried oregano
1/4 teaspoon ground black pepper

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium baking dish, mix the eggplant, onion, garlic, green bell pepper, mushrooms and olive oil.

Cook covered 10 minutes in the preheated oven.

Remove the eggplant mixture from the oven and stir in the water, sliced stuffed green olives, salt, tomato paste, red wine vinegar, sugar, basil, oregano and pepper.

Continue baking 30 minutes, or until the eggplant is tender.

Chill the mixture in the refrigerator 8 hour or overnight before serving.

Awesome Broccoli-Cheese Casserole

Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup
1 cup mayonnaise
1 egg, beaten
1/4 cup onions, chopped
3 (10 ounce) packages frozen chopped broccoli
8 ounces shredded sharp Cheddar cheese
salt and pepper to taste
1 dash paprika

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter a 9x13 inch baking dish.

In a medium mixing bowl, whisk together condensed soup, mayonnaise, egg and onions.

Place frozen broccoli into a very large mixing bowl. (I like to use my large stainless steel bowl to mix this recipe thoroughly.) Break up the frozen broccoli. Using a rubber spatula, scrape soup-mayonnaise mixture on top of broccoli, and mix well. Sprinkle on cheese, and mix well. Spread mixture into prepared baking dish, and smooth top of casserole. Season with salt, pepper and paprika.

Bake for 45 minutes to 1 hour.

Simple Salisbury Steak

Ingredients

1 egg
1/3 cup dry bread crumbs
1 (10.75 ounce) can reduced-fat,
reduced-sodium condensed
cream of mushroom soup,
undiluted, divided
1/4 cup finely chopped onion
1 pound lean ground beef
1/2 cup fat-free milk
1/4 teaspoon browning sauce
(optional)
1/4 teaspoon salt
1 1/2 cups sliced fresh
mushrooms

Directions

In a bowl, combine the egg, bread crumbs, 1/4 cup soup and onion. Crumble the beef over mixture and mix well. Shape into six patties. In a large nonstick skillet, brown the patties on both sides; drain.

In a bowl, combine the milk, browning sauce if desired, salt and remaining soup; stir in mushrooms. Pour over patties. Reduce heat; cover and simmer for 15-20 minutes or until meat is no longer pink.

Penne All' Arrabbiata

Ingredients

1 1/2 pounds penne pasta
1 tablespoon extra virgin olive oil
1 onion, chopped
4 cloves garlic, sliced
4 cups canned whole tomatoes, crushed
3 tablespoons capers
1/2 cup pitted and halved green olives
1 1/2 teaspoons crushed red pepper
3 anchovy filets, rinsed and chopped
6 leaves fresh basil
1 pinch salt
ground black pepper to taste
2/3 cup red wine
1 cup fresh sliced mushrooms
6 1/2 ounces pancetta bacon, finely chopped

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat the extra virgin olive oil in a large skillet and saute the onion until transparent. Add garlic and saute until soft, then the pancetta and cook until bubbling and transparent.

Add the capers, mushrooms, olives, hot red pepper, anchovies, salt (use only a pinch because of the anchovies), ground black pepper and wine.

Simmer until the wine is reduced by half, then add the tomatoes. Cook for 10 minutes longer, add the basil leaves, then toss in the cooked pasta and sprinkle generously with cheese and parsley. Serve immediately.

Pepperoni Pizza Pita

Ingredients

2 tablespoons pizza sauce
1 whole pita breads
6 slices pepperoni sausage
2 fresh mushrooms, sliced
1/4 cup shredded mozzarella
cheese

Directions

Spread pizza sauce over pita bread. Top with pepperoni, mushrooms and cheese. Place on an ungreased baking sheet. Bake at 400 degrees F for 4-6 minutes or until cheese is melted.

Pasta with Spinach Pesto Sauce

Ingredients

16 ounces fresh spinach, washed and chopped
6 ounces low-fat, firm silken tofu
2 tablespoons fresh lemon juice
1 tablespoon minced garlic
1/8 cup low-sodium chicken broth
1/2 cup grated Parmesan cheese
1/2 teaspoon ground black pepper
1 teaspoon Italian seasoning
10 ounces fresh mushrooms, thinly sliced
6 ounces fresh sliced shiitake mushrooms
1/2 cup diced red onion
1/4 cup bacon bits
1 pound penne pasta

Directions

Cook pasta according to package directions.

While pasta is cooking, in food processor or blender, combine spinach, tofu, lemon juice, garlic, broth, cheese, pepper, and Italian seasoning, process until smooth. Set aside.

Spray a large non-stick saute pan with cooking spray. Over medium heat, cook onions and mushrooms until tender. Reduce heat to low, add pesto mixture and heat until hot.

Toss pasta with sauce and bacon bits. Serve with additional Parmesan cheese, if desired. NOTE: If sauce seems too thick, thin to desired consistency with pasta cooking water or broth.

Vegan Hot and Sour Soup

Ingredients

1 ounce dried wood ear mushrooms
4 dried shiitake mushrooms
12 dried tiger lily buds
2 cups hot water
1/3 ounce bamboo fungus
3 tablespoons soy sauce
5 tablespoons rice vinegar
1/4 cup cornstarch
1 (8 ounce) container firm tofu, cut into 1/4 inch strips
1 quart vegetable broth
1/4 teaspoon crushed red pepper flakes
1/2 teaspoon ground black pepper
3/4 teaspoon ground white pepper
1/2 tablespoon chili oil
1/2 tablespoon sesame oil
1 green onion, sliced
1 cup Chinese dried mushrooms

Directions

In a small bowl, place wood mushrooms, shiitake mushrooms, and lily buds in 1 1/2 cups hot water. Soak 20 minutes, until rehydrated. Drain, reserving liquid. Trim stems from the mushrooms, and cut into thin strips. Cut the lily buds in half.

In a separate small bowl, soak bamboo fungus in 1/4 cup lightly salted hot water. Soak about 20 minutes, until rehydrated. Drain, and mince.

In a third small bowl, blend soy sauce, rice vinegar, and 1 tablespoon cornstarch. Place 1/2 the tofu strips into the mixture.

In a medium saucepan, mix the reserved mushroom and lily bud liquid with the vegetable broth. Bring to a boil, and stir in the wood mushrooms, shiitake mushrooms, and lily buds. Reduce heat, and simmer 3 to 5 minutes. Season with red pepper, black pepper, and white pepper.

In a small bowl, mix remaining cornstarch and remaining water. Stir into the broth mixture until thickened.

Mix soy sauce mixture and remaining tofu strips into the saucepan. Return to boil, and stir in the bamboo fungus, chili oil, and sesame oil. Garnish with green onion to serve.

Picante Shrimp 'n' Pepper Pasta

Ingredients

1 tablespoon vegetable oil
2 small green peppers or yellow peppers, cut into strips
1 cup sliced fresh mushrooms
1 teaspoon dried basil leaves, crushed
1/4 teaspoon garlic powder
1 cup Pace® Picante Sauce
2 medium tomatoes, coarsely chopped
1 pound medium shrimp, peeled and deveined
3 1/4 cups cooked medium tube-shaped pasta (ziti)

Directions

Heat oil in skillet. Add peppers, mushrooms, basil and garlic and cook until tender-crisp.

Add picante sauce, tomatoes and shrimp. Heat to a boil. Cook over low heat 5 minutes or until shrimp are done. Add pasta and heat through.

Crawfish Thermidor

Ingredients

1/4 cup butter
1/2 cup sliced fresh mushrooms
1/2 cup white wine
1 pound peeled crawfish
1/4 cup all-purpose flour
1/2 teaspoon salt
1/2 teaspoon red pepper flakes
2 cups milk
paprika, for garnish

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease 4 small to medium sized ramekins.

In a skillet, melt the butter and add mushrooms and white wine; simmer for about 8 minutes. Add the crawfish tails and simmer for another 5 minutes.

Gradually blend in flour, salt, and red pepper flakes. Slowly drizzle in the milk, stirring constantly and cook until mixture thickens.

Pour mixture into the prepared ramekins. Sprinkle the top of each with a pinch of paprika.

Bake in preheated oven for 10 to 15 minutes or until heated through.

Beefy Manicotti

Ingredients

10 manicotti shells
1/2 pound ground beef
1 small onion, chopped
2 cloves garlic, chopped
1/4 cup dry bread crumbs
1/4 teaspoon Italian seasoning
1 egg
2 cups Italian blend shredded cheese, divided
1 (8 ounce) can tomato sauce
1 (16 ounce) can stewed tomatoes
1/4 cup white Zinfandel
3 mushrooms, thinly sliced

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Place ground beef, onion and garlic in a large, deep skillet. Cook over medium high heat until beef is evenly brown. Remove from heat. Mix in bread crumbs, Italian seasoning, egg and 1 cup shredded cheese. Spoon filling into manicotti shells.

Combine tomato sauce, stewed tomatoes, wine and mushrooms. Spoon sauce to cover the bottom of an 8x11 inch baking dish. Arrange filled manicotti in a single layer, and cover with remaining sauce. Sprinkle top with remaining cheese.

Cover, and bake in preheated oven for 30 minutes. Remove cover, and bake 10 minutes.

Chicken Risotto

Ingredients

2 cups uncooked white rice
1 (10.75 ounce) can condensed cream of mushroom soup
2 cups chicken broth
1 cup fresh mushrooms, sliced
2 tablespoons chopped green bell pepper
3 tablespoons chopped fresh basil
1 tablespoon dried minced onion
1 teaspoon dried oregano
3 cloves garlic, minced
1/4 teaspoon ground black pepper
1/4 cup grated Parmesan cheese
4 chicken thighs
3 tablespoons Italian-style dry bread crumbs
2 tablespoons grated Parmesan cheese

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large bowl, combine the rice, mushroom soup, chicken broth, mushrooms, green bell pepper, basil, onion, oregano, garlic, ground black pepper and 1/4 cup cheese. Stir until all ingredients are well mixed.

Pour this mixture into a 9x13 inch baking dish. Place the chicken on top of the mixture and cover with foil. In a separate small bowl, combine the bread crumbs and remaining cheese and set aside.

Bake at 325 degrees F (165 degrees C) for 1 hour, remove from oven, uncover and sprinkle with the reserved bread crumb mixture. Return to oven and bake, uncovered, for 20 more minutes, or until golden brown.

Texas Stuffed Mushrooms

Ingredients

1 (8 ounce) package cream cheese, softened
2/3 cup barbeque sauce
3 tablespoons steak sauce
1 (8 ounce) package fresh mushrooms, stems removed
1/4 cup bacon bits

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 9x13 inch baking dish.

In a medium bowl, mix together cream cheese, barbeque sauce and steak sauce.

Arrange mushroom caps in the baking dish, and stuff each cap with equal portions of the cream cheese mixture. Sprinkle with bacon bits.

Bake 10 to 15 minutes in the preheated oven, or until lightly browned.

Sparkling Chicken

Ingredients

1/4 cup all-purpose flour
1 teaspoon salt
1 1/2 teaspoons ground black pepper
1 1/2 teaspoons garlic powder
4 skinless, boneless chicken breast halves
2 1/2 tablespoons butter
1 clove garlic, minced
4 cups fresh sliced mushrooms
1 1/4 cups sweet sparkling wine (such as Asti Spumante), divided
1 1/2 cups heavy cream, or as needed

Directions

Mix together the flour, salt, pepper, and garlic powder in a shallow bowl. Press the chicken breasts into the flour mixture to coat well. Set the coated chicken breasts aside on waxed paper; do not stack.

Melt the butter in a skillet over medium heat, and cook and stir the mushrooms with 1/4 cup of the wine until the mushroom juices have been absorbed and the mushrooms are beginning to brown, about 15 minutes. Push the mushrooms to the edge of the skillet and place the coated chicken breasts into the center of the pan. Brown the chicken breasts on each side, about 5 minutes per side, and pour in the remaining 1 cup of wine. Cover the pan, and cook until the chicken is no longer pink inside, about 10 minutes.

Remove the chicken breasts from the pan, and arrange on a warmed serving platter. Pour the cream into the skillet, bring to a boil over medium heat, and cook, stirring frequently, until the brown flavor bits on the bottom of the skillet have dissolved and the sauce has thickened, about 10 minutes. Pour the sauce over the chicken, and serve.

Hearty Vegetable Lasagna

Ingredients

1 (16 ounce) package lasagna noodles
1 pound fresh mushrooms, sliced
3/4 cup chopped green bell pepper
3/4 cup chopped onion
3 cloves garlic, minced
2 tablespoons vegetable oil
2 (26 ounce) jars pasta sauce
1 teaspoon dried basil
1 (15 ounce) container part-skim ricotta cheese
4 cups shredded mozzarella cheese
2 eggs
1/2 cup grated Parmesan cheese

Directions

Cook the lasagna noodles in a large pot of boiling water for 10 minutes, or until al dente. Rinse with cold water, and drain.

In a large saucepan, cook and stir mushrooms, green peppers, onion, and garlic in oil. Stir in pasta sauce and basil; bring to a boil. Reduce heat, and simmer 15 minutes.

Mix together ricotta, 2 cups mozzarella cheese, and eggs.

Preheat oven to 350 degrees F (175 degrees C). Spread 1 cup tomato sauce into the bottom of a greased 9x13 inch baking dish. Layer 1/2 each, lasagna noodles, ricotta mix, sauce, and Parmesan cheese. Repeat layering, and top with remaining 2 cups mozzarella cheese.

Bake, uncovered, for 40 minutes. Let stand 15 minutes before serving.

Stuffed Mushrooms I

Ingredients

36 fresh mushrooms
1 (8 ounce) package cream
cheese, softened
1 (6 ounce) can crab meat,
drained
1/2 teaspoon garlic salt

Directions

Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a baking sheet with non-stick cooking spray.

Stem the mushrooms. Reserve 1/3 to 1/2 of the stems and mince them.

Whip the cream cheese until smooth.

In a small bowl, combine minced mushroom stems and crabmeat. Blend the cream cheese into the stem and clam mixture. Add garlic salt and mix well. Stuff the mushroom caps with the cheese mixture. Arrange the caps on the prepared baking sheet.

Bake mushrooms at 350 degrees F (175 degrees C) for 20 minutes, or until the mushrooms and crab mixture are hot, and most of the liquid from the mushrooms has collected in the pan.

Easy Slow Cooker Chicken

Ingredients

4 skinless, boneless chicken breast halves
1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of celery soup
1 cup white rice

Directions

Cut chicken breasts into large chunks.

Place the chicken breasts, cream of chicken soup, cream of mushroom soup, cream of celery soup and the rice in a slow cooker. Cook on high for 3 hours or low for 4 hours.

Italian Sausage With Spaghetti

Ingredients

3 ounces uncooked spaghetti
1 small onion, chopped
1/4 cup chopped green pepper
2 tablespoons butter
2 Italian sausage links, casings removed
1 cup sliced fresh mushrooms
1/4 cup sliced ripe olives
1 1/2 teaspoons Italian seasoning
1/4 teaspoon salt
1 cup heavy whipping cream
Shredded Parmesan cheese

Directions

Cook spaghetti according to package directions. Meanwhile, in a small skillet, saute onion and green pepper in butter until crisp-tender. Crumble sausage over vegetables; add mushrooms. Cook over medium heat until meat is no longer pink; drain.

Stir in the olives, Italian seasoning and salt if desired. Add cream; bring to a boil. Reduce heat; simmer, uncovered, for 10-12 minutes or until thickened. Drain spaghetti; add sauce and toss gently. Garnish with Parmesan cheese if desired.

Vegetarian Open Faced Sandwich

Ingredients

6 slices sourdough bread, toasted
3 tablespoons pesto sauce
1 small eggplant, sliced
1 small red bell pepper, sliced
1 medium red onion, sliced
2 tomatoes, sliced
1 cup sliced fresh mushrooms
6 slices mozzarella cheese
4 cloves garlic
dried oregano
dried basil
salt and pepper to taste

Directions

Preheat the oven broiler.

Spread one side of each bread slice with equal amounts pesto sauce. Arrange in a single layer on a baking sheet, pesto side up. Layer each slice with eggplant, red bell pepper, red onion, tomatoes, mushrooms, and cheese. Crush garlic on top of cheese, and season with oregano, basil, salt, and pepper.

Broil 5 minutes in the preheated oven, or until cheese is melted and lightly browned.

Beef and Pepper Pie

Ingredients

1 pound lean ground beef
2 cups sweet red peppers, with sauce
1 onion, chopped
1 (4.5 ounce) can sliced mushrooms, drained
1 cup shredded sharp Cheddar cheese
1 recipe pastry for a 9 inch double crust pie

Directions

Place peppers, including liquid, into food processor; pulse until peppers are cut into small pieces.

Brown meat and onions. Add peppers, mushrooms, and cheese to meat mixture. Spoon into bottom crust. Cover with top crust, and seal the edges.

Bake at 350 degrees F (175 degrees C) until crust is brown, and pie is heated through.

Different Chicken Divan

Ingredients

2 cups cooked, cubed chicken breast meat
1 pound fresh broccoli, cooked and chopped
1 cup mayonnaise
1 1/2 tablespoons curry powder
1/2 teaspoon cayenne pepper
1/2 teaspoon garlic salt
salt and pepper to taste
2 1/2 cups shredded Cheddar cheese, divided
1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
1 (6 ounce) can French-fried onions

Directions

Preheat oven to 350 degrees F (175 degrees C).

Spread chicken in the bottom of a 9x13 inch baking dish. Top with broccoli. In a medium bowl, combine the mayonnaise, curry powder, cayenne pepper, garlic salt, salt and pepper and mix well. Add 1 cup of Cheddar cheese, cream of chicken soup and cream of mushroom soup and mix again, then pour mixture over chicken and broccoli. Sprinkle with remaining 1 1/2 cups of cheese and top with onions.

Bake at 350 degrees F (175 degrees C) for 30 minutes.

Orange Roughy in a Mushroom Sauce

Ingredients

2 cups sliced fresh mushrooms
1 1/4 cups finely chopped onions
1 1/2 tablespoons lemon pepper
1 tablespoon Italian seasoning
1 teaspoon ground black pepper
salt to taste
12 ounces plain nonfat yogurt
1/4 cup grated Parmesan cheese
3/4 pound orange roughy fillets
2 tablespoons Italian seasoned
bread crumbs
paprika to taste
3 sprigs fresh parsley, for garnish

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a baking pan with aluminum foil, and coat with cooking spray.

In a medium saucepan coated with cooking spray over medium heat, cook and stir the mushrooms and onions about 4 minutes. Season with lemon pepper, Italian seasoning, pepper, and salt. Remove from heat, and allow to cool about 10 minutes. Thoroughly blend in the yogurt and Parmesan cheese.

Arrange each orange roughy fillet in the prepared baking pan over about 2 tablespoons of the mushroom mixture. Top fillets with the remaining mushroom mixture. Sprinkle with bread crumbs.

Bake 30 minutes in the preheated oven, or until the fish is easily flaked with a fork. Season with paprika and garnish with parsley to serve.

Flaky Crescent Mushroom Turnovers

Ingredients

1/4 pound fresh mushrooms,
coarsely chopped
2 tablespoons minced fresh
parsley
2 tablespoons minced onion
3 tablespoons butter, divided
1 (8 ounce) can refrigerated
crescent roll dough
2 1/2 tablespoons grated
Parmesan cheese
2 tablespoons sesame seeds

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium saucepan over medium heat, slowly cook and stir the mushrooms, parsley and onion in 2 tablespoons butter until tender. Drain and set aside.

Separate the dough into 4 rectangles. Cut rectangles in half, forming 8 squares, and arrange on a large baking sheet. Place 1 tablespoon mushroom mixture on each square. Top each square with 1 teaspoon Parmesan cheese. Fold the squares into triangles.

In a small saucepan, melt remaining butter. Brush triangles with butter and sprinkle with sesame seeds.

Bake in the preheated oven 10 to 15 minutes, until golden brown. Serve warm.

Deviled Chicken Breasts

Ingredients

1/8 cup Italian-style dried bread crumbs
4 skinless, boneless chicken breasts
1 tablespoon olive oil
1/2 cup dry white wine
1/2 teaspoon ground savory
1/4 teaspoon salt
1 (4.5 ounce) can sliced mushrooms
1 tablespoon lemon juice
1 tablespoon honey mustard

Directions

Place breadcrumbs in a large, resealable plastic bag. Add chicken, seal bag, and shake to coat chicken with breadcrumbs.

Heat oil in a large, nonstick skillet over medium heat. Add chicken. Cook 3 minutes on each side, or until browned. Add wine, savory, salt, and mushrooms to the chicken. Cover, and reduce heat. Simmer for 15 minutes, or until chicken is done. Remove chicken and mushrooms with slotted spoon, and place on serving plate.

Add lemon juice and mustard to skillet, and stir well. Heat through. Serve sauce with chicken.

Suzanne's Spinach Quiche

Ingredients

1 (9 inch) unbaked pie crust
1 (10 ounce) package frozen
chopped spinach
2 eggs
1 cup plain yogurt
1 tablespoon all-purpose flour
1/4 teaspoon black pepper
4 1/2 ounces fresh mushrooms,
thinly sliced
4 ounces shredded Cheddar
cheese
1/4 cup chopped green onions

Directions

Preheat oven to 425 degrees F (220 degrees C). Prick the pie crust all over with fork and bake for 5 minutes.

Place the frozen spinach in microwave safe bowl and cook until thawed. Drain as much of the liquid as you can and then use paper towels to get the spinach as dry as possible.

Beat together the eggs, yogurt or sour cream, flour, and pepper until well mixed. Stir in the spinach. Layer the sliced mushrooms, cheese, and chopped scallions in that order on the bottom of the pie crust. Top with the spinach mixture.

Bake in preheated oven for 15 minutes and then decrease temperature to 350 degrees F (175 degrees C) and bake for 30 additional minutes. Let cool before serving.

Italian Veggie Rolls

Ingredients

- 1 cup chopped mushrooms
- 1 onion, chopped
- 1 cup sliced carrots
- 1 cup green peas
- 1 cup chopped broccoli
- 1 clove garlic, minced
- 1/4 cup dry red wine
- 2 cups shredded mozzarella cheese
- 1 egg
- 2 tablespoons olive oil
- 1/4 cup grated Parmesan cheese
- 1 (16 ounce) package lasagna noodles
- 1 (26 ounce) jar spaghetti sauce

Directions

Cook noodles in a large pot of boiling water until al dente. Rinse, drain, set aside.

Heat oil in a medium saute pan. Add mushrooms, onions, carrots, peas, and broccoli; saute over medium heat until tender. Add wine and garlic; cook five minutes, or until wine has just about evaporated. Remove from heat, and cool for ten minutes.

In a medium bowl combine sauteed vegetable mixture, mozzarella cheese, 2 tablespoons Parmesan cheese, and egg. Mix well.

Pour half of the sauce into the bottom of a 13x9x2inch baking pan. Spread 1/3 cup vegetable mixture over each lasagna noodle then carefully roll up the noodle. Place seam side down in dish. When finished placing all the noodles in the pan, pour remaining pasta sauce evenly over noodles. Cover with aluminum foil.

Bake at 375 degrees F (190 degrees C) for 35 to 40 minutes. Uncover, and sprinkle remaining Parmesan cheese over noodles. Bake, uncovered, 5 more minutes. Garnish and serve immediately.

Colorful Kielbasa

Ingredients

1 (10.75 ounce) can condensed cream of celery soup, undiluted
1 1/2 cups water
1 tablespoon butter or margarine
1 pound smoked kielbasa, cut into 1/2 inch rounds
3/4 cup uncooked long grain rice
1 (10 ounce) package frozen peas
1 (4.5 ounce) jar sliced mushrooms, drained
1 cup shredded Cheddar cheese

Directions

In a skillet, combine soup, water and butter; bring to a boil. Add kielbasa and rice. Reduce heat; cover and simmer for about 18 minutes or until rice is almost tender. Stir in peas and mushrooms. Cover and simmer for 15 minutes or until rice is tender and peas are heated through. Sprinkle with cheese; cover and let stand until melted.

Vegan Casserole

Ingredients

5 russet potatoes, peeled
1 clove crushed garlic
1 stalk celery, chopped
1 bunch fresh parsley, chopped
8 whole black peppercorns
1 onion, chopped
1 bay leaf
1 tablespoon light miso paste
1 tablespoon olive oil

1 tablespoon olive oil
3/4 cup diced red onion
1 clove garlic, minced
1/2 pound fresh mushrooms, sliced
1 pound firm tofu, crumbled
4 tablespoons hickory flavored barbecue sauce
1 tablespoon nutritional yeast (optional)
1 tablespoon vegetarian chicken flavored gravy mix
1 teaspoon paprika
1 tablespoon tamari
1 cup fresh corn kernels
1 cup chopped spinach

2 tablespoons olive oil
1/8 cup whole wheat pastry flour
2 teaspoons nutritional yeast (optional)
1 tablespoon vegetarian chicken flavored gravy mix
1 cube vegetable bouillon

Directions

Preheat oven to 400 degrees F (200 degrees C).

Peel and quarter potatoes. Place in a medium or large size pot with water to cover. Add garlic, celery, parsley, peppercorns, onion, and bay leaf. Bring to a boil, cover, and simmer over medium-low heat for 15 to 20 minutes or until potatoes are very tender.

To Make Filling: While potatoes are cooking, in a large skillet heat 1 tablespoon oil and saute onion and garlic. Saute for 1 minute over medium heat, then add mushrooms and saute for 2 minutes. Crumble tofu in chunks into the skillet and saute briefly, mixing well. Stir in barbecue sauce, yeast, gravy mix, thyme, paprika, and tamari. Mix well and saute, stirring frequently, for 20 minutes over medium heat.

Transfer potatoes from water to a large bowl, reserving 3 1/2 cups of the remaining stock. Add miso, oil, and 3/4 to 1 cup of the potato stock to the potatoes a little at a time, mashing potatoes as you add the stock. Add only enough water to moisten potatoes adequately. Do not over moisten, this potato mixture will be the crust covering of the casserole.

Add corn and spinach to filling mixture and mix well. Spoon filling into an oiled, shallow ovenproof casserole dish. Pat down with back of a large spoon. Spread potato crust evenly over filling, smoothing top with a spoon or spatula. Dust evenly with paprika. Bake for 30 to 40 minutes, or until crust is golden.

While casserole bakes, prepare gravy. Heat oil in a large frying pan. Add flour and yeast, stir with a whisk over medium heat to form a paste. Slowly stir in 2 1/2 cups of reserved potato water, whisking as you stir to allow gravy to thicken. Stir in instant gravy mix and continue whisking until gravy is thick and smooth; add additional potato water, if necessary. Serve casserole with crust on the bottom and filling on top. Spoon gravy over top.

Angel's Ravioli Alfredo with Mushrooms

Ingredients

1 (20 ounce) package cheese ravioli
3 tablespoons butter
1 (8 ounce) package fresh mushrooms, sliced
4 cloves garlic, minced
1 (10 ounce) container Alfredo sauce
2 tablespoons grated Parmesan cheese
2 green onions, finely chopped
1/4 teaspoon crushed red pepper flakes to taste

Directions

Bring a large pot of water to a boil. Add ravioli and cook for 5 to 8 minutes or until al dente; drain.

Heat the butter in a skillet over medium heat. Stir in the mushrooms and garlic, and cook until tender.

In a medium saucepan over low heat, toss the cooked ravioli with the Alfredo sauce to coat. Mix in the mushrooms and garlic. Cook and stir until sauce is heated. Top with Parmesan cheese, green onion, and red pepper to serve.

Cheesy Mushroom Potato Topper

Ingredients

1 dash ground black pepper
1 (10.75 ounce) can Campbell's®
Condensed Cream of Mushroom
Soup (Regular or 98% Fat Free)
4 hot baked potatoes, split
1/4 cup shredded Cheddar
cheese

Directions

Add the black pepper to the soup in the can and stir until the soup is smooth.

Place the potatoes onto a microwavable plate. Spoon the soup on the potatoes. Sprinkle with the cheese.

Microwave on HIGH for 4minutes or until the soup mixture is hot and the cheese is melted.

Baked Rice and Vegetables in Broth

Ingredients

3/4 cup uncooked long-grain rice
1 tablespoon uncooked wild rice
1/4 cup uncooked brown rice
1/4 cup sliced fresh mushrooms
1/4 cup chopped fresh broccoli
1/4 cup chopped carrots
1/4 cup chopped red bell pepper
1/4 cup finely chopped onion
1 teaspoon salt
1 teaspoon dried onion flakes
1 teaspoon paprika
1/4 teaspoon black pepper
2 1/2 cups vegetable broth

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a 9 x 13 inch baking dish combine white rice, wild rice, brown rice, mushrooms, broccoli, carrots, bell pepper, onion, salt, onion flakes, paprika, black pepper and broth. Mix well; cover.

Bake in preheated oven for 30 minutes, or until cooked through; stir once during baking.

Smoked Sausage with Pasta

Ingredients

4 ounces uncooked angel hair pasta
1/2 pound reduced-fat smoked turkey sausage, cut into 1/2-inch slices
2 cups sliced fresh mushrooms
2 garlic cloves, minced
4 1/2 teaspoons minced fresh basil
1 tablespoon olive or canola oil
1 cup julienned, seeded, plum tomatoes
1/8 teaspoon salt
1/8 teaspoon pepper

Directions

Cook pasta according to package directions. Meanwhile, in a large nonstick skillet, saute the sausage, mushrooms, garlic and basil in oil until mushrooms are tender. Drain pasta; add to the sausage mixture. Add the tomatoes, salt and pepper; toss gently. Heat through.

Skillet Pizza

Ingredients

1/3 cup thinly sliced onion
1/3 cup julienned green pepper
2 teaspoons olive or vegetable oil,
divided
1 cup sliced mushrooms
2 (6 inch) flour tortillas
28 slices pepperoni
1 cup chopped tomatoes
3/4 cup shredded Mexican blend
cheese or Cheddar cheese
crushed red pepper flakes

Directions

In a skillet, saute onion and green pepper in 1 teaspoon oil until almost tender. Add mushrooms; cook 2-3 minutes longer. Remove and keep warm.

In the same skillet, lightly brown one tortilla in 1/2 teaspoon oil. Turn over; top with half of the pepperoni, tomatoes, onion mixture and cheese. Cover and cook until cheese is melted, about 2 minutes. Sprinkle with pepper flakes if desired. Repeat for second pizza.

Chinese-Style Steamed Fish

Ingredients

1 1/2 pounds halibut, cut into 4 pieces
3 green onions, cut into 3 inch lengths
2 fresh mushrooms, sliced
6 leaves napa cabbage, sliced into 4 inch pieces
2 slices fresh ginger root, finely chopped
2 cloves garlic, chopped
1/4 cup low-sodium soy sauce
1/8 cup water
crushed red pepper flakes to taste
fresh cilantro sprigs, for garnish

Directions

Arrange 1/2 of the green onions on the bottom of the steaming bowl (it is important to steam in a container in order to retain the steam and juices around the fish). Place 1/2 of the mushrooms and Napa cabbage sections on top of the onions. Place fish on top of the vegetables. Sprinkle ginger, garlic, and red pepper flakes over fish. Top with the remaining green onions, mushrooms, and napa cabbage. Drizzle soy sauce and water over everything.

Place steam bowl in a steamer over 1 inch of boiling water, and cover. Steam for 15 to 20 minutes, or until fish flakes easily. Garnish with cilantro, if desired.

Broccoli Supreme

Ingredients

1 (16 ounce) package frozen chopped broccoli, thawed and drained
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1/2 cup sour cream
1/2 cup chopped celery
1 (2 ounce) jar diced pimientos, drained
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 cup shredded Cheddar cheese

Directions

In a bowl, combine the first seven ingredients; stir to coat. Transfer to a greased 1-1/2-qt. baking dish. Sprinkle with cheese. Bake, uncovered, at 350 degrees F for 20 minutes or until heated through.

Easy Chicken Alfredo

Ingredients

1 pound uncooked linguine
2 boneless chicken breast halves,
cooked and cubed
1 (4.5 ounce) can sliced
mushrooms
1 (16 ounce) jar Alfredo-style
pasta sauce
1 (10 ounce) package frozen
mixed vegetables
1/3 cup milk

Directions

In a large pot cook fettuccini or linguini pasta in boiling salted water until al dente. Drain well.

Meanwhile, in a large saucepan over medium-low heat add cubed cooked chicken, mushrooms, Alfredo sauce, frozen vegetables, and milk. Cook until heated through.

Serve warm Alfredo sauce over cooked fettuccini or linguini noodles.

Lemony Beef and Barley with Sugar Snap Peas

Ingredients

1 pound lean ground beef
1/2 pound mushrooms, sliced
1 medium onion, chopped
1 large carrot, thinly sliced
1 clove garlic, crushed
1 (14 ounce) can ready-to-serve beef broth
1/2 cup quick-cooking barley
1/2 teaspoon salt
1/4 teaspoon black pepper
1 (8 ounce) package frozen sugar snap peas, defrosted
1/4 cup chopped fresh parsley
1 teaspoon grated lemon peel

Directions

Heat large nonstick skillet over medium heat until hot. Add ground beef, mushrooms, onion, carrot and garlic; cook 8 to 10 minutes, breaking into 3/4-inch crumbles and stirring occasionally. Pour off drippings.

Stir in broth, barley, salt and pepper. Bring to a boil; reduce heat to medium-low. Cover tightly and simmer 10 minutes.

Add peas; continue cooking 2 to 5 minutes or until barley is tender. Stir in parsley and lemon peel.

Stir-Fried Beef on Lettuce

Ingredients

1/3 cup reduced-sodium soy sauce
1/3 cup white wine or chicken broth
1 pound boneless beef sirloin steak, cut into 1/8-inch-thick strips
1 teaspoon cornstarch
1/2 pound fresh mushrooms, sliced
2 cups fresh snow peas
4 teaspoons canola oil, divided
4 cups shredded lettuce

Directions

In a small bowl, combine the soy sauce and wine or broth. Reserve 1/4 cup. Place beef in a resealable plastic bag. Add remaining soy sauce mixture; seal and mix. Refrigerate for 15 minutes. Place cornstarch in a small bowl. stir in reserved soy sauce mixture until smooth; set aside.

In a nonstick skillet, stir-fry mushrooms and snow peas in 2 teaspoons hot oil for 3-4 minutes or until snow peas are crisp-tender. Remove and keep warm. Drain and discard marinade from beef. In the same skillet, stir-fry beef in remaining oil for 2 minutes. Stir cornstarch mixture; add to skillet. Bring to a boil; cook and stir for 1-2 minutes or until slightly thickened. Place lettuce on four serving plates. Top with beef mixture and snow pea mixture.

Grandma's Meatloaf

Ingredients

1 1/2 pounds ground beef
1/2 pound ground breakfast
sausage
1 cup Italian seasoned bread
crumbs
1 onion, chopped
1 (4.5 ounce) can mushrooms,
drained
1 (10.75 ounce) can condensed
cream of mushroom soup
1 egg

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, combine the ground beef, sausage, bread crumbs, onion, mushrooms, soup and egg. Mix together well and place in a 5x9 inch loaf pan.

Bake at 375 degrees F (190 degrees C) for 50 minutes.

Mushroom Wild Rice Bake

Ingredients

4 cups water
4 beef bouillon cubes
2 garlic cloves, minced
1/2 cup uncooked wild rice, rinsed
1/2 cup uncooked long grain rice
1 (4.5 ounce) jar sliced mushrooms, drained
1/4 cup butter or margarine

Directions

In a saucepan, combine water, bouillon, garlic and wild rice; bring to a boil over medium heat. Reduce heat; cover and simmer for 30 minutes. Add long grain rice; cover and simmer for 20-25 minutes or until the rice is tender. Stir in mushrooms and butter. Transfer to an ungreased 8-in. square baking dish. Bake, uncovered, at 350 degrees F for 30-40 minutes or until liquid is absorbed.

KGEMINIGRL's SPAM® Casserole

Ingredients

1 (16 ounce) package tri-color rotini pasta
1 (10.5 ounce) can cream of mushroom soup
3/4 cup ketchup
1 (3 ounce) can chopped green chile peppers
1/2 onion, chopped
1 (12 ounce) can fully cooked luncheon meat (such as SPAM®), cubed
2 cups shredded Cheddar cheese

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the rotini, and return to a boil. Cook uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink.

Place the cooked pasta into a large mixing bowl, and add the cream of mushroom soup, ketchup, green chiles, onion, and luncheon meat. Pour into a 9x13 inch baking dish, and evenly sprinkle with the Cheddar cheese.

Bake in the preheated oven until the casserole is hot and the Cheddar cheese has melted, about 10 minutes.

Chicken Broccoli Spaghetti

Ingredients

1 1/2 pounds skinless, boneless chicken breast halves
1 (16 ounce) package spaghetti
2 cups fresh broccoli florets
1 (10.75 ounce) can condensed cream of chicken soup, undiluted
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 1/4 cups water
1 pound process cheese (eg. Velveeta), cubed
1/4 teaspoon pepper

Directions

Place chicken in a large skillet and cover with water; bring to a boil. Reduce heat; cover and simmer for 12-14 minutes or until juices run clear. Meanwhile, cook spaghetti according to package directions; drain. Drain chicken and cut into cubes; set aside.

In a saucepan, cook broccoli in a small amount of water for 5-8 minutes or until crisp-tender. Drain and set aside. In the same pan, combine soups and water. Stir in cheese.; cook and stir until cheese is melted. Add the chicken, broccoli and pepper; heat through. Stir in spaghetti; mix well.

Transfer to two greased 8-in. square baking dishes. Cover and freeze for up to 3 months. Or bake, uncovered, at 350 degrees F for 30-40 minutes or until lightly browned and edges are bubbly.

To bake frozen casserole: Completely thaw in the refrigerator. Cover and bake at 350 degrees F for 45-50 minutes or until heated through.

Bacon Mushroom Swiss Meatloaf

Ingredients

12 ounces chopped raw bacon
1 small white onion, chopped
5 button mushrooms, chopped
1 1/2 pounds extra-lean ground beef
1 egg
1/4 cup evaporated milk
6 ounces shredded Swiss cheese, divided
1/2 cup corn flake crumbs

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place bacon in a skillet and cook over medium heat until the pieces are browned. Remove with a slotted spoon to paper towels. Discard all but 1 tablespoon of bacon grease. Stir in onions and mushrooms, and cook until soft. Remove from heat.

In a large bowl, stir together beef, egg, and milk. Stir in the onion and mushrooms. Mix in about 4 ounces of Swiss cheese, and all but 1 tablespoon of bacon. Stir in cornflake crumbs, and mix until well blended. Shape into a loaf, and place in a meatloaf pan.

Bake in a preheated oven for 1 hour. Drain fat, and sprinkle with remaining cheese and bacon. Return to oven, and bake until cheese is melted, about 5 minutes.

Duddy's Snails and Ports

Ingredients

1/4 cup butter
15 helix snails, without shells
10 crimini mushrooms, chopped
1 clove garlic, finely chopped
6 green onions, chopped
4 tablespoons Louisiana-style hot sauce, or to taste
1/4 cup red wine
salt and pepper to taste
1 (10 ounce) package whole wheat crackers

Directions

Melt butter in a large skillet over medium heat. Add the snails, mushrooms, garlic, green onions, hot sauce, and red wine. Cook and stir for about 20 minutes, until the liquid has reduced, and mushrooms and snails are tender. Taste and season with salt and pepper. Serve with whole wheat crackers.

Mom's Sweet Spaghetti Sauce

Ingredients

2 tablespoons vegetable oil
1/2 onion, minced
1/2 green bell pepper, chopped
1 pound ground beef
4 slices bacon
2 (4 ounce) jars mushrooms,
drained
1 (29 ounce) can tomato sauce
1 (6 ounce) can tomato paste
2 tablespoons garlic powder
2 tablespoons dried oregano
1/2 cup white wine
3/4 cup sugar
salt and pepper to taste

Directions

In a skillet over medium heat, cook onion and bell pepper in oil until transparent. Add beef to onions and peppers; cook until brown. Set aside.

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Reserve drippings and crumble bacon. Combine drippings and crumbled bacon with the beef mixture.

Add mushrooms, tomato sauce, tomato paste, garlic powder and oregano. Pour in wine while stirring. Stir in sugar, then salt and pepper. Cook until hot.

Mushroom Orzo

Ingredients

1/2 cup butter, divided
8 pearl onions
1 cup uncooked orzo pasta
1/2 cup sliced fresh mushrooms
1 cup water
1/2 cup white wine
garlic powder to taste
salt and pepper to taste
1/2 cup grated Parmesan cheese
1/4 cup fresh parsley

Directions

Melt 1/2 the butter in a skillet over medium heat. Stir in the onions, and cook until golden brown. Mix in orzo, mushrooms, and remaining butter. Cook and stir 5 minutes, until butter is melted and mushrooms are tender.

Pour water and wine into the skillet, and bring to a boil. Reduce heat to low. Season with garlic powder, salt, and pepper. Cook 7 to 10 minutes, until orzo is al dente. Stir in the Parmesan cheese and parsley to serve.

Japanese Beef Stir-Fry

Ingredients

2 pounds boneless beef sirloin or beef top round steaks (3/4" thick)
3 tablespoons cornstarch
1 (10.5 ounce) can Campbell's® Condensed Beef Broth
1/2 cup soy sauce
2 tablespoons sugar
2 tablespoons vegetable oil
4 cups sliced shiitake mushrooms
1 head Chinese cabbage (bok choy), thinly sliced
2 medium red peppers, cut into 2"-long strips
3 stalks celery, sliced
2 medium green onions, cut into 2" pieces
Hot cooked regular long-grain white rice

Directions

Slice beef into very thin strips.

Mix cornstarch, broth, soy and sugar until smooth. Set aside.

Heat 1 tablespoon oil in saucepot or wok over high heat. Add beef in 2 batches and stir-fry until browned. Set beef aside.

Add 1 tablespoon oil. Add the mushrooms, cabbage, peppers, celery and green onions in 2 batches and stir-fry over medium heat until tender-crisp. Set vegetables aside.

Stir cornstarch mixture and add. Cook until mixture boils and thickens, stirring constantly. Return beef and vegetables to saucepot and heat through. Serve over rice.

Absolutely Fabulous Portobello Mushroom

Ingredients

1 pound cheese tortellini
2 large portobello mushrooms
1/4 cup white wine
1 tablespoon chopped fresh parsley
2 cloves garlic, minced
8 ounces Alfredo-style pasta sauce
salt and pepper to taste
1/3 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, prepare mushrooms by rinsing and thinly slicing the mushroom caps; discard the stems.

In a medium skillet over low heat, combine wine, parsley, garlic and mushrooms; stirring frequently, saute for approximately 5 minutes or until mushrooms are cooked through.

Remove skillet from heat and slowly add Alfredo sauce, stirring to blend; season with salt and pepper to taste.

Separate hot pasta into four portions and spoon sauce over pasta. Garnish with cheese and serve immediately.

Chicken Pasta Salad

Ingredients

1/2 pound uncooked pasta of your choice
1 cup frozen corn kernels, thawed
1 cup sliced mushrooms
1/2 cup diced celery
1/4 cup minced onion
1/2 cup sliced green olives
1/2 cup diced green bell pepper
1 cup shredded Cheddar cheese
3/4 cup Italian-style salad dressing
1/2 cup mayonnaise
2 (10 ounce) cans chunk chicken, drained
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and pour pasta into a large dish.

Stir in the corn, mushrooms, celery, onions, olives, bell pepper and cheese.

In a separate bowl, whisk together the salad dressing and mayonnaise, then pour this mixture over the salad and toss again, to coat. Add flaked chicken and toss gently a final time.

Mushroom Stuffed Chicken Rollups

Ingredients

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

Directions

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.

Teriyaki Pork Kabobs

Ingredients

2 tablespoons cornstarch
1 3/4 cups SwansonB® Beef
Broth
2 tablespoons soy sauce
1 tablespoon packed brown sugar
1/4 teaspoon garlic powder
1/4 teaspoon ground ginger
1 pound boneless pork loin, cut
into 1-inch cubes
12 medium mushrooms
1 large red onion, cut into wedges
4 cherry tomatoes
4 cups hot cooked regular long-
grain white rice

Directions

Mix cornstarch, broth, soy, sugar, garlic powder and ginger in saucepan. Cook and stir until mixture boils and thickens.

Thread alternately pork, mushrooms and onion on 4 skewers.

Grill or broil kabobs 20 minutes or until done, turning and brushing often with broth mixture. Thread 1 tomato on each skewer.

Heat remaining broth mixture to a boil. Serve with kabobs and rice.

Wild Mushroom Stuffing

Ingredients

2 cups hot water
1 ounce dried porcini mushrooms
1 3/4 pounds egg bread, crust trimmed
6 tablespoons unsalted butter
4 cups coarsely chopped leeks
1 cup shallots, chopped
1 1/4 pounds crimini mushrooms, sliced
1/2 pound fresh sliced shiitake mushrooms
2 cups chopped celery
1 cup chopped fresh parsley
1 cup chopped toasted hazelnuts
3 tablespoons chopped fresh thyme
2 tablespoons chopped fresh sage
2 eggs
3/4 cup chicken stock
salt to taste
ground black pepper to taste
1 cup dried porcini mushrooms

Directions

Combine the 2 cups hot water and the porcini mushrooms, let stand until the mushrooms are soft. About 30 minutes. Drain, reserving soaking liquid. Squeeze porcini dry and chop coarsely.

Preheat oven to 325 degrees F (165 degrees C). Divide cubed bread between two baking sheets. Bake until beginning to brown. About 15 minutes. Cool then transfer to a very large bowl.

Melt the butter in a heavy Dutch oven over medium-high heat. Add the leeks, shallots, crimini or button and shiitake mushrooms. Saute until golden and tender, about 15 minutes. Mix in the celery and porcini mushrooms and saute for another 5 minutes. Transfer mixture to the bowl with the bread crumbs. Mix in the parsley, hazelnuts, thyme and sage. Season with salt and pepper and stir in the beaten eggs.

To Bake The Stuffing In A Turkey: Fill the main cavity with the stuffing. Combine the broth and 1/2 cup of the reserved porcini soaking liquid in a large glass measuring cup. Add enough broth mixture to the remaining stuffing to moisten. Spoon remaining stuffing into a buttered baking dish. Cover with buttered foil. Bake stuffing in dish alongside turkey until heated through, about 30 minutes. Uncover and bake until top is crisp, about 15 minutes.

TO BAKE ALL STUFFING IN PAN: Preheat oven to 325 F. Butter 15x10x2-inch baking dish. Mix 3/4 cup reserved porcini soaking liquid and 3/4 cup broth into stuffing. Transfer stuffing to prepared dish. Cover with buttered foil and bake until heated through, about 1 hour. Uncover and bake until top is crisp, about 15 minutes.

Mom's Ground Beef Casserole

Ingredients

2 pounds ground beef
1 medium green pepper, chopped
1 medium onion, chopped
9 cups cooked wide egg noodles
1 pound process American cheese, cubed
1 (15.25 ounce) can whole kernel corn, drained
1 (10.5 ounce) can condensed chicken and rice soup
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1/2 cup milk
1 teaspoon salt
1/4 teaspoon pepper

Directions

In a Dutch oven, cook beef, green pepper and onion until meat is no longer pink and vegetables are tender; drain. Remove from heat; stir in remaining ingredients. Transfer to two greased 2-1/2-qt. baking dishes. Cover and bake at 350 degrees F for 45-50 minutes or until bubbly.

Beefy Mushroom Barley Soup

Ingredients

1 pound cubed beef stew meat
1 tablespoon vegetable oil
2 cups water
2 tablespoons margarine
2 large carrots, diced
3 cloves garlic, minced
1 onion, chopped
2 stalks celery, chopped
1 pound fresh mushrooms, sliced
6 cups water
3 cubes beef bouillon cube
1/4 cup pearl barley
1/4 cup sour cream

Directions

Brown small cubes of stew meat in vegetable oil over medium heat until juices become a rich brown color. Add 2 cups water, and simmer meat while preparing the vegetables.

In a large soup pot, melt butter or margarine over medium heat. Sauté carrots, onion, garlic, celery, and mushrooms.

Add meat, 6 cups water, bouillon cubes, and barley to vegetable mixture. Cook until barley is soft. Adjust liquid and seasoning as desired. Remove from heat, and stir in sour cream. Serve immediately.

Stuffed Burgers

Ingredients

2 pounds ground beef
1 (10 fluid ounce) bottle steak sauce, (e.g. A-1), divided
2 tablespoons fajita seasoning
2 tablespoons dried minced onion
8 slices American cheese, divided
2 (4 ounce) cans chopped green chiles, drained
1 (4 ounce) can sliced mushrooms, drained

Directions

In a medium bowl, mix together the ground beef, 1/4 cup of the steak sauce, fajita seasoning, and dried onion until well blended. Form the mixture into 8 patties. Set aside 4 of the patties. On the other 4 patties, place one slice of cheese, some of the green chilies, and some mushrooms. Place the other 4 patties over the top, press down, and seal the edges so the goodies do not escape.

Preheat an outdoor grill for low heat. Lightly oil grate.

Place patties on the grill, and let them brown on both sides. Once they begin to brown, brush the tops with remaining steak sauce. Continue to grill for about 30 minutes, basting frequently with steak sauce, until meat is no longer pink, and the juices run clear. When the meat is ready to come off the grill, place the remaining 4 slices of cheese over the tops of the patties. Serve on buns, or just by themselves.

Curry Pork Tenderloin

Ingredients

1 cup all-purpose flour
1 teaspoon red pepper flakes
1 (2 pound) pork tenderloin, cut into thin 1 1/2 inch strips
2 tablespoons cooking oil
1/2 cup Marsala wine or white wine
1 (14 ounce) can coconut milk
1/2 cup crunchy peanut butter
2 cubes beef bouillon
3 teaspoons curry powder, or to taste
3 cloves garlic, pressed
1 onion, diced
1 pound fresh mushrooms, sliced

Directions

Preheat oven to 350 degrees F (175 degrees C). Oil a large casserole dish. Combine flour and red pepper flakes in a large resealable plastic bag; add pork, seal, and shake to coat.

Heat oil in a large skillet or wok over medium-high heat. Brown tenderloin in hot oil, stirring frequently. Drain meat on paper towels, then arrange in the bottom of the prepared casserole dish.

In the same pan the pork was cooked in, mix together wine, coconut milk and peanut butter over low heat. Crumble bouillon cubes into the mixture, and season with curry powder. Heat until warm, and then stir in the garlic, onion, and mushrooms. Pour over meat in the casserole dish.

Bake in preheated oven for 45 minutes.

Seafood Lasagna

Ingredients

3/4 cup chopped onion
2 tablespoons butter
1 (8 ounce) package cream cheese, cubed
1 1/2 cups small curd cottage cheese
1 egg, beaten
2 teaspoons dried basil
1 teaspoon salt
1/4 teaspoon pepper
1 (10.75 ounce) can condensed cream of shrimp soup, undiluted
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1/2 cup white wine or chicken broth
1/2 cup milk
2 (8 ounce) packages imitation crabmeat, flaked
1 (6 ounce) can small shrimp, rinsed and drained
9 lasagna noodles, cooked and drained
1/2 cup grated Parmesan cheese
3/4 cup shredded Monterey Jack cheese

Directions

In a large skillet, saute onion in butter until tender. Reduce heat. Add cream cheese; cook and stir until melted and smooth. Stir in cottage cheese, egg, basil, salt and pepper. Remove from the heat and set aside. In a bowl, combine the soups, wine or broth, milk, crab and shrimp.

Arrange three noodles in a greased 13-in. x 9-in. x 2-in. baking dish. Spread with a third of cottage cheese mixture and a third of the seafood mixture. Repeat layers twice. Sprinkle with Parmesan cheese.

Cover and bake at 350 degrees F for 40 minutes. Uncover; sprinkle with the Monterey Jack cheese. Bake 10 minutes longer or until cheese is melted and lasagna is bubbly. Let stand for 15 minutes before serving.

Mushroom and Spinach Ravioli with Chive Butter

Ingredients

1 teaspoon olive oil
1 1/2 tablespoons water, or more if needed
2 eggs
2 cups all-purpose flour, or more if needed
1/4 teaspoon salt

1 teaspoon olive oil
1 clove garlic, minced
1/2 cup chopped onion
1 (8 ounce) package fresh mushrooms, coarsely chopped
4 ounces cream cheese, softened
1/3 cup grated Parmesan cheese
1/2 cup mozzarella cheese
1/2 cup frozen chopped spinach, thawed and drained
1 tablespoon chopped fresh chives
1 tablespoon chopped fresh parsley
1/2 teaspoon ground cayenne pepper
salt and ground black pepper to taste
1 egg white, beaten

3 tablespoons butter
1 1/2 teaspoons chopped fresh chives

Directions

Whisk together 1 teaspoon olive oil, water, and whole eggs in a bowl until evenly blended; set aside. Combine flour and salt in a separate large bowl, and make a well in the center. Pour the egg mixture into the well and stir just until combined. Turn dough out onto a lightly floured surface and knead until smooth, 5 to 10 minutes, adding more flour or water as needed. Wrap dough tightly with plastic wrap, and set aside to rest.

Heat 1 teaspoon olive oil in a skillet over medium heat. Stir in the garlic and onion; cook and stir until the onion begins to soften, about 2 minutes. Add the mushrooms, and continue cooking and stirring until the vegetables are soft and the liquid has evaporated, about 10 minutes. Remove from heat, and allow to cool.

Beat cream cheese in a bowl until smooth. Stir in the cooled mushroom mixture, Parmesan cheese, mozzarella cheese, spinach, 1 tablespoon chives, parsley, and cayenne pepper. Season with salt and pepper.

Roll the pasta dough out to about 1/16 inch thick. Cut 3 to 4-inch circles using a large cookie cutter. Roll each circle out as thin as possible. Working with one circle at a time, brush the pasta lightly with the egg white. Scoop about 1 heaping tablespoon full of the mushroom filling onto the center of the pasta, then cover with a second piece of pasta, pinching the edges to seal. Cut the sealed ravioli with the cookie cutter once more to create a uniform shape. Place the finished ravioli on a floured baking sheet, and repeat the process with the remaining pasta and filling.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the ravioli and return to a boil. Cook until the pasta floats to the top, 3 to 4 minutes; drain.

To make sauce: Melt butter in a skillet over high heat, cooking and stirring until browned, 5 to 7 minutes. Stir in 1 1/2 teaspoons chives. Serve over hot ravioli.

Grilled Portobello and Mozzarella

Ingredients

4 portobello mushroom caps
1/2 (8 ounce) bottle Italian salad dressing
1 (14 ounce) jar marinara sauce
1 (7 ounce) jar roasted red bell peppers, drained and sliced
8 slices mozzarella cheese
1/2 teaspoon dried oregano
1/2 teaspoon dried basil

Directions

Place the mushrooms in a large resealable plastic bag with the salad dressing. Seal, and marinate for at least 15 minutes.

Preheat grill for medium-high heat. Heat the marinara sauce in a saucepan over medium heat, and keep warm.

Oil the grill grate. Place the mushrooms on the grill, and cook for 7 to 10 minutes on each side, until lightly toasted.

Preheat the oven broiler. Spread the bottom of a shallow baking dish or oven-proof plate with just enough marinara sauce to cover the bottom. Place mushrooms in the dish bottom side up, and top with the peppers and remaining marinara sauce. Place 2 slices of cheese on each mushroom, and sprinkle with oregano and basil.

Broil for 3 to 5 minutes, or until the cheese is melted. Serve hot.

Creamed Beef with Rice

Ingredients

1 cup uncooked long grain white rice
2 cups water
1 pound beef stew meat
1 dash Worcestershire sauce, or to taste
salt and pepper to taste
1 tablespoon vegetable oil
1 medium onion, chopped
1 green bell pepper, chopped
1 red bell pepper, chopped
1 teaspoon minced fresh ginger root
2 cloves minced garlic
1 cup sliced fresh mushrooms
3 tablespoons heavy cream
1 tablespoon cornstarch, or as needed
fresh parsley, for garnish

Directions

Bring the rice and water to a boil in a pot. Reduce heat to low, cover, and cook 20 minutes.

Place the beef in a bowl, sprinkle with Worcestershire sauce, and season with salt and pepper.

Heat the oil in a skillet over medium heat. Mix in the onion, 1/2 the green bell pepper, 1/2 the red bell pepper, ginger, and garlic. Cook and stir until vegetables are tender.

Transfer beef to the skillet, and cook until evenly brown. Mix in the mushrooms. Reduce heat to low, and simmer 5 minutes. Stir in heavy cream and cornstarch as needed to thicken the sauce. Mix in the remaining green bell pepper and red bell pepper. Remove from heat, and transfer to a large bowl (not the one used to season the beef). Mix cooked rice into the bowl with the beef. Serve garnished with parsley.

Veggie Spaghetti

Ingredients

1 pound spaghetti
3/4 cup margarine
1 onion, chopped
1 (28 ounce) can whole peeled tomatoes
1/2 teaspoon salt
3 tablespoons all-purpose flour
1 cup milk
1 cup heavy whipping cream
15 large black olives, halved
1 (4.5 ounce) can sliced mushrooms
1/2 cup grated Parmesan cheese

Directions

In a large skillet melt 1/2 cup margarine over medium heat. Stir in onion, chopped tomatoes, and salt; simmer for 1/2 hour.

Meanwhile, in a large pot with boiling salted water cook pasta until al dente. Drain. Place cooked spaghetti in the bottom of a greased 9x13 inch baking dish.

In a small saucepan melt 3 tablespoons of margarine over medium heat. Take off heat and quickly stir in 3 tablespoons of flour to make a paste. Return to heat and slowly stir in the milk. Cook on low, stirring often, until thick. Add heavy cream and continue to cook until slightly thickened.

Pour simmered tomato mix over top of spaghetti. Sprinkle on olive halves and mushrooms. Pour cream sauce on top. Sprinkle with grated Parmesan cheese.

Bake in a preheated 350 degree F (175 degrees C) oven for 30 minutes.

Hamburger Pie II

Ingredients

1 recipe pastry for a 9 inch double crust pie
1 pound lean ground beef
1 onion, grated
1 (10.75 ounce) can condensed tomato soup
3 tablespoons Worcestershire sauce
1 teaspoon seasoning salt
1 (4.5 ounce) can mushrooms, drained
4 ounces Cheddar cheese, sliced

Directions

Preheat oven to 350 degrees F (175 degrees C).

Crumble ground beef into a large skillet. Cook over medium-high heat 3 minutes. Add onion and continue to cook until meat and onion are both browned. Drain off excess fat.

Mix in soup, Worcestershire sauce, seasoned salt, and mushrooms. Pour mixture into pastry-lined pan. Cover with top crust. Seal edges and cut steam vents in top.

Bake in preheated oven for 30 minutes, until crust is golden brown. Place slices of cheese on top of pie. Serve pie while hot.

Easy Mushroom Rice

Ingredients

1 cup uncooked long-grain rice
1 (10.5 ounce) can condensed
French onion soup
1 (10.5 ounce) can beef broth
1 (4 ounce) can sliced
mushrooms, drained
1/4 cup butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine rice, onion soup, beef broth, mushrooms and butter in an 8x8 inch casserole dish.

Cover, and bake in the preheated oven for 60 minutes.

Easy Shrimp Curry

Ingredients

2 tablespoons vegetable oil
2 1/2 pounds fresh shrimp, peeled and deveined
3 stalks celery, diced
1 carrot, sliced
1 potato, peeled and diced
1 onion, minced
2 (10.75 ounce) cans condensed cream of celery soup
2 (10.75 ounce) cans condensed cream of mushroom soup
2 (10.75 ounce) cans milk
2 1/2 tablespoons curry powder
1 (14 ounce) can coconut cream
salt to taste

Directions

In a large saucepan saute oil, celery, carrot, potato and onion over medium heat until almost tender. Add shrimp, celery soup, mushroom soup, milk, curry powder, and coconut milk. Reduce heat to low and let simmer for 20 minutes. Salt to taste.

Chicken Tetrazzini

Ingredients

8 chicken tenderloins
salt and pepper to taste
3/4 cup fresh sliced mushrooms
1 red bell pepper, chopped
1/2 yellow bell pepper, chopped
1 (8 ounce) package uncooked spaghetti
1/4 cup butter
1/4 cup all-purpose flour
1 cup chicken broth
1 cup half-and-half
1 teaspoon garlic salt
ground black pepper to taste
1/2 cup shredded Swiss cheese
1/3 cup grated Parmesan cheese
1/4 cup grated Parmesan cheese for topping (optional)

Directions

In a large non-skillet, saute the tenderloins. Salt and pepper to taste. Add the mushrooms, red bell peppers and yellow bell peppers and cook until vegetables are tender.

Cook the spaghetti according to package directions. Drain and set aside.

In a large saucepan, melt the butter or margarine and blend in flour. Gradually stir in the chicken broth and half-and-half. Cook over medium low heat, stirring constantly, until the sauce begins to thicken. Add garlic salt and ground black pepper to taste. Blend in the Swiss and Parmesan cheeses and continue heating, stirring constantly, until the cheeses melt.

Stir in the chicken/vegetable mixture and heat thoroughly. Toss with the cooked pasta and top with grated Parmesan cheese, if desired.

Bean Burrito Casserole

Ingredients

6 frozen bean and cheese burritos
1 (10.5 ounce) can condensed cream of chicken or cream of mushroom soup
1/2 cup sour cream
1 (4 ounce) can diced green chile peppers, drained
1 cup shredded Cheddar cheese
1 medium tomato, chopped (optional)
1 avocados - peeled, pitted and sliced (optional)
1 (2.25 ounce) can sliced black olives, drained (optional)
1/2 cup salsa (optional)

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Place the burritos in a row across the bottom of a 9x13 inch baking dish. In a medium bowl, stir together the cream of chicken soup, sour cream and chile peppers. Spread evenly over the top of the burritos. Sprinkle with shredded cheese.

Bake for 25 to 30 minutes in the preheated oven, until cheese is slightly browned and burritos are heated through. Serve with tomato, avocado, olives and salsa.

Easy Mashed Potato and Roasted Vegetable

Ingredients

1 head broccoli, cut into florets
8 ounces whole button mushrooms
3 small zucchini, chopped
2 cups chopped carrots
1/4 cup olive oil
salt and pepper to taste
3 cups water
1 cup milk
1/4 cup butter
1 (7.6 ounce) package instant mashed potato flakes
1 (12 ounce) package corn tortillas
3 cups enchilada sauce
8 ounces shredded Cheddar cheese

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a large mixing bowl, combine broccoli, mushrooms, zucchini, and carrots. Drizzle the vegetables with olive oil, and season with salt and pepper. Spread vegetables in a single layer in a shallow baking dish. Roast vegetables in the preheated oven for 30 to 40 minutes; stir halfway through their cooking time. When finished cooking, remove from the oven, and reduce oven temperature to 350 degrees F (175 degrees C).

Bring water, milk, and butter to a boil in a large pot. Remove the pot from heat, and mix in the mashed potato flakes. Let stand two minutes, then stir the mashed potatoes with a fork until they are smooth. Stir in roasted vegetables.

In a dry, nonstick skillet over medium heat, quickly heat each tortilla on both sides to make pliable. Dip the tortillas in enchilada sauce. Put a large spoonful (approximately 1/4 to 1/3 cup) of potato-veggie mixture into the center of each tortilla. Top mixture with about 1 to 2 tablespoons cheese, and roll tortillas. Place seam-side down in a 9x13 inch baking dish. Pour extra sauce over top, and sprinkle with remaining cheese.

Bake at 350 degrees F (175 degrees C) for approximately 20 to 30 minutes, or until the enchiladas are heated through.

Mom's Best Spaghetti Sauce

Ingredients

4 (14.5 ounce) cans whole peeled tomatoes
2 (15 ounce) cans tomato sauce
4 (6 ounce) cans tomato paste
3 cups water
4 cups fresh sliced mushrooms
2 onions, chopped
4 cloves garlic, minced
4 teaspoons white sugar
1/4 cup chopped fresh basil
salt to taste
ground black pepper to taste
2 pinches baking soda
1/4 cup grated Parmesan cheese

Directions

Mix together whole tomatoes, tomato sauce, tomato paste, water, mushrooms, onions, garlic, sugar, salt and pepper, basil, and 1 pinch of baking soda in a large saucepan. Bring to a boil, stirring. Reduce to a simmer, and cook for 4 hours minimum.

Stir in another pinch of baking soda; the sauce will foam. Simmer, stirring occasionally, until thick and almost brown. Make sure to scrape the sides of the pan in to the sauce.

After the sauce is fork consistency, stir in Parmesan cheese. Watch that the cheese does not burn. Taste sauce. If it is too tangy or acidic, add another pinch of baking soda and simmer another 1/2 hour.

Cool, cover, and refrigerate overnight. The next day, reheat and serve.

Veggie Skewers

Ingredients

2 medium zucchini, cut into 1 inch slices
2 yellow summer squash, cut into 1 inch slices
1/2 pound whole fresh mushrooms
1/3 cup olive or vegetable oil
2 tablespoons lemon juice
1 1/2 teaspoons dried basil
1 1/2 teaspoons dried parsley flakes
3/4 teaspoon garlic powder
3/4 teaspoon dried oregano
1/2 teaspoon salt
1/8 teaspoon pepper

Directions

On metal or soaked bamboo skewers, alternately thread zucchini, yellow squash and mushrooms. In a bowl, combine the remaining ingredients. Brush some of the mixture over vegetables. Grill, uncovered, over medium heat for 10-15 minutes or until vegetables are tender, turning and basting occasionally with herb mixture.

Vegan Chunky Chili

Ingredients

1/2 cup dry kidney beans, soaked overnight
1/2 cup dry white beans, soaked overnight
1/2 cup dry brown lentils, soaked overnight
6 cups chopped fresh tomatoes
6 cups water
1 cup chopped fresh mushrooms
1/2 cup chopped green bell pepper
1/2 cup chopped red bell pepper
1/2 cup fresh green beans
1/2 cup chopped celery
1/4 onion, chopped
1/4 red onion, chopped
3/4 cup extra firm tofu, drained, crumbled
salt to taste
black pepper to taste
onion powder to taste
garlic powder to taste
chili powder to taste

Directions

Drain and rinse kidney beans, white beans and lentils. Combine in a large pot and cover with water; boil over medium-high to high heat for 1 hour, or until tender.

Meanwhile, in a large saucepan over high heat, combine tomatoes and water; bring to a boil. Reduce heat to low and simmer, uncovered, for 1 hour, or until tomatoes are broken down.

Stir the tomatoes into the beans and add mushrooms, green bell pepper, red bell pepper, green beans, celery, onions and tofu. Season with salt, pepper, onion powder, garlic powder and chili powder to taste. Simmer for 2 to 3 hours, or until desired consistency is reached.

Deluxe Scalloped Corn

Ingredients

4 (15.25 ounce) cans whole kernel corn, drained
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 cup sour cream
1/4 cup all-purpose flour
1/4 cup milk
1 tablespoon dried minced onion
1/4 teaspoon salt
1/4 teaspoon pepper
1 3/4 cups crushed butter-flavored crackers
1 cup shredded Cheddar cheese

Directions

In a large bowl, combine the first eight ingredients. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Combine cracker crumbs and cheese; sprinkle over the top. Bake, uncovered, at 350 degrees F for 30-35 minutes or until edges are bubbly.

Veal Angelica

Ingredients

8 (2 ounce) veal cutlets, pounded to 1/4 inch thickness
8 (1 ounce) slices provolone cheese
8 fresh asparagus spears
4 (1/2 ounce) slices prosciutto
1 pinch salt and pepper to taste
1 pinch garlic powder to taste
1/2 cup all-purpose flour
1 egg, beaten
1/2 cup milk
1 cup seasoned dry bread crumbs
1/4 cup olive oil
2 cups sliced fresh mushrooms
1/2 cup chopped Vidalia onion
1/2 cup sliced roasted red peppers
1 cup red wine
1 cup chicken broth

Directions

Season each veal cutlet with salt, pepper, and garlic powder. On each of four of the cutlets, place 1 slice of cheese, 2 spears of asparagus, one slice of prosciutto, and another slice of cheese on top. Top each stack with a second cutlet, folding under and pressing the edges together to make a package.

In a shallow bowl, whisk together egg and milk. Place the bread crumbs on a plate. Dredge both sides of the veal packages in flour. Dip each one in the egg mixture, then coat with bread crumbs. Place on a plate, and refrigerate for 30 minutes.

Preheat the oven to 350 degrees F (175 degrees C). Heat olive oil in a large cast-iron skillet over medium-high heat. The skillet should be large enough to hold all four packages. Brown the veal on both sides, about 5 minutes per side. Add the onion and red peppers, and cook over medium heat until they are translucent. Pour in the wine, and simmer until the alcohol has cooked away - it will no longer smell as strongly. Pour in the chicken broth, and add the mushrooms.

Place the skillet and its contents into the preheated oven, and bake for about 30 minutes, or until the internal temperature of the veal has reached 160 degrees F (70 degrees C). The sauce should also be reduced by about half.

Herbed Orange Roughy

Ingredients

4 (6 ounce) fillets orange roughy or red snapper
1/3 cup lemon juice
1 1/2 teaspoons minced fresh parsley
1 1/2 teaspoons minced fresh basil
1/2 teaspoon salt
1/4 teaspoon garlic powder
1/2 cup thinly sliced fresh mushrooms
1/8 teaspoon paprika

Directions

Place the fish fillets in a single layer in a large skillet. sprinkle with lemon juice, parsley, basil, salt and garlic powder. Place mushrooms over fish if desired. Bring to a boil. Reduce heat; cover and simmer for 6-8 minutes or until fish flakes easily with a fork. Sprinkle with lemon juice, parsley, basil, salt and garlic powder. Place mushrooms over fish if desired. Bring to a boil. reduce heat; cover and simmer for 6-8 minutes or until fish flakes easily with a fork. Sprinkle with paprika.

Continental Chicken

Ingredients

1 (3 pound) whole chicken, cut into pieces
1/4 cup all-purpose flour
2 tablespoons vegetable oil
1 (4.5 ounce) can sliced mushrooms, drained
1 (16 ounce) can Italian-style diced tomatoes, drained
1/3 cup soy sauce
1 clove garlic, crushed
1 onion, sliced
1/4 cup pitted black olives

Directions

Dredge chicken pieces in flour until well coated. Heat oil in a large skillet over medium high heat and brown coated chicken pieces slowly in hot oil.

Meanwhile, combine reserved mushroom liquid with the tomatoes, soy sauce and garlic in a large saucepan and stir together. Add browned chicken and onion and stir together; cover saucepan and simmer over low heat for 45 minutes or until chicken is cooked through and tender.

Stir in mushrooms and olives and bring all to a boil; serve hot, coating with additional soy sauce if desired.

Mom's Chicken Pie

Ingredients

1 pound fresh spinach
4 cups cooked chicken, chopped
1 cup sliced mushrooms
1 cup sour cream
salt and pepper to taste
1 (17.25 ounce) package frozen
puff pastry, thawed
1 egg, beaten

Directions

Preheat oven to 400 degrees F (200 degrees C.) Place spinach in a steamer over 1 inch of boiling water, and cover. Cook until tender, about 2 to 6 minutes. Drain and cool..

Place spinach in the bottom of a 2 quart casserole dish. Cover with chopped chicken. Sprinkle on the sliced mushrooms and season with salt and pepper. Spread sour cream evenly over top. Cover with puff pastry.

Prick the puff pastry in several places to allow steam to escape. Brush top with beaten egg. Bake in the preheated oven for 20 minutes, or until golden brown.

Pizza-licious Home-Baked Pie

Ingredients

1 tablespoon olive oil, divided
1 (13.8 ounce) package refrigerated pizza crust
1 (8 ounce) can zucchini in Italian-style tomato sauce
3 tablespoons canned tomato paste
6 ounces shredded mozzarella cheese
1 (7 ounce) can sliced mushrooms, drained
1 (8.25 ounce) can mixed vegetables, no-salt added, drained
1 tablespoon grated Parmesan cheese

Directions

Preheat oven to 425 degrees F (220 degrees C). Oil a dark, metal-rimmed 10x15-inch cookie sheet with 1 teaspoon olive oil.

Unroll the crust onto the cookie sheet and press to cover the bottom of the cookie sheet, creating a slightly thicker rim around the edge. Brush another teaspoon of olive oil over the crust and set aside.

Puree the zucchini and the tomato paste in a blender or food processor. Spread over the pizza crust. Top with the shredded mozzarella, mushrooms, mixed vegetables, Parmesan cheese and remaining olive oil.

Bake until crust is browned and topping is bubbling, about 15 minutes. Let the pizza rest for 5 minutes before serving. Cut in 8 pieces.

Brat 'N' Tot Bake

Ingredients

16 ounces uncooked bratwurst,
casings removed
1 medium onion, chopped
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1 (32 ounce) package tater tots
2 cups sour cream
2 cups shredded Cheddar cheese

Directions

Crumble bratwurst into a large skillet; add onion. Cook over medium heat until meat is no longer pink; drain. Stir in the soup. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Top with Tater Tots and sour cream. Sprinkle with cheese.

Bake, uncovered, at 350 degrees F for 35-40 minutes or until heated through and cheese is melted. Let stand for 5 minutes before serving.

Shortcut Stroganoff

Ingredients

1 tablespoon vegetable oil
1 pound boneless beef sirloin
steak, cut into 1/2 inch strips
1 (10.75 ounce) can Campbell's®
Condensed Cream of Mushroom
Soup (Regular, 98% Fat Free or
25% Less Sodium)
1 (10.5 ounce) can Campbell's®
Condensed Beef Broth
1 cup water
2 teaspoons Worcestershire sauce
3 cups uncooked corkscrew-
shaped pasta
1/2 cup sour cream

Directions

Heat oil in skillet. Add beef and cook until browned and juices evaporate, stirring often.

Add soup, broth, water, Worcestershire and pasta. Heat to a boil. Cook over medium heat 15 minutes or until pasta is done, stirring often. Add sour cream. Heat through.

Sauerkraut Filling for Pierogi

Ingredients

2 tablespoons vegetable oil
1 cup chopped onion
1 cup chopped mushrooms
14 ounces sauerkraut - drained,
rinsed and minced
1/4 teaspoon salt
1/4 teaspoon ground black
pepper
2 tablespoons sour cream

Directions

In a large skillet, heat oil over a medium flame. Add onions and mushrooms, and cook until tender but not brown. Stir in sauerkraut, 1/4 teaspoon salt, and 1/4 teaspoon black pepper. Cook for 6 to 10 minutes. Remove from heat, and stir in 2 tablespoons sour cream.

Nutty Stuffed Mushrooms

Ingredients

18 large fresh mushrooms
1 small onion, chopped
3 tablespoons butter
1/4 cup dry bread crumbs
1/4 cup finely chopped pecans
3 tablespoons grated Parmesan cheese
1/4 teaspoon salt
1/4 teaspoon dried basil
dash cayenne pepper

Directions

Remove stems from mushrooms; set caps aside. Finely chop stems; place in a paper towel and squeeze to remove any liquid. In a skillet, saute chopped mushrooms and onion in butter for 5 minutes or until tender. Remove from the heat; set aside.

In a small bowl, combine the bread crumbs, pecans, Parmesan cheese, salt, basil and cayenne; add mushroom mixture. Stuff firmly into mushroom caps. Place in a greased 15-in. x 10-in. x 1-in. baking pan. Bake, uncovered, at 400 degrees F for 15-18 minutes or until tender. Serve warm.

Portobello Mushroom Pitas

Ingredients

1/2 cup Hellmann's® or Best Foods® Light Mayonnaise
1/4 cup grated Parmesan cheese
2 tablespoons chopped fresh basil leaves
1 clove garlic, finely chopped
1/4 teaspoon salt
4 (3 ounce) portobello mushroom caps
2 medium red onions, cut into 1/4-inch-thick rounds
Lettuce leaves
1 medium tomato, thinly sliced
4 large whole wheat pita breads

Directions

In small bowl, combine Hellmann's® or Best Foods® Light Mayonnaise, cheese, basil, garlic and salt; set aside.

Season mushroom caps and onions, if desired, with salt and ground black pepper. Grill or broil mushroom caps and onions 8 minutes or until tender, turning once.

To serve, arrange pita breads on serving plates. Evenly spread with 1/2 of the mayonnaise mixture, then top with lettuce, mushroom caps, tomato, hot onion and remaining mayonnaise mixture.

Fiesta Conch

Ingredients

8 fresh conch, shells removed
1/2 lemon, juiced
2 tablespoons olive oil
2 cloves garlic, minced
1 medium onion, diced
1 green bell pepper, chopped
1 red bell pepper, chopped
3/4 cup diced celery
1 1/2 cups chopped mushrooms
1 (28 ounce) can stewed tomatoes
1 tablespoon Worcestershire sauce
1/3 cup ketchup
1/4 teaspoon white sugar
1 teaspoon red pepper flakes, or to taste
salt and pepper to taste

Directions

Pound the conch meat with a mallet until tender. Chop into bite-size pieces. Place in a bowl, sprinkle with lemon juice, and set aside.

Heat the oil in a skillet over medium heat, and cook the garlic, onion, green bell pepper, red bell pepper, celery, and mushrooms until tender. Mix in the tomatoes, Worcestershire sauce, ketchup, and sugar. Season with red pepper, salt, and pepper. Bring to a boil. Reduce heat to low, and simmer uncovered 20 minutes, stirring occasionally.

Mix the conch meat into the skillet, and continue to cook 10 minutes. Do not overcook, or the conch will become tough.

Ingredients

1/2 cup teriyaki sauce
1/2 cup honey
1/2 teaspoon garlic powder
1/2 pinch ground ginger
2 red bell peppers, cut into 2 inch pieces
1 large sweet onion, peeled and cut into wedges
1 1/2 cups whole fresh mushrooms
1 pound beef sirloin, cut into 1 inch cubes
1 1/2 pounds skinless, boneless chicken breast halves - cut into cubes
skewers

Directions

In a large resealable plastic bag, mix the teriyaki sauce, honey, garlic powder, and ginger. Place red bell peppers, onion wedges, mushrooms, beef, and chicken in the bag with the marinade. Seal, and refrigerate 4 to 24 hours.

Preheat grill for medium-high heat.

Discard marinade, and thread the meat and vegetables onto skewers, leaving a small space between each item.

Lightly oil the grill grate. Grill skewers for 10 minutes, turning as needed, or until meat is cooked through and vegetables are tender.

Quick Brown Rice and Mushroom Pilaf

Ingredients

2 tablespoons olive oil
1 small onion, chopped
1/4 cup celery, chopped
1 1/2 cups sliced mushrooms
1 (14.5 ounce) can chicken broth
2 cups Minute® Brown Rice,
uncooked
1/2 cup chopped walnuts, toasted
2 tablespoons fresh parsley,
chopped

Directions

Heat oil in medium saucepan on medium heat. Add onions and celery; cook 3 minutes or until crisp-tender, stirring occasionally.

Add mushrooms; cook 3 minutes or until mushrooms are tender, stirring occasionally. Add broth; stir. Bring to boil.

Stir in rice; cover. Reduce heat to medium-low; simmer 5 minutes. Remove from heat; let stand 5 minutes. Add walnuts and parsley; mix lightly.

Vegetable Melange

Ingredients

1 cup water
1 cube chicken bouillon
8 ounces fresh broccoli spears
8 ounces cauliflowerets
1/4 pound fresh mushrooms,
quartered
1/4 cup plain yogurt
1/4 cup SMUCKER'S® Low Sugar
Apricot Preserves
1/2 teaspoon lemon juice
1/4 teaspoon curry powder
1/8 teaspoon salt

Directions

In a large saucepan, combine water and bouillon cube; heat until cube dissolves. Add broccoli, cauliflower, and mushrooms. Cover and cook until broccoli is tender-crisp, about five minutes. Drain.

In small saucepan, combine remaining ingredients. Cook and stir until sauce is heated to serving temperature. Pour over vegetables.

Sausage Mushroom Quiche

Ingredients

1 pound small fresh button mushrooms
1 pound ground pork breakfast sausage
1/2 cup chopped fresh parsley
3 eggs
1 cup half-and-half cream
1/2 cup grated Parmesan cheese
1/4 teaspoon salt
1 (9 inch) unbaked 9 inch pie crust

Directions

Preheat oven to 400 degrees F (200 degrees C). Prepare the mushrooms by snipping off the stems. Cut in half if large.

Crumble the sausage in a large skillet, add the mushrooms, cook on medium-high heat until the meat and mushrooms are lightly browned and all the liquid from the mushrooms has evaporated. Drain off the grease. Add the parsley.

In a large bowl, beat the eggs, adding the cream, cheese and salt. Pour into the mushroom/sausage mixture; blending well. Pour mixture into the pie shell.

Bake in preheated oven for 25 to 30 minutes, until crust is well browned and the filling is set. Let stand 10 minutes before serving.

Gram's Chicken Pot Pie

Ingredients

1 (2 to 3 pound) whole chicken
2 (9 inch) deep dish frozen pie
crusts, thawed
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (10 ounce) package frozen green
peas, thawed
2 cups water, or as needed
1 teaspoon chicken bouillon
granules

Directions

In a large heavy pot, place chicken and water to cover. Bring to a boil and let simmer uncovered for 30 minutes, adding water as needed. When chicken is boiled and tender, pick all the meat off of the bones.

Preheat oven to 400 degrees F (200 degrees C).

Open 1 can of cream of mushroom soup and pour into a small saucepan. Add frozen peas and carrots, water and chicken bouillon to taste. Simmer all together until the soup is smooth. Add chicken meat and mix all together.

Pour chicken and soup mixture into one pie crust and cover with the other crust. Seal the edges and cut a small steam hole in the top crust. Bake in the preheated oven 30 to 35 minutes or until crust is brown. Yummy!

Turkey Stir-Fry

Ingredients

1 1/2 cups sliced fresh mushrooms
1 cup sliced celery
1/2 cup sliced onion
2 tablespoons canola oil
2 tablespoons cornstarch
1 (10.5 ounce) can condensed chicken broth, undiluted
1 tablespoon reduced-sodium soy sauce
2 cups cubed cooked turkey breast
2 cups fresh snow peas
1/2 cup sliced water chestnuts
Hot cooked rice

Directions

In a nonstick skillet, saute the mushrooms, celery and onion in oil until tender. Combine the cornstarch, broth and soy sauce until smooth; stir into vegetable mixture. Bring to a boil; cook and stir for 1-2 minutes or until thickened.

Reduce heat to medium-low. Add the turkey, peas and water chestnuts; cook until turkey is heated through and peas are tender. Serve over rice if desired.

Open-Faced Pizza Burgers

Ingredients

1 1/2 pounds ground beef
1/4 cup chopped onion
1 (15 ounce) can pizza sauce
1 (4 ounce) can mushroom stems
and pieces, drained
1 tablespoon sugar
1/2 teaspoon dried oregano
6 hamburger buns, split and
toasted
1 1/2 cups shredded mozzarella
cheese

Directions

In a large skillet, cook beef and onion over medium heat until the meat is no longer pink; drain. Stir in pizza sauce, mushrooms, sugar and oregano; mix well. Spoon onto buns; sprinkle with mozzarella cheese. Place on ungreased baking sheets. Broil 4 in. from the heat for 2 minutes or until the cheese is melted.

Chicken Veggie Soup I

Ingredients

2 (14.5 ounce) cans chicken broth
1 cup baby carrots, halved
2 potatoes, peeled and cubed
1/2 (4.5 ounce) can mushrooms,
drained

Directions

In a large saucepan over medium high heat, combine the chicken stock, carrots and potatoes and simmer for 20 minutes, or until potatoes are tender. Add the mushrooms and simmer for 5 more minutes.

Pork Marsala

Ingredients

1/3 cup all-purpose flour
1/4 teaspoon salt
1/4 teaspoon garlic salt
3/4 teaspoon garlic powder
1/2 teaspoon dried oregano
1 pound boneless pork loin chops,
pounded thin
3 tablespoons butter
1/4 cup olive oil
2 cups sliced fresh mushrooms
1 teaspoon minced garlic
1 cup Marsala wine

Directions

Mix flour, salt, garlic salt, garlic powder, and oregano together in a medium bowl. Add pork chops, and toss until well coated.

Heat butter and olive oil in a large skillet over medium heat. Place pork in skillet in a single layer, and cook, turning occasionally, until brown on both sides. Add mushrooms and minced garlic; cook and stir briefly.

Stir in wine, scraping the skillet to loosen any brown bits. Cover and simmer over medium heat until pork is tender and sauce is thickened, about 15 minutes. If sauce is too thick, adjust by stirring in a small amount of wine.

Mushroom Swiss Burger

Ingredients

1 pound ground beef
1/2 sweet onion, chopped
1 (4 ounce) package chopped
fresh mushrooms
3 cloves garlic, minced
1 egg white
1 teaspoon seasoned salt
salt and ground black pepper to
taste
6 slices Swiss cheese
6 hamburger buns

Directions

Mix together the ground beef, onion, mushrooms, garlic, egg white, and seasoned salt in a bowl. Form six equal-sized hamburger patties from the mixture. Season burgers on each side with salt and pepper.

Heat a large skillet over medium-high heat. Lie the patties into the skillet and cook until golden brown, about 3 minutes per side. Top each with a slice of Swiss cheese shortly before removing the burgers from the skillet; serve on hamburger buns.

Baked Scalloped Potatoes

Ingredients

6 large peeled, cubed potatoes
1 (10.75 ounce) can condensed
cream of mushroom soup
1 1/4 cups milk
1 onion, diced
1/2 teaspoon ground black
pepper

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a 2 quart casserole dish.

Layer potatoes and onions into the casserole dish. Combine soup, milk and pepper in a bowl, then pour soup mixture over the potatoes and onions. The soup mixture should almost cover the potatoes and onion, if it does not add extra milk.

Cover dish and bake in preheated 375 degrees F (190 degrees C) oven for 60 minutes or until the potatoes are cooked through. At 30 minutes, remove the casserole from the oven and stir once before returning the dish to the oven. Remove from oven and serve.

Byrdhouse Marinated Tomatoes and Mushrooms

Ingredients

1/4 cup balsamic vinegar
1/3 cup vegetable oil
1 1/2 teaspoons white sugar
1/2 teaspoon salt
1/2 teaspoon ground black pepper
12 ounces cherry tomatoes, halved
1 (8 ounce) package fresh mushrooms
2 green onions, sliced
1/2 cup chopped fresh basil

Directions

Whisk together the balsamic vinegar, vegetable oil, sugar, salt, and pepper in a bowl; add the tomatoes, mushrooms, onions, and basil; toss until evenly coated. Cover and chill in refrigerator at least 3 hours. Stir before serving.

Broccoli Ham Roll-Ups

Ingredients

1 (10 ounce) package frozen chopped broccoli
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 cup dry bread crumbs
1/4 cup shredded Cheddar cheese
1 tablespoon chopped onion
1 1/2 teaspoons diced pimientos, drained
1/8 teaspoon rubbed sage
1/8 teaspoon dried rosemary, crushed
1/8 teaspoon dried thyme
Dash pepper
12 slices fully cooked ham (1/8 inch thick)

Directions

Cook broccoli according to package directions; drain. In a bowl, combine the soup, bread crumbs, cheese, onion, pimientos and seasonings. Add broccoli; mix well. Spoon 1/4 cup onto each ham slice and roll up.

Arrange in an ungreased 13-in. x 9-in. x 2-in. baking dish. Cover and bake at 350 degrees F for 40 minutes or until heated through.

After-Christmas Turkey Potpie

Ingredients

- 1 cup sliced carrots
- 1 cup finely chopped onion
- 1/2 cup chopped celery
- 1/2 teaspoon dried thyme
- 1/8 teaspoon pepper
- 3 tablespoons butter or margarine
- 2 cups cubed cooked turkey
- 1 tablespoon all-purpose flour
- 1 (10.75 ounce) can condensed golden mushroom soup, undiluted
- 1 cup frozen cut green beans, cooked and drained
- 1 Pastry for double-crust pie (9 inches)
- 1 tablespoon milk

Directions

In a skillet, saute carrots, onion, celery, thyme and pepper in butter until vegetables are crisp-tender. In a large resealable plastic bag, combine turkey and flour; shake to coat. Add turkey, soup and green beans to the vegetable mixture; mix well. Line a 9-in. pie plate with bottom crust. Add turkey mixture. Roll out remaining pastry to fit top of pie; seal and flute edges. Cut slits in pastry. Brush with milk. Cover edges loosely with foil. Bake at 350 degrees F for 55-65 minutes or until golden brown. Serve warm.

Quinoa with Mushrooms

Ingredients

1 tablespoon olive oil
1 (8 ounce) package mushrooms,
chopped
1 onion, chopped
1 clove garlic, minced
1 tablespoon butter
1 1/2 cups quinoa, rinsed
3 cups chicken broth
1/3 cup grated Parmesan cheese

Directions

Heat the oil in a skillet over medium heat. Cook and stir the mushrooms, onion, and garlic in the hot oil until browned, about 5 minutes; set aside.

Melt the butter in a pot over medium-high heat. Add the quinoa to the melted butter and let it brown, about 3 minutes. Pour the chicken broth over the quinoa; bring to a boil. Cover and reduce heat to low; simmer 10 minutes. Stir in the sauteed mushroom mixture and cook another 2 minutes. Sprinkle with Parmesan cheese to serve.

Slow Cooker Manly Stew

Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed Cheddar cheese soup
1 (1.25 ounce) package beef with onion soup mix
3 pounds beef stew meat

Directions

Pour the cream of mushroom soup, cheese soup and onion soup mix into a slow cooker, and mix well. Add beef, cover and cook on Low for 8 hours, or on High for 4 to 5 hours.

Dilled Ham on Rice

Ingredients

4 cups julienned fully cooked ham
2 tablespoons butter or margarine
2 celery ribs, thinly sliced
1 medium onion, chopped
1 cup sliced fresh mushrooms
1 (10.75 ounce) can condensed
cream of chicken soup, undiluted
1/4 cup milk
2 teaspoons prepared mustard
1/4 teaspoon dill weed
1/2 cup sour cream
Hot cooked rice

Directions

In a large skillet, cook ham in butter until lightly browned. Add celery, onion and mushrooms; saute until tender. Combine the soup, milk, mustard and dill; add to the ham mixture. bring to a boil; reduce heat. Stir in sour cream; heat through. Serve over rice.

Vegetable Kabobs with Rice

Ingredients

1/2 cup Italian salad dressing
1 tablespoon minced fresh parsley
1 teaspoon dried basil
2 medium yellow squash, cut into
1 inch pieces
8 small boiling onions, peeled
8 cherry tomatoes
8 medium fresh mushrooms
2 cups hot cooked rice

Directions

In a small bowl, combine dressing, parsley and basil. Alternate the vegetables on eight skewers. Place on a grill rack over medium-hot coals. Baste with dressing mixture and turn frequently for 15 minutes or until vegetables are tender. To serve, place 1/2 cup rice on each plate and top with two kabobs.

Paprika Mushrooms

Ingredients

2 medium onions, chopped
2 tablespoons vegetable oil
1 tablespoon paprika
1 pound fresh mushrooms, halved
1 cup chicken broth

Directions

In a large skillet, saute onions in oil until tender. Stir in paprika. Add mushrooms and broth; bring to a boil. Reduce heat; cover and simmer for 5-10 minutes or until mushrooms are tender.

Incredible Potato Casserole

Ingredients

6 medium potatoes
1/4 cup butter
1 (10.5 ounce) can condensed cream of mushroom soup
1 pint sour cream
1/3 cup chopped green onion
1 1/2 cups shredded Cheddar cheese
1/2 cup crushed cornflakes cereal
2 tablespoons melted butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 2 1/2 quart casserole dish.

Place whole potatoes in their skins into a large pot of boiling water; cook for 25 to 30 minutes. Remove potatoes, and discard water. When cool enough to handle, peel potatoes, and grate into a medium bowl.

Melt 1/4 cup butter in a large skillet over medium heat. Stir in soup; cook until soup begins to bubble. Remove from stove, and mix in sour cream, green onion, and cheese. Stir in potatoes. Pour mixture into casserole dish.

In a resealable bag, shake together the cornflake crumbs and 2 tablespoons melted butter. Sprinkle over top of casserole.

Bake in a preheated oven 45 minutes.

Florns' Chinese Steamed Fish

Ingredients

1 pound red snapper fillets
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1 tablespoon grated fresh ginger
1 tablespoon soy sauce
2 teaspoons sesame oil
2 shiitake mushrooms, thinly sliced
1 tomato, quartered
1/2 fresh red chile pepper, seeded and chopped
2 sprigs cilantro, finely chopped

Directions

Bring about 1 1/2 inches of water to boil in a steamer fitted with a basket large enough for the snapper to lie flat. Season snapper with salt and pepper, and place in the steamer basket. Top fish with ginger, and drizzle with soy sauce and sesame oil. Place shiitake mushrooms, tomato, and red chile pepper in the steamer basket.

Steam fish 15 minutes, or until easily flaked with a fork. Sprinkle with cilantro.

Braised Rabbit with Mushroom Sauce

Ingredients

1/4 cup all-purpose flour
1 teaspoon salt
1/2 teaspoon ground black pepper
1/4 teaspoon garlic powder
3 tablespoons vegetable oil
1 (3 pound) dressed rabbit, cut up
1 (10.75 ounce) can condensed cream of mushroom soup
1 (8 ounce) can sliced mushrooms, drained
2 cloves garlic, minced
1 teaspoon Italian seasoning
1 cup water
1 1/2 cups baby carrots
6 potatoes, peeled and cut into 3/4 inch chunks

Directions

Combine flour, salt, pepper, and garlic powder in a bowl, and set aside. Heat the oil in a large skillet over medium heat. Coat each piece of rabbit with the seasoned flour mixture, and cook in the hot oil for 3 to 5 minutes per side, until the rabbit pieces are golden brown. Remove the rabbit from the skillet and set aside.

Preheat an oven to 325 degrees F (165 degrees C).

Mix together the mushroom soup, mushrooms, garlic, Italian seasoning, and water in a saucepan; bring to a boil over medium heat.

Place the browned rabbit pieces in a large roasting pan or Dutch oven with a lid, and cover the rabbit with the carrots and potatoes. Pour the mushroom sauce over the rabbit, carrots, and potatoes, cover, and bake in the preheated oven for 1 1/2 hours, until the rabbit and vegetables are tender and the sauce is bubbling.

Hungarian Mushroom Soup

Ingredients

4 tablespoons unsalted butter
2 cups chopped onions
1 pound fresh mushrooms, sliced
2 teaspoons dried dill weed
1 tablespoon paprika
1 tablespoon soy sauce
2 cups chicken broth
1 cup milk
3 tablespoons all-purpose flour
1 teaspoon salt
ground black pepper to taste
2 teaspoons lemon juice
1/4 cup chopped fresh parsley
1/2 cup sour cream

Directions

Melt the butter in a large pot over medium heat. Saute the onions in the butter for 5 minutes. Add the mushrooms and saute for 5 more minutes. Stir in the dill, paprika, soy sauce and broth. Reduce heat to low, cover, and simmer for 15 minutes.

In a separate small bowl, whisk the milk and flour together. Pour this into the soup and stir well to blend. Cover and simmer for 15 more minutes, stirring occasionally.

Finally, stir in the salt, ground black pepper, lemon juice, parsley and sour cream. Mix together and allow to heat through over low heat, about 3 to 5 minutes. Do not boil. Serve immediately.

Ingredients

1/4 cup butter
1 onion, chopped
1 green bell pepper, chopped
2 (4.5 ounce) cans sliced mushrooms, drained
2 pounds lean ground beef
1 (15 ounce) can tomato sauce
1 (32 ounce) jar spaghetti sauce
4 ounces chopped ham
1/2 cup cooked and cubed chicken
3 ounces sliced pepperoni sausage
1/4 teaspoon crushed red pepper flakes
salt to taste
ground black pepper to taste
3/4 cup seashell pasta
6 ounces rotini pasta
2 pounds mozzarella cheese, shredded
2 tablespoons grated Parmesan cheese

Directions

In a small skillet, saute onions, green peppers, and mushrooms in butter or margarine. Set aside.

Brown hamburger in a large skillet over medium heat. Drain. Mix in tomato sauce, pasta sauce, chopped ham, chopped chicken or turkey, pepperoni, salt, and red and black pepper. Add vegetable saute to hamburger mixture.

Cook pasta according to package directions. Drain.

Spread a little sauce over the bottom of two 9 x 13 inch pans. In each pan, place a layer of pasta, a layer of mozzarella cheese, a hamburger sauce layer, a sprinkling of Parmesan cheese, and another layer of mozzarella cheese. Repeat layers. Cover pans.

Bake at 350 degrees F (175 degrees C) for 30 to 45 minutes.

Twice Baked Potatoes

Ingredients

4 large baking potatoes
1/2 pound bacon
4 tablespoons butter
1 large onion, chopped
1/2 cup chopped fresh mushrooms
1 teaspoon crushed red pepper
1 teaspoon garlic powder
1 teaspoon ground black pepper
1 teaspoon chopped fresh chives
1 teaspoon salt
1 (8 ounce) container sour cream
1 (8 ounce) package shredded Cheddar cheese
1 teaspoon dry bread crumbs

Directions

Preheat oven to 400 degrees F (200 degrees C). Use a fork to pierce the potato skins.

Bake the potatoes unwrapped for about 1 hour, or until soft, in the preheated oven.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Over medium-low heat melt the butter in a large saucepan. Combine onion, mushrooms, red pepper, garlic powder, pepper, chives and salt. Cook slowly, stirring occasionally until the onions are soft.

Slice open the baked potatoes and, keeping the skins intact, scoop the insides into a medium bowl. Transfer the onion mixture to the bowl. Mix in the sour cream. Pour in 1/2 of the cheese and continue mixing until all ingredients are well blended.

Using a large spoon, fill the potato skins with the mixture. Top with bread crumbs, the remaining cheese and bacon.

Return the potatoes to the preheated oven and continue baking for about 15 minutes, until the cheese is melted and the filling is slightly brown.

Delicious Barley Bake

Ingredients

2 cups barley
4 cups chicken broth
2 tablespoons olive oil
1 cup chopped celery
1 cup chopped carrots
6 cloves garlic, minced
1 cup chopped onion
2 cups sliced mushrooms
1 yellow zucchini, cut into half moons
1 cup fresh green beans, trimmed and cut into 1 inch pieces
2 cups broccoli florets
1 (4 ounce) package cream cheese, softened
1 (10.75 ounce) can condensed cream of chicken soup
1/3 cup sour cream
1/4 cup grated Locatella cheese
1/4 cup grated Parmesan cheese
1 tablespoon garlic powder
1/2 teaspoon ground nutmeg
1 tablespoon dried oregano
1 tablespoon dried basil
1 tablespoon ground thyme
1 cup green peas
1 cup whole kernel corn
1 cup roasted red peppers, drained and chopped
1 (10 ounce) package frozen chopped spinach, thawed and drained
2 cups shredded cooked chicken
salt and ground black pepper to taste
2 cups shredded mozzarella cheese

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Bring the barley and chicken broth to a boil in a saucepan over high heat. Cover, reduce heat to low, and simmer until the barley is tender, about 30 minutes.

Heat the olive oil in a skillet over medium heat. Stir in the celery, carrots, garlic, and onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the mushrooms, zucchini, green beans, and broccoli. Continue cooking and stirring until the broccoli is tender, about 5 minutes more. Remove skillet from heat.

Combine cream cheese, cream of chicken soup, sour cream, Locatella cheese, Parmesan cheese, garlic powder, nutmeg, oregano, basil, and thyme in a large bowl, mixing until smooth. Stir in the prepared barley, peas, corn, roasted red peppers, spinach, and shredded chicken. Season with salt and pepper. Spread mixture into a large baking dish and top with mozzarella cheese.

Bake in the preheated oven until bubbly, and cheese has melted, 20 to 30 minutes.

Laura's Stuffed Burgers with Zinfandel Sauce

Ingredients

3/4 pound ground beef
1 (1 ounce) package dry onion soup mix
1 cup minced red onion
1 1/2 teaspoons Worcestershire sauce
2 teaspoons garlic, minced
1 tablespoon Dijon mustard
2 ounces fontina cheese, cubed
3/4 cup bacon bits
1 tablespoon olive oil
1 cup minced red onion
6 ounces button mushrooms, sliced
1 teaspoon minced garlic
1 (14 ounce) can low-sodium beef broth
1 cup full-bodied red wine, such as Zinfandel
1 (4 ounce) container crumbled Gorgonzola cheese
2 Kaiser rolls, split

Directions

Preheat an outdoor grill for medium-high heat, and lightly oil the grate.

Mix together the ground beef, onion soup mix, 1 cup minced red onion, Worcestershire sauce, garlic, and Dijon mustard with your hands. Shape the mixture into 4 patties of equal size. Place about half of the fontina cheese and bacon bits in the center of 2 of the patties; top with the other 2 patties and press edges of the patties to seal the cheese and bacon inside.

Heat the olive oil in a large skillet over medium-high heat. Cook 1 cup red onion in the hot oil until translucent, about 5 minutes. Add the mushrooms and garlic to the onions; cook and stir until the mushrooms are softened, about 5 minutes. Pour the beef broth and Zinfandel into the skillet and bring to a simmer; allow to cook until the liquid reduces by about half.

Cook burgers on the preheated grill to your desired degree of doneness, 7 to 10 minutes per side for well done. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). Top the burgers with equal amounts of the Gorgonzola cheese; cook until the Gorgonzola begins to melt, about 1 minute more. Place the burgers on the Kaiser rolls and top with the Zinfandel reduction sauce to serve.

Veggie Fajitas

Ingredients

2 teaspoons olive oil
2 cloves garlic, minced
2 green bell peppers, sliced
2 yellow bell peppers, sliced
1/2 onion, sliced
1 cup mushrooms, sliced
3 green onions, chopped
lemon pepper to taste

Directions

In a large frying pan over a medium heat, saute olive oil and garlic. Let the garlic saute for 2 minutes, stir in the green and yellow bell peppers. Let the peppers saute for 2 minutes, stir in the onions. After two minutes add the mushrooms and green onions to the frying pan. Season the vegetables with lemon pepper to taste and stir well. Cover the frying pan and cook until all of the vegetables are tender.

Swiss-Stuffed Chops

Ingredients

1 cup shredded Swiss cheese
1 (4.5 ounce) jar sliced mushrooms, drained
1/4 cup minced fresh parsley
4 bone-in pork loin chops (7 ounces each)
1 egg
6 tablespoons dry bread crumbs
Dash pepper
2 tablespoons vegetable oil
1/3 cup water
1 tablespoon all-purpose flour
1/4 cup cold water

Directions

In a bowl, combine the cheese, mushrooms and parsley. Cut a pocket in each pork chop by slicing almost to the bone. Stuff each with 1/2 cup cheese mixture; secure with toothpicks. In a shallow bowl, beat the egg. In another shallow bowl, combine the bread crumbs and pepper. Dip chops in egg, then coat with crumbs.

In a large skillet, brown chops in oil on both sides. Add water. Cover and simmer for 40-45 minutes or until juices run clear. Remove chops and keep warm; discard toothpicks. Combine flour and cold water until smooth; stir into pan juices. Cook and stir for 2 minutes or until thickened. Spoon over pork chops.

Celery Potato Chowder

Ingredients

1 medium onion, chopped
2 celery ribs, chopped
1/2 cup sliced fresh mushrooms
1 tablespoon butter or margarine
2 cups frozen corn, thawed
1 (10.75 ounce) can condensed cream of celery soup, undiluted
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 1/2 cups milk
1 cup mashed potatoes
5 bacon strips, cooked and crumbled

Directions

In a large saucepan, saute the onion, celery and mushrooms in butter until tender. Add the corn, soups, milk and potatoes. Cook and stir over medium heat until heated through. Garnish with bacon.

Amanda's Stuffed Peppers

Ingredients

1 pound ground beef
1/2 cup bread crumbs
1/2 teaspoon Italian seasoning
3 cloves garlic, chopped
3/4 cup shredded mozzarella cheese
3/4 cup grated Parmesan cheese
1 egg, lightly beaten
6 white mushrooms, chopped
1/2 small onion, finely chopped
4 bell peppers, tops cut off and seeded
1 (26 ounce) can spaghetti sauce

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a 9x13 inch baking dish with aluminum foil.

In a large bowl, mix together ground beef, bread crumbs, Italian seasoning, garlic, 1/2 cup of the mozzarella cheese, 1/2 cup of the Parmesan cheese, egg, onion and mushrooms. Spoon mixture evenly into the seeded bell peppers. Replace tops. Place stuffed peppers in lined baking dish.

Bake in preheated oven for one hour, or until meat stuffing is cooked through. Remove from oven and discard pepper tops.

Sprinkle tops of peppers with remaining mozzarella and Parmesan cheeses. Return dish to oven until cheese is melted, about two minutes.

In a saucepan, heat spaghetti sauce on stove over medium heat, stirring regularly. When sauce begins to steam, remove from heat and pour over top of peppers.

Pizza Stix

Ingredients

1 (14 ounce) package egg roll wrappers
24 (1 ounce) pieces string cheese
25 (4 ounce) packages sliced pepperoni sausage, cut into strips
1 (6 ounce) can sliced mushrooms, drained
2 tablespoons minced garlic
2 cups oil for frying, or as needed
1 (14 ounce) jar marinara sauce

Directions

Lay out the egg roll wrappers one at a time. Place one piece of string cheese in the center near the edge, then arrange some pepperoni, sliced mushrooms and garlic around the cheese. Roll up the string cheese a little, fold in the sides, then continue to roll up, and seal the edge by moistening with water. Repeat with remaining wrappers, cheese and fillings.

Heat oil in a large heavy skillet, or deep fryer to 365 degrees F (185 degrees C). Fry enough to fit loosely in the pan, turning once after about 5 minutes. Continue to fry for 3 to 5 more minutes or until golden brown. Drain on paper towels.

Warm the marinara sauce in a serving bowl in the microwave. Serve Pizza Stix on a platter with the bowl of sauce for dipping.

Wine Sauce Chicken

Ingredients

6 boneless chicken breast halves, cooked and cut into bite-sized pieces
2 tablespoons butter
2 cups sauteed mushrooms
1 (10.75 ounce) can condensed cream of mushroom soup
1 (5 ounce) can evaporated milk
1 1/2 cups shredded Cheddar cheese
1/2 teaspoon garlic powder
1/2 cup white wine
1/2 cup mayonnaise
1/2 cup slivered almonds for topping
1/4 cup grated Parmesan cheese for topping

Directions

Place the butter or margarine in a 9x13 inch baking dish. Place the chicken pieces on top and add the sauteed mushrooms.

Preheat oven to 350 degrees F (175 degrees C).

In a small saucepan over medium heat, combine and heat the soup, milk, Cheddar cheese and garlic powder. Remove from heat and add the white wine and mayonnaise. Pour mixture over the chicken and mushrooms. Top with slivered almonds and grated Parmesan cheese and bake in the preheated oven for 1 hour.

Chicken Spaghetti

Ingredients

8 ounces uncooked spaghetti
1 medium onion, chopped
1/2 cup chopped green pepper
2 celery ribs, chopped
4 tablespoons butter or margarine, divided
2 (10.75 ounce) cans condensed cream of mushroom soup, undiluted
1 (4 ounce) can mushroom stems and pieces, drained
2 1/2 cups cubed cooked chicken
2 cups shredded Cheddar cheese
1/2 cup dry bread crumbs
5 bacon strips, cooked and crumbled

Directions

Cook spaghetti according to package directions; drain. In a small skillet, saute the onion, green pepper and celery in 2 tablespoons butter until tender. Transfer to a large bowl. Add the soup, mushrooms, spaghetti, chicken and cheese; toss to coat.

Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with bread crumbs and bacon; dot with remaining butter. Bake, uncovered, at 350 degrees F for 30-35 minutes or until heated through.

Beef and Noodles in Crockpot

Ingredients

1 pound beef for stew
1 (10.75 ounce) can Campbell's®
Condensed Cream of Mushroom
Soup
1 (10.5 ounce) can condensed
French onion soup

Directions

Mix all in crockpot, cook on LOW all day. Serve over noodles.

Creamy Spinach Tortellini

Ingredients

1 (9 ounce) package refrigerated
cheese tortellini
2 tablespoons Butter
1 small onion, chopped
1 (8 ounce) package cream
cheese
1/2 cup grated Parmesan cheese
1/2 cup milk
fresh mushrooms, sliced
1 (10 ounce) package frozen
chopped spinach, thawed and
drained
cherry tomatoes, halved

Directions

Cook tortellini according to package directions.

Heat butter in a large skillet over medium heat. Stir in onion; cook until soft and translucent. Mix in cream cheese, parmesan, milk, mushrooms, and spinach.

Gently mix in tortellini and cherry tomatoes with skillet contents; warm through, and serve.

PHILLY Slow-Cooker Beef Stroganoff

Ingredients

1 pound cubed stewing beef
1 cup chopped onions
1 cup chopped mushrooms
1/2 cup beef broth
1/2 cup PHILADELPHIA Herb &
Garlic Cream Cheese Spread
1 tablespoon flour
225 grams fettuccine, cooked,
drained

Directions

Mix meat, onions and mushrooms in slow cooker.

Add broth; stir. Cover. Cook on LOW for 6 to 8 hours (or on HIGH for 3 to 4 hours).

Combine cream cheese spread and flour. Add to meat mixture just before serving; stir until cream cheese is completely melted and mixture is well blended. Add to hot pasta; toss to coat.

Spinach and Feta Pita Bake

Ingredients

6 (6 inch) whole wheat pita breads
1 (6 ounce) tub sun-dried tomato pesto
2 roma (plum) tomatoes, chopped
1 bunch spinach, rinsed and chopped
4 fresh mushrooms, sliced
1/2 cup crumbled feta cheese
2 tablespoons grated Parmesan cheese
3 tablespoons olive oil
1 pinch ground black pepper to taste

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Spread tomato pesto onto one side of each pita bread, and place them pesto side up on a baking sheet. Top with tomatoes, spinach, mushrooms, feta cheese, and Parmesan cheese. Drizzle with olive oil and season with pepper.

Bake for 12 minutes in the preheated oven or until pita breads are crisp. Cut into quarters and serve.

Hummus-Stuffed Portobello Caps

Ingredients

2 tablespoons olive oil
6 small portobello mushroom
caps, stems and ribs removed
1/2 cup cream cheese, softened
1/2 green bell pepper, diced
3/4 cup roasted red pepper
hummus
salt and pepper to taste
1 teaspoon lemon pepper
seasoning

Directions

Preheat oven to 375 degrees F (190 degrees C).

Heat olive oil in a large skillet over medium-high heat. Sear the portobello mushrooms for 3 minutes on each side until browned.

Stir together cream cheese, green pepper, and hummus until evenly blended. Season the mushroom caps with salt and pepper on each side. Place the mushrooms onto a baking sheet, with the stem-side facing up. Sprinkle with lemon pepper, then fill with hummus mixture.

Bake in preheated oven for 15 minutes until the filling is hot.

Spicy Basil Chicken

Ingredients

- 2 tablespoons chili oil
- 2 cloves garlic
- 3 hot chile peppers
- 1 pound skinless, boneless chicken breast halves - cut into bite-size pieces
- 1 1/2 teaspoons white sugar
- 1 teaspoon garlic salt
- 1 teaspoon black pepper
- 5 tablespoons oyster sauce
- 1 cup fresh mushrooms
- 1 cup chopped onions
- 1 bunch fresh basil leaves

Directions

Heat the oil in a skillet over medium-high heat, and cook the garlic and chile peppers until golden brown. Mix in chicken and sugar, and season with garlic salt and pepper. Cook until chicken is no longer pink, but not done.

Stir oyster sauce into the skillet. Mix in mushrooms and onions, and continue cooking until onions are tender and chicken juices run clear. Remove from heat, and mix in basil. Let sit 2 minutes before serving.

Yellow Squash Dressing

Ingredients

2 cups diced yellow squash
2 cups crumbled cornbread
1/2 cup margarine, melted
2 teaspoons dried sage
1 (10.75 ounce) can cream of mushroom soup
1 egg, beaten
1 large onion, chopped
1 1/2 teaspoons sugar
salt and pepper to taste
1/4 cup milk

Directions

Place squash in a pot fitted with a steamer basket over boiling water, and steam 10 minutes, or until tender.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium baking dish.

In a bowl, mix the squash, cornbread, margarine, sage, cream of mushroom soup, egg, onion, sugar, salt and pepper, and milk. Transfer to the prepared baking dish.

Bake 30 minutes in the preheated oven, or until lightly browned.

Pan Roasted Beef Tenderloin with Ginger-Shiitake

Ingredients

2 tablespoons olive oil
4 (8 ounce) beef tenderloin filets
Kosher salt and freshly ground black pepper, to taste
3 tablespoons unsalted butter
2 tablespoons minced fresh ginger
1 tablespoon minced fresh garlic
1/2 cup thinly sliced fresh shiitake mushrooms
3 tablespoons sake
2 tablespoons mirin (sweetened rice wine)
1 tablespoon finely chopped garlic chives
3/4 cup unsalted butter

Directions

Preheat oven to 400 degrees F (200 degrees C).

Heat olive oil in a large ovenproof skillet over high heat until lightly smoking. Season filets to taste with salt and pepper. Sear until golden brown on both sides, about 3 minutes per side. Transfer to oven, and cook to desired doneness, about 12 minutes for medium-rare. When done, allow steaks to rest out of the pan for 5 minutes.

Meanwhile, melt 3 tablespoons butter in a saucepan over medium-high heat. Stir in ginger and garlic, and cook until translucent and aromatic, but not browned, about 1 1/2 minutes. Add shiitake mushrooms and cook 3 to 4 minutes, until softened. Pour in the sake and mirin and simmer until reduced by half. Melt the remaining 3/4 cup butter, then reduce heat to medium-low, and cook until the butter browns, 6 to 8 minutes. Once browned, season to taste with salt and pepper, and stir in the chives. Spoon sauce over steaks to serve.

Ground Beef Wellington

Ingredients

1/2 cup chopped fresh mushrooms
1 tablespoon butter or margarine
2 teaspoons all-purpose flour
1/4 teaspoon pepper, divided
1/2 cup half-and-half cream
1 egg yolk
2 tablespoons finely chopped onion
1/4 teaspoon salt
1/2 pound ground beef
1 (4 ounce) package refrigerated crescent rolls
1 teaspoon dried parsley flakes

Directions

In a saucepan, saute mushrooms in butter until softened. Stir in flour and 1/8 teaspoon pepper until blended. Gradually add the cream. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat and set aside.

In a bowl, combine the egg yolk, onion, 2 tablespoons mushroom sauce, salt and remaining pepper. Crumble beef over mixture and mix well. Shape into two loaves. Separate crescent dough into two rectangles on a baking sheet. Seal perforations. Place meat loaf on each rectangle. Bring edges together and pinch to seal. Bake at 350 degrees F for 24-28 minutes or until a meat thermometer inserted into meat loaf reads 160 degrees F.

Meanwhile, warm remaining sauce over low heat; stir in parsley. Serve sauce with Wellingtons.

Potsticker Salad

Ingredients

1 (10 ounce) package egg noodles
12 frozen vegetable potstickers
2 tablespoons vegetable oil
2 tablespoons water
1/2 cup water chestnuts, drained
and sliced
1/2 cup baby corn
1 carrot, shredded
1 (15 ounce) can straw
mushrooms
1/2 cup Thai peanut sauce
1/4 cup chopped roasted peanuts

Directions

Cook egg noodles in a large pot of boiling water for 5 to 7 minutes, or until al dente. Drain, and set aside.

Heat the oil in a large frying pan over medium heat, cook potstickers until golden brown, turning once or twice. Add the water to the pan, reduce heat to low, cover, and cook for another 3 minutes, or until liquid has evaporated. Rinse with cold water to cool, drain, and cut in half.

In a large mixing bowl, toss together the water chestnuts, baby corn, carrot, mushrooms, peanut sauce, noodles, and potstickers. Chill 1 hour. Toss with peanuts just before serving.

Japanese-Inspired Beef Tenderloin

Ingredients

4 (6 ounce) beef tenderloin filets
2 tablespoons salt-free seasoning blend
2 tablespoons soy sauce
2 tablespoons rice wine vinegar
2 tablespoons sesame oil
2 tablespoons ground allspice
1 tablespoon minced fresh ginger
1 tablespoon minced garlic
2 tablespoons extra virgin olive oil, divided
2 cups shredded napa (Chinese) cabbage
1 cup chopped shiitake mushrooms
1 cup chopped cucumber
1 cup bean sprouts
1/2 cup fresh snow peas, trimmed
1 tablespoon chopped green onions
2 cups chopped fresh spinach leaves
1 cup chopped fresh parsley

Directions

Rub seasoning blend into both sides of filets and place in a large, resealable plastic bag. In a medium bowl, stir together the soy sauce, rice wine vinegar, sesame oil, allspice, ginger, and garlic. Pour marinade into the bag and shake gently to ensure it coats the meat. Refrigerate filets for at least 3 hours or overnight.

Preheat oven to 350 degrees F (175 degrees C).

Remove filets from plastic bag and reserve marinade. Use a paper towel to pat the meat dry. Heat 1 tablespoon olive oil in a large skillet over medium-high heat. Brown the filets on all sides, about 5 minutes. Place filets onto a baking sheet and bake in preheated oven until they reach an internal temperature of 140 degrees F (60 degrees C) for medium, about 10 minutes.

Meanwhile, in a large skillet over medium heat, heat the remaining olive oil. Stir-fry the cabbage, mushrooms, cucumbers, bean sprouts, snow peas, and green onions until tender, about 4 minutes. Stir in the spinach, parsley, and reserved marinade; cook another 5 minutes.

To serve, divide the vegetables between four plates; cut the filets into thick slices and place on top of vegetables.

Twenty Minute Lasagna

Ingredients

3/4 pound ground beef
2 packets dry spaghetti sauce mix
1 (1 ounce) package dry
mushroom gravy mix
2 (6 ounce) cans tomato paste
4 cups water
2 tablespoons vegetable oil
1 (16 ounce) package lasagna
noodles
1 (16 ounce) package mozzarella
cheese, shredded

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place ground beef in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a medium saucepan over medium-high heat, combine spaghetti sauce mix, mushroom gravy mix, tomato paste, water and oil. Bring to a boil and stir in ground beef. Reduce heat and simmer for 20 minutes.

In a 9x13 inch baking dish layer the noodles, sauce and cheese; repeat layers, ending with cheese.

Bake in preheated oven for 20 minutes.

Broccoli Casserole II

Ingredients

1 (16 ounce) package frozen
chopped broccoli
1/2 cup mayonnaise
1/2 cup processed cheese sauce
2 eggs, beaten
1 (10.75 ounce) can condensed
cream of mushroom soup
1/2 cup bread crumbs

Directions

Preheat oven to 350 F (175 degrees C).

In a 4 quart casserole dish combine broccoli, mayonnaise, processed cheese, eggs and mushroom soup. Mix well, sprinkle bread crumbs on top. Bake for 1 hour.

Mystic Mushroom and Quinoa Chowder

Ingredients

1/2 cup quinoa
2 tablespoons butter
1 medium onion, diced
1 (8 ounce) package button mushrooms, chopped
2 tablespoons molasses
3 cups chicken stock
1 tablespoon butter
2/3 cup chopped fresh shiitake mushrooms
1 cup heavy cream
salt and pepper to taste
1/3 cup creme fraiche
chopped fresh chives

Directions

Toast quinoa in a dry, heavy skillet over medium heat until fragrant.

In a large saucepan or stockpot, melt 2 tablespoons butter over medium-high heat. Stir in onions, and cook until caramelized, about 6 to 8 minutes. Stir in quinoa, mushrooms, and molasses; cook until mushrooms release their liquid, adding a little chicken stock if necessary to facilitate cooking. Add remaining chicken stock, and bring to a boil; reduce heat to low, and let simmer for 18 to 20 minutes, or until quinoa is cooked.

Meanwhile, melt 1 tablespoon butter in a skillet over medium heat. Cook shiitake mushrooms in butter until softened; set aside.

Puree soup in a food processor or blender, and return to saucepan. Stir in cream, and heat (DO NOT BOIL). Season with salt and pepper to taste. Garnish with creme fraiche, shiitake mushrooms, and chives.

Veal Meat Loaf

Ingredients

2 pounds ground veal
2 eggs, lightly beaten
1 cup dry bread crumbs
1/2 cup warm water
1 (1 ounce) envelope dry onion
soup mix
2 large carrots, grated
1 pint shiitake mushrooms, sliced

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a bowl, mix the ground veal, eggs, dry bread crumbs, water, soup mix, carrots, and shiitake mushrooms. Transfer to a 9x5 inch loaf pan.

Bake 1 hour in the preheated oven, or to a minimum internal temperature of 160 degrees F (70 degrees C).

Fresh Spinach and Sun-Dried Tomato Lasagna

Ingredients

1 (16 ounce) package lasagna noodles
1 1/2 tablespoons olive oil
1 onion, chopped
1 carrot, finely chopped
1 stalk celery, finely chopped
3/4 pound mushrooms, chopped
2 cloves garlic, minced
1/2 cup dry white wine
1 (28 ounce) can diced tomatoes with juice
2 sun-dried tomatoes, chopped
1 teaspoon dried thyme
salt to taste
ground black pepper to taste
1/3 cup all-purpose flour
3 cups heavy whipping cream
1/4 teaspoon ground nutmeg
1 pinch salt
8 cups spinach, rinsed
1 cup grated Parmesan cheese

Directions

Cook lasagna in boiling salted water in a large pot until al dente. Drain.

Meanwhile, heat one half tablespoon of olive oil in a Dutch oven over medium heat. Add the chopped onion, celery, and carrots, stir and cook until onions have softened. Add mushrooms and garlic and continue to cook until the mushrooms have released their liquid, 2 or 3 minutes. Add wine and cook until most of the liquid has evaporated. Stir in chopped tomatoes(include liquid), sun-dried tomatoes, and thyme. Bring to a simmer, then reduce heat to low and simmer until thick. Season with salt and pepper.

To make the white sauce, heat remaining oil in a heavy pan over low heat. Add flour, whisk constantly until the flour begins to turn a light brown. Remove pan from heat and whisk in cream. Season with nutmeg and a pinch of salt. Remove from heat and set aside.

To assemble, spread 1/2 cup of the mushroom sauce in the bottom of a casserole dish, add one layer of noodles, then another 1/2 cup of mushroom sauce. Arrange a single layer of the fresh spinach leaves over the sauce and drizzle them with 1/3 cup of the white sauce. Sprinkle 2 tablespoons of the grated Parmesan cheese over the spinach and top with another layer of the noodles. Repeat 5 times.

In a preheated 375 degree F (190 degrees C) oven bake for 40 minutes. Let stand for 10 to 15 minutes. Serve warm.

Andie's Stuffed Mushrooms

Ingredients

1 pound lean ground beef
2 pounds fresh mushrooms-stems removed, chopped and reserved
1/4 cup margarine
1/2 cup chopped green bell peppers
2 teaspoons minced garlic
3 teaspoons dried parsley
1 teaspoon dried basil leaves, crushed
2/3 cup dry bread crumbs
1/3 cup soft bread crumbs
2 cups shredded sharp Cheddar cheese

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place ground beef in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a medium saucepan over medium heat, melt the margarine and stir in the mushroom stems, green bell peppers, garlic, parsley and basil.

In a large bowl, mix the ground beef, mushroom stem mixture, dry bread crumbs, soft bread crumbs and Cheddar cheese.

Place the mushroom caps, upside down, on a large baking pan. Generously stuff each cap with the mixture.

Bake in the preheated oven 15 to 20 minutes, or until the filling is golden brown.

Baked Salmon

Ingredients

1 tomato, chopped
1 (4 ounce) can sliced mushrooms, drained
1 large onion, minced
2 scallions, chopped
2 (1 pound) fillets salmon
salt and pepper to taste
2 tablespoons butter, cut up (optional)
1 lemon, sliced

Directions

Preheat an oven to 375 degrees F (190 degrees C). Line a baking dish with enough aluminum foil to be able to fold over ingredients.

Stir together the tomato, mushrooms, onion, and scallions in a bowl; spread into the bottom of the prepared dish. Lay the salmon fillets over the mixture. Season with salt and pepper. Dot the salmon with the butter. Arrange the lemon slices atop the butter pieces. Fold the foil over the salmon, and press edges together to seal.

Bake in the preheated oven until the fish flakes easily with a fork, about 1 hour.

Tossed Spinach Salad

Ingredients

1 (10 ounce) package fresh spinach, torn
1 pound fresh mushrooms, sliced
1/2 pound sliced bacon, cooked and crumbled
3 celery ribs, sliced
1 cup shredded Cheddar cheese
3 hard-cooked eggs, chopped
3 green onions, sliced
1 cup ketchup
3/4 cup white vinegar
3/4 cup vegetable oil
1/2 cup sugar
1 teaspoon salt
1 teaspoon Worcestershire sauce

Directions

In a large salad bowl, combine the first seven ingredients. In a jar with a tight-fitting lid, combine the remaining ingredients; shake until sugar is dissolved. Drizzle over salad; toss to coat. Serve immediately.

Steak Brunchallta

Ingredients

1/4 cup Worcestershire sauce
2 tablespoons olive oil
1 tablespoon lime juice
1/4 cup chopped fresh cilantro
3/4 cup chopped fresh tomatoes
1/2 cup chopped red onion
1 to taste salt and pepper to taste

24 ounces beef top sirloin steak
1 1/2 cups sliced green bell peppers
1 1/2 cups sliced fresh mushrooms
1 clove garlic, crushed

5 eggs, beaten
1 to taste salt and pepper to taste
1/4 teaspoon hot pepper sauce
4 (10 inch) flour tortillas

Directions

In a medium bowl, combine Worcestershire sauce, olive oil, lime juice, cilantro, tomatoes, red onion, salt and pepper. Place steak in a shallow non-metallic container and cover with marinade. Refrigerate for 1 hour.

Grill steak under a preheated broiler or on a grill for 4 minutes on one side and 1 minute on the other. Remove from heat, dice into small cubes and set aside.

In a lightly oiled skillet, cook and scramble eggs to desired firmness. Season with hot pepper sauce, salt and pepper.

Pour marinade into a medium sauce pan and bring to a simmer over medium heat. Add green peppers, mushrooms and garlic; simmer for 10 minutes.

Warm tortillas on a grill or in microwave. Line tortillas with meat and vegetables; place eggs on top. Wrap and serve.

Easy Skillet Chicken a la King

Ingredients

1 pound skinless, boneless chicken breast halves - cut into bite-size pieces
1 tablespoon olive oil
1 cup milk
1 (10.75 ounce) can condensed cream of chicken soup
1 cup fresh sliced mushrooms
2 tablespoons chopped pimento peppers
1 teaspoon onion powder
1/2 teaspoon ground black pepper

Directions

In a large skillet, heat oil. When hot add chicken and saute 4 to 5 minutes until about halfway cooked. Add mushrooms and continue to saute until chicken is lightly browned and cooked through (juices run clear). Stir in the milk, soup, mushrooms, pimentos, onion powder and pepper. Bring all to a boil. Cover skillet and reduce heat. Let simmer for 2 to 3 minutes. Stir together and serve.

Fairy-Tale Mushrooms

Ingredients

2 plum tomatoes
4 hard-cooked eggs, peeled
1/3 cup mayonnaise
1 (10 ounce) package fresh baby spinach

Directions

Cut tomatoes in half widthwise; scoop out and discard pulp. Invert onto paper towels to drain. Carefully push each tomato half onto the narrow end of an egg.

Cut a small hole in the corner of a small plastic bag; fill with mayonnaise. Pipe dots onto tomato tops. Place on a spinach-lined serving plate.

Potato Potluck Dish

Ingredients

2 pounds potatoes, diced
2 teaspoons onion powder
2 teaspoons minced garlic
2 cups sour cream
2 1/2 cups condensed cream of mushroom soup
2 cups shredded Cheddar cheese
2/3 cup shredded mozzarella cheese

Directions

Bring a large saucepan of salted water to a boil. Place potatoes in the saucepan and cook until tender but firm, about 15 minutes. Drain and cool.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

In a large bowl, mix the potatoes, onion powder, minced garlic, sour cream, cream of mushroom soup and Cheddar cheese. Pour into the baking dish. Sprinkle with mozzarella cheese.

Bake in the preheated oven 45 minutes, or until browned and bubbly.

Slow Cooker Pork Cacciatore

Ingredients

- 2 tablespoons olive oil
- 1 onion, sliced
- 4 boneless pork chops
- 1 (28 ounce) jar pasta sauce
- 1 (28 ounce) can diced tomatoes
- 1 green bell pepper, seeded and sliced into strips
- 1 (8 ounce) package fresh mushrooms, sliced
- 2 large cloves garlic, minced
- 1 teaspoon Italian seasoning
- 1/2 teaspoon dried basil
- 1/2 cup dry white wine
- 4 slices mozzarella cheese

Directions

In a large skillet, brown chops over medium-high heat. Transfer to slow cooker.

In the same pan, cook onion in oil over medium heat until browned. Stir in mushrooms and bell pepper, and cook until these vegetables are soft. Mix in pasta sauce, diced tomatoes, and white wine. Season with Italian seasoning, basil, and garlic. Pour over pork chops in slow cooker.

Cook on Low for 7 to 8 hours. To serve, place a slice of cheese over each chop, and cover with sauce.

Easy Pasta Chicken

Ingredients

4 skinless, boneless chicken breasts
1 (10.75 ounce) can condensed cream of mushroom soup
2 1/4 cups water
1 (16 ounce) package frozen mixed vegetables, thawed
2 cups rotini pasta

Directions

In a large skillet, brown the chicken in oil over medium low heat until cooked through and juices run clear. Remove chicken from skillet and set aside. Add the soup, water and vegetables. Heat to a boil.

Add uncooked pasta to soup mixture in skillet (the pasta cooks right in the soup!). Stir all together and cook over medium heat for 10 minutes, stirring often. Add cooked chicken and cook another 5 minutes or until pasta is done, stirring often.

Wild Rice and Ham Casserole

Ingredients

1 (6 ounce) package quick-cooking long grain and wild rice mix

1 (10 ounce) package frozen cut broccoli, thawed and drained

2 cups cubed fully cooked ham

1 (10.75 ounce) can condensed cream of mushroom soup, undiluted

1 cup mayonnaise

2 teaspoons prepared mustard

1 cup shredded Cheddar cheese

Directions

Prepare the rice according to package directions. Spoon into an ungreased 2-1/2-qt. baking dish. Top with broccoli and ham. Combine the soup, mayonnaise and mustard. Spread over rice mixture and mix gently.

Cover and bake at 350 degrees F for 45 minutes or until bubbly. Sprinkle with cheese. Let stand for 5 minutes before serving.

Wild Rice Soup IV

Ingredients

2 pounds bacon
1 cup uncooked wild rice
2 cups water
1/2 cup chopped onion
1/2 cup chopped celery
1/2 cup chopped green bell pepper
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of chicken soup
2 (14.5 ounce) cans chicken broth
3 1/2 cups water

Directions

In a small sauce pan, cook rice with two cups of water until tender; set aside. Fry the bacon until crisp. Drain, but reserve 5 tablespoons of the grease. Crumble bacon and set aside.

Fry the onions, celery and green peppers in the bacon grease until the onions are translucent. Transfer the vegetables, rice and crumbled bacon to a 5 quart pan. Stir in the mushroom and chicken soups, chicken broth and remaining 3 1/2 cups of water. Simmer over medium heat for one hour to blend all of the flavors.

Skillet Chops with Mushroom Gravy

Ingredients

1/2 cup dry bread crumbs
2 tablespoons grated Parmesan cheese
4 pork chops
1 tablespoon vegetable oil
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup milk

Directions

Combine bread crumbs and Parmesan cheese in a large resealable plastic bag. Add chops two at a time, and shake to coat.

Heat oil in a large skillet over medium-high heat, and cook chops until brown on both sides. Remove chops from skillet, and reduce heat to medium.

Blend soup and milk in the skillet, stirring to scrape up the bits of breading left over from the chops. You can adjust the amount of milk depending on how thick you want the gravy to be (it will thin a bit during the cooking process). Bring to a gentle boil, increasing heat slightly if necessary. When soup mixture is bubbling, return chops to skillet. Cover, and reduce heat to low. Simmer for 20 minutes, or until chops are cooked through.

Creamy Mushroom Soup

Ingredients

1/4 cup butter
1 cup chopped shiitake mushrooms
1 cup chopped portobello mushrooms
2 shallots, chopped
2 tablespoons all-purpose flour
1 (14.5 ounce) can chicken broth
1 cup half-and-half
salt and pepper to taste
1 pinch ground cinnamon (optional)

Directions

Melt the butter in a large saucepan over medium-high heat. Saute the shiitake mushrooms, portobello mushrooms, and shallots for about 5 minutes, or until soft. Mix in the flour until smooth. Gradually stir in the chicken broth. Cook, stirring, 5 minutes, or until thick and bubbly.

Stir in the half-and-half, season with salt and pepper, and sprinkle with cinnamon. Heat through, but do not boil.

Overnight Chicken Casserole

Ingredients

8 slices day-old white bread
4 cups chopped, cooked chicken meat
1 (4.5 ounce) jar sliced mushrooms, drained
1 (8 ounce) can sliced water chestnuts, drained
4 eggs
2 cups milk
1/2 cup mayonnaise
1/2 teaspoon salt
6 slices process American cheese
1 (10.75 ounce) can condensed cream of celery soup, undiluted
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 (2 ounce) jar chopped pimientos, drained
2 tablespoons butter or margarine, melted

Directions

Remove the crusts from bread and set aside. Arrange bread slices in a greased 13-in. x 9-in. x 2-in. baking dish. Top with chicken; cover with the mushrooms and water chestnuts. In a bowl, beat eggs; blend in milk, mayonnaise and salt. Pour over chicken. Arrange cheese on top. Combine soups and pimientos; pour over cheese. Cover and refrigerate overnight. Before baking, crumble crusts; toss with melted butter. Sprinkle over casserole. Bake, uncovered, at 325 degrees F for 1-1/4 hours or until set. Let stand 10 minutes before cutting.

Salsa Chicken Rice Casserole

Ingredients

1 1/3 cups uncooked white rice
2 2/3 cups water
4 skinless, boneless chicken breast halves
2 cups shredded Monterey Jack cheese
2 cups shredded Cheddar cheese
1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
1 onion, chopped
1 1/2 cups mild salsa

Directions

Place rice and water in a saucepan, and bring to a boil. Reduce heat to low, cover, and simmer for 20 minutes.

Meanwhile, place chicken breast halves into a large saucepan, and fill the pan with water. Bring to a boil, and cook for 20 minutes, or until done. Remove chicken from water. When cool enough to handle, cut meat into bite-size pieces.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

In a medium bowl, combine Monterey Jack and Cheddar cheeses. In a separate bowl, mix together cream of chicken soup, cream of mushroom soup, onion, and salsa. Layer 1/2 of the rice, 1/2 of the chicken, 1/2 of the soup and salsa mixture, and 1/2 of the cheese mixture in prepared dish. Repeat layers, ending with cheese.

Bake in preheated oven for about 40 minutes, or until bubbly.

Wild Rice Zoop

Ingredients

1 cup wild rice
3 cups chicken broth
1 pound bacon, cut into small pieces
1 onion, chopped
1 pint half-and-half cream
1 cup canned mushrooms, drained
2 (10.75 ounce) cans condensed cream of potato soup
1 (5 ounce) jar processed cheese spread
2 cups water

Directions

Preheat oven to 350 degrees F (175 degrees C). Place wild rice and 3 cups broth or water in casserole dish. Bake, covered, for 1.5-2 hours. Should make 3 cups cooked rice.

Fry bacon until crisp. Drain off most of the grease and saute onion in remaining grease. Add half & half, mushrooms, potato soup, cooked wild rice, cheese, and 2 cups water. Heat thoroughly over low heat.

Mushroom Chicken Tetrazzini

Ingredients

1/2 (8 ounce) package spaghetti
3 skinless, boneless chicken
breast halves
1 onion, chopped
8 ounces fresh mushrooms,
quartered
1 cube chicken bouillon
water to cover
salt and pepper to taste
4 cups heavy cream
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Meanwhile, cook chicken in microwave until almost cooked through (juices run almost clear).

Preheat oven to 325 degrees F (165 degrees C).

Saute onion and mushrooms in a medium saucepan until soft. Add chicken, bouillon and water to cover. Simmer over medium low heat, seasoning with salt and pepper to taste. Add cooked spaghetti and cream and mix all together; finally, stir in the cheese.

Bake in preheated oven for 20 to 30 minutes, or until cooked through. Halfway through cooking, check dish and add more Parmesan cheese if desired, to taste.

Primo Spaghetti Sauce

Ingredients

1 pound spicy Italian sausage
1/4 cup white wine
1/2 onion, chopped
1/2 cup sliced mushrooms
1/2 green bell pepper, chopped
1/4 cup red wine
1/4 cup Italian seasoning
1 teaspoon crushed red pepper
6 bay leaves
1 teaspoon dried oregano
1 teaspoon onion powder
1 teaspoon garlic powder
1 teaspoon dried basil
1 pinch dried rosemary
1 teaspoon ground allspice
1 teaspoon salt
1/2 teaspoon dried thyme
1/2 teaspoon dried sage
1/2 teaspoon dried marjoram
6 (8 ounce) cans tomato sauce
2 (6 ounce) cans tomato paste
1/4 cup brown sugar
1/4 cup confectioners' sugar

Directions

Place sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a large pot combine white wine, onion, mushrooms and bell pepper. Cook on medium heat until vegetables are tender. Stir in red wine, Italian seasoning, crushed red pepper, bay leaves, oregano, onion powder, garlic powder, basil, rosemary, allspice, salt, thyme, sage, marjoram, tomato sauce, tomato paste and sausage. Reduce heat, cover and simmer for 45 minutes.

Stir in brown sugar and confectioners' sugar; simmer, uncovered, for 30 minutes.

Cheesy Corned Beef Hash Casserole

Ingredients

1 (12 ounce) package egg noodles
1 (10.75 ounce) can condensed cream of mushroom soup
1/3 cup milk
1 (15 ounce) can corned beef hash
1 small onion, diced
salt and pepper to taste
1/4 pound processed cheese, cubed

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Meanwhile, preheat oven to 375 degrees F (190 degrees C).

Preheat oven to 375 degrees F (190 degrees C). Lightly grease an 8x8 inch casserole dish.

In a large bowl, mix together soup, milk, corned beef hash, onion, salt, pepper and noodles. Spoon into prepared casserole and sprinkle with cubed cheese.

Bake in preheated oven for 30 minutes or until cheese is bubbly.

Bacon, Mushroom, and Oyster Stuffing

Ingredients

1 pound bacon
1/2 cup butter
1 onion, sliced thin
2 cloves garlic, minced
1 (4 ounce) package fresh mushrooms, sliced
1 cup white wine
2 cups chicken stock
1 (14 ounce) package seasoned stuffing cubes
1 (10 ounce) jar oysters, drained and cut into thirds

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place bacon in a large, deep skillet; cook over medium-high heat until evenly brown. Remove bacon to a paper towel-lined plate to drain. Reserve drippings in the skillet.

Add the butter to the bacon drippings and melt over medium-high heat. Cook the onion, garlic, and mushrooms in the butter and drippings until the onion has caramelized, 10 to 15 minutes. Pour the wine into the skillet; allow the wine to warm; remove from heat.

Place the stuffing cubes in a large bowl. Pour the vegetable mixture over the cubes. Add the chicken stock. Fold the oysters into the mixture. Transfer the stuffing to a 9x13 inch baking dish.

Bake in preheated oven until golden brown on top, about 30 minutes.

Salmon Macaroni Bake

Ingredients

1 (14 ounce) package deluxe
macaroni and cheese dinner mix
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1/2 cup milk
1 (6 ounce) can skinless boneless
salmon, drained
1 tablespoon grated onion
1/2 cup shredded Cheddar
cheese
1/2 cup dry bread crumbs
2 tablespoons butter or margarine,
cubed

Directions

Prepare macaroni and cheese according to package directions. Stir in the soup, milk, salmon, onion and cheddar cheese. Transfer to a greased 1-1/2-qt. baking dish. Sprinkle with bread crumbs; dot with butter.

Bake, uncovered, at 375 degrees for 30 minutes or until heated through.

Strange But True Casserole

Ingredients

1 pound ground turkey
2 tablespoons minced garlic
2 tablespoons ground black pepper
1 green bell pepper, seeded and chopped
1 yellow onion, chopped
1 (10.75 ounce) can condensed cream of mushroom soup
2 (14.75 ounce) cans spaghetti with meat sauce
1 cup Italian-style seasoned bread crumbs

Directions

Preheat oven to 350 degrees F (175 degrees C).

Brown turkey in a large skillet until no longer pink, 10 to 15 minutes; drain. Add garlic, pepper, bell pepper and onion to browned turkey meat; stir together and saute until onion becomes transparent, 5 to 7 minutes.

Stir in soup and let cook for 2 minutes, then stir in spaghetti and mix until well blended. Transfer mixture into a 2 1/2 liter casserole dish and place in oven.

Bake in preheated oven for 35 minutes. Remove from oven, sprinkle bread crumbs on top and bake for another 10 minutes.

Chicken Tetrazzini I

Ingredients

8 ounces spaghetti
2 (8 ounce) cans mushrooms,
drained
1/2 cup butter
4 boneless chicken breast halves,
cooked
2 (10.75 ounce) cans condensed
cream of chicken soup
1 (16 ounce) container sour cream
2 tablespoons grated Parmesan
cheese

Directions

Break spaghetti into 1 inch pieces. Cook according to package directions. Drain.

Saute mushrooms in butter or margarine. Cut chicken into large pieces, and mix with mushrooms. Stir in sour cream and condensed soup. Fold in noodles. Turn into a buttered casserole dish, and sprinkle with the Parmesan cheese.

Bake at 300 degrees F (150 degrees C) for 40 minutes.

Wild Rice Stuffed Acorn Squash

Ingredients

2 acorn squash, halved and seeded
1 (6 ounce) package dry corn bread stuffing mix
2 teaspoons butter
1 onion, diced
1 clove garlic, minced
1 cup chopped fresh mushrooms
1 cup long grain and wild rice mix
2 sprigs fresh sage, chopped
2 cups vegetable stock

Directions

Preheat an oven to 350 degrees F (175 degrees C). Lightly grease 2 baking pans, and place the cleaned-out squash, cut sides down, into the pans. Bake in the preheated oven until barely soft to the touch, about 25 minutes.

Make the stuffing mix as instructed on the package, and set aside.

Melt the butter over medium heat in a saucepan, and cook and stir the onion and garlic until the onion is translucent, about 10 minutes. Stir in the mushrooms, and cook and stir until they give up their juice, about 5 more minutes. Add the rice mix and sage, and cook and stir the rice and vegetables until the vegetables begin to brown, about 5 minutes. Pour in the vegetable stock, stir to combine, cover, and reduce heat. Simmer the rice mixture until tender, 30 to 40 minutes.

Lightly mix the cooked rice mixture with the stuffing in a bowl, and pile the mixture into the centers of the squash without packing it. Return the stuffed squash to the oven and bake until the squash are tender and the stuffing is hot, about 15 more minutes.

Swiss Mushroom Pie

Ingredients

1 (15 ounce) package refrigerated pie crust
1 pound fresh mushrooms, sliced
1 teaspoon chopped onion
1 tablespoon butter or margarine
1 pound Swiss cheese, sliced

Directions

Line a 9-in. pie plate with bottom pastry; trim even with edge. In a skillet, saute the mushrooms and onion in butter; drain. Arrange half of the cheese slices in the crust. Top with half of the mushroom mixture; repeat layers.

Place remaining pastry over filling; trim, seal and flute edges. Cut slits in the top. Bake at 350 degrees F for 45-50 minutes or until golden brown. Let stand for 10 minutes. Cut into wedges.

Pearl Onion Mushroom Bake

Ingredients

24 pearl onions
1 cup water
3 teaspoons salt
3 cups sliced fresh mushrooms
10 tablespoons butter or
margarine, divided
2 teaspoons lemon juice
1/4 cup all-purpose flour
2 cups milk
1 cup shredded Cheddar cheese
1/2 cup soft bread crumbs

Directions

In a small saucepan, combine the onions, water and salt. Cover and cook for 20 minutes or until crisp-tender; drain. Transfer to two greased 1-qt. baking pans; set aside. In a skillet, saute mushrooms in 4 tablespoons butter and lemon juice. In a small saucepan, melt 4 tablespoons butter; stir in flour until smooth. Gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir into mushroom mixture. Pour over onions. Melt the remaining butter. Add cheese and bread crumbs; toss to coat. Sprinkle over each casserole. Cover and freeze one casserole for up to 3 months. Cover and bake the second casserole at 375 degrees F for 15 minutes. Uncover; bake 10 minutes longer or until golden brown. To use frozen casserole: Thaw in the refrigerator for 8 hours. Bake as directed.

Chicken Surprise

Ingredients

1 1/2 pounds skinless, boneless
chicken breast meat - cubed
2 cups water
2 cubes chicken bouillon
2 cups instant white rice
1 (14.5 ounce) can stewed
tomatoes, drained
1 (4.5 ounce) can mushrooms,
drained
1 teaspoon poultry seasoning

Directions

Cook chicken in a large skillet over medium-high heat until no longer pink and juices run clear, about 15 minutes.

Meanwhile, bring water and bouillon to a boil in a large saucepan. Stir in rice, cover pan, and remove from heat. Let rice stand until water is absorbed, about 5 minutes.

Combine the cooked chicken, tomatoes, and mushrooms in saucepan with the cooked rice, and stir over medium-low heat until heated through. Serve hot.

Slow Cooker Chicken Creole

Ingredients

4 skinless, boneless chicken breast halves
salt and pepper to taste
Creole-style seasoning to taste
1 (14.5 ounce) can stewed tomatoes, with liquid
1 stalk celery, diced
1 green bell pepper, diced
3 cloves garlic, minced
1 onion, diced
1 (4 ounce) can mushrooms, drained
1 fresh jalapeno pepper, seeded and chopped

Directions

Place chicken breasts in slow cooker. Season with salt, pepper, and Creole-style seasoning to taste. Stir in tomatoes with liquid, celery, bell pepper, garlic, onion, mushrooms, and jalapeno pepper.

Cook on Low for 10 to 12 hours, or on High for 5 to 6 hours.

Pasta and Vegetable Saute

Ingredients

- 1/2 cup olive oil
- 1 onion, thinly sliced
- 1 red bell pepper, thinly sliced
- 1 green bell pepper, sliced
- 1 carrot, sliced
- 1/2 cup chopped green onions
- 2 cloves garlic, minced
- 1 (5.5 ounce) can baby corn, drained
- 1 (4.5 ounce) can mushrooms, drained
- 1 teaspoon dried parsley
- 1/4 teaspoon garlic powder
- salt and pepper to taste
- 2 tablespoons grated Parmesan cheese
- 1 pound uncooked pasta

Directions

Heat olive oil in large saucepan. Add onion, peppers and carrot and saute until onion is golden. Stir in the scallions and minced garlic and saute for 2 minutes. Stir in the baby corn, mushroom and seasonings and heat through.

Toss the cooked pasta with the vegetables and top with parmesan cheese, if desired.

Grandma's Heavenly Onions

Ingredients

1 tablespoon butter
4 large sweet onions, sliced
1/2 pound Swiss cheese,
shredded
10 slices Italian bread
1/4 cup butter, softened
1/2 cup milk
1 (10.75 ounce) can condensed
cream of mushroom soup
3 teaspoons soy sauce
salt and pepper to taste

Directions

In a large skillet over medium heat, melt butter and saute onions until translucent. Transfer onions to a 9x12 inch casserole dish and sprinkle cheese over onions. Spread butter on both sides of the bread, then lay the bread over the cheese.

In a medium bowl combine milk, soup, soy sauce, salt and pepper. Mix well and pour over bread. Cover and refrigerate over night.

Preheat oven to 350 degrees F (175 degrees C).

Bake in preheated oven for 40 minutes.

Amber's Super Stuffing

Ingredients

2 1/4 cups chicken stock
1/4 cup wild rice
4 tablespoons butter
2 cups fresh sliced mushrooms
2 cups diced celery
1 cup chopped onion
4 cups corn bread stuffing mix
1 tablespoon poultry seasoning

Directions

In a medium sized saucepan combine the chicken stock and the wild rice. Bring to a boil then reduce heat and let simmer until rice is tender.

In a large skillet melt the butter. Add the mushrooms, celery and onion. Cook until the vegetables are soft.

In a large bowl mix the cornbread stuffing and poultry seasoning. Add the rice and the vegetables and mix well. Use to stuff turkey or bake on its own. More chicken stock can be added if stuffing is dry.

Mung Bean Stew

Ingredients

1/2 cup raw mung beans
5 potatoes, peeled and quartered
1/4 teaspoon salt
1 tablespoon canola oil
1 onion, peeled and chopped
2 carrots, sliced
2 stalks celery, sliced
5 button mushrooms, sliced
2 cups vegetable stock
salt and pepper to taste

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place the mung beans in a saucepan and cover with water. Bring to a boil over medium-high heat, and cook for 10 minutes. Lower heat to medium, and simmer until soft, about 10 minutes. Drain beans into a strainer and rinse under cold water. Set aside.

Meanwhile, place the potatoes in saucepan, cover with water, and stir in 1/4 teaspoon salt. Bring to a boil over medium-high heat, and cook just until potatoes begin to soften when pierced with a fork, about 10 minutes. Drain, and set aside.

Heat the oil in a skillet over medium heat. Add the onion; cook and stir until transparent, about 5 minutes. Add the carrots, celery, and mushrooms. Cook and stir until the vegetables are tender, about 5 minutes. Pour in the stock, and add salt and pepper to taste. Cook vegetable mixture 5 minutes more. Combine with the mung beans and potatoes in an oven-proof casserole. Cover with a lid.

Bake in preheated oven until mixture bubbles, about 30 minutes.

Creamy Beef Stroganoff

Ingredients

1 pound ground beef
1/3 cup all-purpose flour
1/2 teaspoon salt
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1 (10.5 ounce) can beef
consomme
1 tablespoon prepared mustard
8 ounces wide egg noodles,
cooked and drained
1 cup sour cream

Directions

In a skillet, cook beef over medium heat until no longer pink; drain. Stir in flour and salt until blended. Stir in soup, consomme and mustard. Bring to a boil, stirring constantly. Reduce heat; simmer, uncovered, for 10 minutes. Stir in the noodles and sour cream; heat through (do not boil).

Turkey Macaroni Bake

Ingredients

2 cups cubed cooked turkey
1 1/2 cups uncooked elbow macaroni
2 cups shredded Cheddar cheese, divided
1 (10.75 ounce) can condensed cream of chicken soup, undiluted
1 cup milk
1 (8 ounce) can mushroom stems and pieces, drained
1/4 teaspoon pepper

Directions

In a large bowl, combine the turkey, macaroni, 1-1/2 cups cheese, soup, milk, mushrooms and pepper. Pour into a greased 2-qt, baking dish. Cover and bake at 350 degrees F for 60-65 minutes or until macaroni is tender. Uncover; sprinkle with remaining cheese. Bake 5-10 minutes longer or until cheese is melted.

Gingered Peas and Water Chestnuts

Ingredients

1 (14.5 ounce) can chicken broth
2 (10 ounce) packages frozen peas
1 (8 ounce) can sliced water chestnuts, drained and halved
1 (4 ounce) jar whole mushrooms, drained
5 green onions, cut into 1/2-inch slices
2 tablespoons butter or margarine
1/2 teaspoon salt
1/2 teaspoon ground ginger
1/8 teaspoon garlic salt
1/8 teaspoon pepper
1/8 teaspoon ground nutmeg
2 tablespoons cornstarch

Directions

Set aside 1/4 cup broth. In a saucepan, combine vegetables, butter, seasonings and remaining broth. Bring to a boil. Reduce heat; cover and simmer for 4-5 minutes. Combine cornstarch and reserved broth until smooth; stir into pea mixture. Bring to a boil. Reduce heat; cover and simmer for 4-5 minutes. Combine cornstarch and reserved broth until smooth; stir into pea mixture. Bring to a boil; cook and stir for 2 minutes or until thickened and bubbly.

Mushroom and Bacon Triangles

Ingredients

1 (17.3 ounce) package
Pepperidge Farm® Puff Pastry
Sheets
1 egg
1 tablespoon water
2 slices bacon, diced
2 1/2 cups coarsely chopped
mushrooms
2 green onions, sliced
2 cloves garlic, minced
1/2 teaspoon dried thyme leaves,
crushed
1/2 cup shredded Swiss cheese
1 (3 ounce) package cream
cheese, softened

Directions

Thaw pastry sheets at room temperature 30 minutes. Preheat oven to 400 degrees F. Mix egg and water.

Cook bacon in skillet until crisp. Pour off all but 1 tablespoon drippings. Add mushrooms, onions, garlic and thyme and cook until mushrooms are tender and liquid evaporates. Remove from heat. Stir in Swiss cheese and cream cheese.

Unfold pastry sheets on lightly floured surface. Roll each sheet into a 12-inch square. Cut each into 16 (3-inch) squares. Place 1 tablespoon mushroom mixture in center of each square. Brush edges of squares with egg mixture. Fold pastry over filling to form triangles. Press edges to seal. Place 2 inches apart on baking sheet. Brush with egg mixture.

Bake 20 minutes or until golden. Makes 32 appetizers.

Teri's Dinner in a Pumpkin

Ingredients

1 1/2 pounds ground beef
1 pound ground pork sausage
salt and pepper to taste
2 tablespoons pumpkin pie spice
2 tablespoons brown sugar
2 (14.5 ounce) cans chicken stock
1 1/2 cups long grain and wild rice mix
1 sugar pumpkin
1 (10.75 ounce) can condensed cream of celery soup
1 (10.75 ounce) can condensed cream of mushroom soup
2 (4 ounce) cans mushroom stems and pieces, drained
2 (14.5 ounce) cans French cut green beans

Directions

In a large skillet over medium heat, mix ground beef and sausage. Cook and stir until evenly browned. Mix in salt and pepper, pumpkin pie spice, and brown sugar.

Drain meats, and mix in chicken stock and rice. Cover, and cook 25 to 30 minutes, until rice is tender.

Preheat oven to 400 degrees F (200 degrees C). Remove and reserve top of pumpkin. Scoop out seeds and stringy pulp.

Mix cream of celery soup, cream of mushroom soup, mushroom stems and pieces, and green beans into the beef and sausage mixture. Spoon mixture into the pumpkin, and replace pumpkin top.

Place pumpkin on a large baking sheet, and bake 1 hour in the preheated oven, or until pumpkin is tender. Scoop out portions of filling and parts of the cooked pulp to serve.

Chicken a la Can Can

Ingredients

2 cups diced, cooked chicken meat
1 (10.75 ounce) can condensed cream of celery soup
2 cups cooked white rice
1 (4.5 ounce) can sliced mushrooms
1 onion, diced and cooked until soft
ground black pepper to taste
2 stalks celery, chopped
1 (8 ounce) can water chestnuts
1/2 cup peanuts
1 (6 ounce) can French fried onions

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the chicken, soup, rice, mushrooms, diced onion, ground pepper, celery, water chestnuts and peanuts. Put mixture in a 9x13 inch casserole dish. Sprinkle 1/2 can of the French fried onions on top and bake in the preheated oven until bubbly and onions are crisp. Sprinkle remaining 1/2 of fried onions on top and serve.

Quick and Dreamy Pasta

Ingredients

16 ounces sour cream
2 eggs, beaten
1 tablespoon dried dill weed
1/2 cup grated Parmesan cheese
2 (6 ounce) cans sliced mushrooms
salt and pepper to taste
2 (8 ounce) packages angel hair pasta

Directions

In a medium bowl, whisk sour cream, eggs, dill and cheese; add mushrooms and salt and pepper to taste. Mix and set aside.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and return to pot.

Over medium heat, pour sour cream mixture into pot with pasta until sauce begins to boil; stir frequently. Be careful to not overcook this sauce or it will become sticky.

Add the cream mixture to pasta and cook over medium heat; stir frequently for about 3 minutes or until sauce begins to bubble. Be careful not to overcook the sauce.

Remove from heat and serve immediately.

Mushroom Mint Pasta Salad

Ingredients

1 (16 ounce) package farfalle (bow tie) pasta
1/4 cup olive oil, divided
2 (8 ounce) packages button mushrooms, sliced
4 onions, sliced
1 quart heavy cream
10 sprigs fresh mint
1 1/2 teaspoons white sugar
1 pinch salt
1 pinch ground black pepper

Directions

Bring a large pot of lightly salted water to a boil. Place pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain. Cool, transfer to a large bowl, and toss with 3 tablespoons olive oil.

Heat remaining olive oil in a large skillet over medium heat. Place mushrooms and onions in the skillet. Cook and stir until lightly brown. Gradually pour in the heavy cream, stirring continuously. Place the mint sprigs in the skillet. Cook and stir 5 minutes.

Mix sugar into the cream sauce. Season with salt and pepper. Remove the mint sprigs with a slotted spoon. Stir in the cooked pasta until well coated.

Wanda's Chicken Noodle Bake

Ingredients

1 2/3 cups uncooked egg noodles
3 tablespoons butter
1 stalk celery, chopped
1/4 cup chopped onion
2 (10.75 ounce) cans condensed cream of chicken soup
2 cups milk
2 cups shredded Cheddar cheese
1 (16 ounce) can diced carrots, drained
1 (4.5 ounce) can sliced mushrooms
3 cups cooked, cubed chicken or turkey meat
1 teaspoon salt
1/4 teaspoon ground black pepper
1/2 cup dry bread crumbs

Directions

Bring a large pot of water to a boil. Cook noodles in boiling water for about 8 minutes, or until done. Drain.

Preheat oven to 350 degrees F (175 degrees C). Coat a 9x13 inch pan with cooking spray.

In a saucepan, melt butter over medium heat. Cook celery and onion in butter until tender, stirring frequently. Stir in soup, milk, and cheese. Cook, stirring, until cheese melts.

In a large bowl, mix together the noodles, cheese sauce mixture, carrots, mushrooms, chicken, and salt and pepper. Spread mixture evenly into the prepared baking dish. Top with bread crumbs.

Bake in preheated oven for 30 minutes, or until hot.

Christy's Pork Chops Normandy

Ingredients

1/2 cup all-purpose flour
salt and pepper, to taste
1/4 cup butter
4 (8 ounce) bone-in pork chops
(1/2 inch thick)
1/2 pound mushrooms, sliced
1 tablespoon butter
1/2 cup brandy
1/2 cup apple cider
1/2 cup heavy cream
1 Granny Smith apple, thinly
sliced

Directions

Preheat oven to 325 degrees F (165 degrees C).

Place flour in a shallow dish and season to taste with salt and pepper. Dredge pork chops in flour to evenly coat both sides. Melt 1/4 cup butter in a skillet over medium heat; add pork chops, and cook until golden brown on both sides, turning once. Add mushrooms to the same skillet, and stir in 1 tablespoon butter. Cook mushrooms until tender. Remove skillet from heat.

Pour the brandy over the pork chops, and carefully light with a match. Let the flames burn off, then remove the pork chops to a serving plate, and keep warm in preheated oven.

Using the same skillet, pour in the apple cider. Cook over medium heat until liquid is reduced by half. Add the cream to the skillet, and cook until reduced by half. Stir in the apple slices and cook until tender, about 5 minutes.

Arrange the pork chops on 4 serving plates. Spoon the apple-mushroom sauce over the pork chops, and serve immediately.

Seafood and Asparagus with Linguine

Ingredients

1/2 pound uncooked linguine
2 tablespoons olive oil
2 cups sliced fresh mushrooms
1 cup dry white wine
1/2 pound medium shrimp, peeled and deveined
1 pound steamer clams in shell, scrubbed
1 pound asparagus, trimmed and cut into 2-inch pieces
1/2 pound bay scallops
1/3 cup freshly grated Parmesan cheese

Directions

Fill a large pot with lightly salted water and bring to a boil. Stir in the linguine, and return to a boil. Cook the pasta uncovered, stirring occasionally, until cooked through, but still firm to the bite, about 11 minutes. Drain well in a colander; cover and keep warm.

Heat the olive oil over medium heat in a large pot with a cover that will hold a steamer basket. Add the mushrooms; stir and cook for 3 minutes. Pour in the wine and bring to a boil; add the shrimp.

Put the clams and asparagus into the steamer basket and place the basket into the pot over the shrimp and mushrooms. Cover and steam for 2 minutes. Lift the steamer basket and add the scallops to the shrimp and mushrooms. Cover and continue to steam until clam shells open and seafood is cooked, about 4 minutes.

Tip the clams and asparagus into the pot and combine with the shrimp and scallops. To serve, ladle seafood over the cooked linguine and sprinkle with grated Parmesan cheese.

Cameroonian Fried Spinach

Ingredients

1 (10 ounce) package baby spinach, rinsed
1 cup fresh shiitake mushrooms, stemmed and quartered
1 medium onion, coarsely chopped
1 tablespoon olive oil
garlic powder to taste

Directions

Heat the olive oil in a wok, or large frying pan over medium-high heat. Add the mushrooms and onion, and saute until they are about halfway done. Dump in the spinach, and liberally sprinkle with garlic powder. Fry until the spinach has wilted, about 5 to 7 minutes.

Individual Beef Wellingtons

Ingredients

1 pound fresh mushrooms, sliced
1/2 cup chopped onion
1/2 cup dry sherry
1/4 cup butter
1/4 cup chopped parsley
6 (8 ounce) fillets beef tenderloin
1 (17.5 ounce) package frozen
puff pastry, thawed

Directions

In a large skillet over medium heat, combine the mushrooms, onion, sherry, butter or margarine and parsley and saute until all the liquid is absorbed and the mixture resembles a paste. Cover the top of each steak with the mixture.

Partially thaw the puff pastry sheets and roll out pieces thin enough to cover the top, sides and bottom of each steak. Place the steaks on a baking sheet, cover with plastic wrap and store in the refrigerator until serving time.

Preheat oven to 425 degrees F (220 degrees C).

Bake steaks uncovered in the preheated oven for 25 minutes. (Note: They will be rare but will continue cooking while dish is sitting.)

Chicken Spaghetti Casserole II

Ingredients

1 (2 to 3 pound) whole chicken
1 1/2 cups chopped celery
1 cup chopped onion
1 teaspoon dried parsley
1 (16 ounce) package uncooked spaghetti
1 (8 ounce) package Cheddar cheese, shredded
2 (10.75 ounce) cans condensed cream of mushroom soup
1 (6 ounce) can sliced mushrooms, drained

Directions

Bring a large pot of salted water to a boil. Add chicken and boil for 35 to 45 minutes, or until no longer pink inside. Remove chicken from pot, reserving chicken cooking broth in pot, and let cool before deboning. Remove chicken meat from bones and shred. Set aside.

In pot with chicken broth, combine the celery, onion, parsley and spaghetti. Bring to a boil and cook 8 to 10 minutes or until spaghetti is al dente. Drain, reserving 1 cup of broth.

Preheat oven to 350 degrees F (175 degrees C).

Return drained noodles, celery, onion and parsley to pot. Add reserved chicken broth, shredded chicken, cream of mushroom soup and mushroom slices. Stir together, then evenly fold and spread mixture into a 9x13 inch baking dish and sprinkle with the cheese.

Bake at 350 degrees F (175 degrees C) for 20 minutes, or until cheese is melted and bubbly.

Coffee Roasted Beef Chuck

Ingredients

2 tablespoons butter
1 tablespoon vegetable oil
4 pounds beef chuck roast
2 large yellow onions, chopped
2 cloves garlic, minced
freshly ground pepper, to taste
6 cups brewed coffee
2 cups sliced fresh mushrooms
3 tablespoons cornstarch
salt to taste
1/2 cup sour cream

Directions

In a large pot, heat the butter and oil over medium/high heat. Place the roast in the pot and sear it on all sides until well browned. Remove the roast and set aside.

In the same pot, saute the onions for 5 minutes, scraping loose the brown roast bits on the bottom of the pot. Add the garlic and pepper and saute for 1 minute. Return the meat to the pot and pour in the coffee and add the mushrooms.

Over high heat, bring to a boil. Reduce heat to low and simmer for 5 hours, turning the meat over halfway through the cooking time. A slow cooker may be used for cooking the roast, if desired.

To make the gravy: When the roast is done, remove it from the pot. Take 1/2 cup of the coffee sauce mixture from the pot and stir in the cornstarch to make a slurry. Mix well. Return the slurry to the pot, stirring until the sauce thickens slightly. Stir in the sour cream then salt to taste.

Turkey Breast Florentine

Ingredients

1 (3 pound) turkey breast half,
bone removed
5 bacon strips
3/4 cup chopped onion
3 tablespoons all-purpose flour
3/4 teaspoon dried tarragon
1/2 teaspoon salt
1/4 teaspoon pepper
1 1/2 cups milk
1 (10 ounce) package frozen
chopped spinach, thawed and
squeezed dry
1 (4.5 ounce) jar sliced
mushrooms, drained
1 tablespoon butter, melted
1/3 cup cubed process cheese
(Velveeta)

Directions

Cut a lengthwise slit in turkey breast to within 1/2 in. of opposite side; open meat so it lies flat. Cover with plastic wrap and flatten to 1/2-in. thickness. Remove plastic wrap; set aside.

In a skillet, cook two bacon strips until crisp. Drain, reserving 2 tablespoons drippings. Crumble bacon; set aside. In the drippings, saute onion until tender. Stir in flour, tarragon, salt and pepper until blended. Gradually stir in milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from heat.

Refrigerate 1/2 cup sauce. Add the spinach, mushrooms and crumbled bacon to the remaining sauce; spread over turkey breast. Starting at a short end, roll up and tuck in ends; tie with kitchen string. Place on a rack in a greased roasting pan. Brush with butter. Cover loosely with foil.

Bake at 350 degrees F for 1 hour. Remove foil. Cut remaining bacon strips in half; place over the turkey. Bake 25-35 minutes longer or until a meat thermometer reads 170 degrees F. Discard string. Let turkey stand for 10 minutes before slicing. Meanwhile, heat the reserved sauce; stir in cheese until melted. Serve with the turkey.

Gourmet Mushroom Risotto

Ingredients

6 cups chicken broth, divided
3 tablespoons olive oil, divided
1 pound portobello mushrooms,
thinly sliced
1 pound white mushrooms, thinly
sliced
2 shallots, diced
1 1/2 cups Arborio rice
1/2 cup dry white wine
sea salt to taste
freshly ground black pepper to
taste
3 tablespoons finely chopped
chives
4 tablespoons butter
1/3 cup freshly grated Parmesan
cheese

Directions

In a saucepan, warm the broth over low heat.

Warm 2 tablespoons olive oil in a large saucepan over medium-high heat. Stir in the mushrooms, and cook until soft, about 3 minutes. Remove mushrooms and their liquid, and set aside.

Add 1 tablespoon olive oil to skillet, and stir in the shallots. Cook 1 minute. Add rice, stirring to coat with oil, about 2 minutes. When the rice has taken on a pale, golden color, pour in wine, stirring constantly until the wine is fully absorbed. Add 1/2 cup broth to the rice, and stir until the broth is absorbed. Continue adding broth 1/2 cup at a time, stirring continuously, until the liquid is absorbed and the rice is al dente, about 15 to 20 minutes.

Remove from heat, and stir in mushrooms with their liquid, butter, chives, and parmesan. Season with salt and pepper to taste.

Corn Bread Turkey Casserole

Ingredients

3 (6 ounce) packages crushed corn bread stuffing mix
10 cups cubed cooked turkey or chicken
2 cups shredded Cheddar cheese
2 (10.75 ounce) cans condensed cream of celery soup, undiluted
2 (10.75 ounce) cans condensed cream of chicken soup, undiluted
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 (12 fluid ounce) can evaporated milk
1 1/2 cups shredded Swiss cheese

Directions

Prepare stuffing mix according to package directions. Add turkey and cheddar cheese. Combine the soups and milk. Pour 1 cup each into three greased 13-in. x 9-in. x 2-in. baking dishes. Top each with turkey mixture and remaining soup mixture. Sprinkle with Swiss cheese. Cover and freeze two casseroles for up to 3 months. Cover and bake the remaining casserole at 350 degrees for 30-35 minutes or until bubbly. Let stand for 5-10 minutes before serving.

To use frozen casseroles: Thaw in the refrigerator. Bake, uncovered, at 350 degrees for 35-40 minutes or until bubbly. Let stand for 5-10 minutes before serving.

The Best Artichoke Chicken Buffet

Ingredients

10 thick slices bacon
1 2/3 cups uncooked wild rice
5 cups water
1 cup butter
1 small onion, chopped
10 fresh mushrooms, sliced
2 (10.75 ounce) cans condensed cream of chicken soup
1/2 cup heavy cream
1/2 cup sherry
1 teaspoon salt
3 cups cooked, cubed chicken breast meat
2 (14 ounce) cans artichoke hearts, drained
2 cups julienned carrots
3 cups shredded mozzarella cheese
1/4 cup grated Parmesan cheese

Directions

Combine wild rice and water in a saucepan, and bring to a boil. Reduce heat, cover, and simmer for 40 to 50 minutes.

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly browned. Drain, crumble, and set aside.

In a large saucepan, melt butter over medium heat. Cook onion and mushrooms in butter until soft. Stir in soup, cream, sherry, and salt; cook until hot.

Preheat oven to 350 degrees F (175 degrees C), and lightly grease a 9x13 inch baking dish. In a large bowl, mix together cooked bacon, soup mixture, chicken meat, artichoke hearts, carrots, and mozzarella cheese. Spread cooked rice in the bottom of the baking dish, then spread chicken and artichoke mixture over rice. Top with Parmesan cheese.

Cover, and bake in preheated oven for 30 minutes. Remove cover, and bake for an additional 30 minutes.

Cream of Mushroom Soup III

Ingredients

1/4 cup butter
1 pound fresh mushrooms, sliced
1/4 cup all-purpose flour
3 (14 ounce) cans chicken broth
1 cube beef bouillon
1/2 cup sherry
1 cup heavy cream

Directions

In a large saucepan, melt butter over medium heat. Cook mushrooms in butter 5 minutes. Sprinkle flour over mushrooms. Pour in broth, a little at a time, stirring constantly. Stir in bouillon cube and sherry. Bring to a boil, then remove from heat and stir in cream. Heat through, without boiling. Serve.

Pita Pizza

Ingredients

1 pita bread round
1 teaspoon olive oil
3 tablespoons pizza sauce
1/2 cup shredded mozzarella
cheese
1/4 cup sliced crimini mushrooms
1/8 teaspoon garlic salt

Directions

Preheat grill for medium-high heat.

Spread one side of the pita with olive oil and pizza sauce. Top with cheese and mushrooms, and season with garlic salt.

Lightly oil grill grate. Place pita pizza on grill, cover, and cook until cheese completely melts, about 5 minutes.

Crab-Stuffed Mushrooms

Ingredients

1/3 cup Hellmann's® or Best Foods® Real Mayonnaise
3 tablespoons Italian seasoned dry bread crumbs
2 tablespoons grated Parmesan cheese
1 clove garlic, finely chopped
1 (6.5 ounce) can crabmeat
18 medium mushrooms, stems removed

Directions

Preheat oven to 400.

In small bowl, blend Hellmann's® or Best Foods® Real Mayonnaise, bread crumbs, cheese and garlic; fold in crabmeat. Evenly spoon mixture into mushroom caps.

On baking sheet, arrange mushroom caps. Bake 20 minutes or until heated through and lightly browned.

Jessica's Real Green Bean Casserole

Ingredients

1 egg
1 teaspoon white sugar
1/2 cup all-purpose flour
ground black pepper to taste
1 1/4 cups vegetable oil for deep-frying
1 small onion, sliced and separated into rings

2 (14.5 ounce) cans French cut green beans, drained
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1/4 cup milk
1/2 cup shredded sharp Cheddar cheese
1 pinch paprika, for garnish (optional)
ground black pepper to taste

Directions

Whisk the egg with a fork in a small bowl. In a separate bowl, stir together the flour and pepper. Heat the oil in a heavy skillet or deep fryer to 375 degrees F (190 degrees C). Dip each onion ring into the egg and then coat with flour. Add them to the hot oil a few at a time. Fry until golden brown, turning once if needed, it should take about 3 minutes. Set them onto a paper towel-lined plate to drain and cool. Chop into 1/2 inch pieces.

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together the green beans, cream of mushroom soup, and milk. Stir in about half of the onions. Transfer to a casserole dish.

Bake in the preheated oven until heated through and bubbly, about 25 minutes. Remove from the oven and sprinkle the cheese and remaining onions on top. Bake until browned on the top, about 10 more minutes. Remove from the oven and garnish with a sprinkle of paprika and black pepper.

Spaghetti Casserole

Ingredients

6 ounces uncooked spaghetti
1 tablespoon butter
1/3 cup shredded Parmesan cheese
1 (26 ounce) jar meatless spaghetti sauce
2 cups chopped green pepper
1 (14.5 ounce) can diced tomatoes, drained
8 ounces part-skim ricotta cheese
1 (8 ounce) can mushroom stems and pieces, drained
1 small onion, chopped
3 garlic cloves, minced
12 Fresh basil leaves, thinly sliced
1/2 teaspoon dried oregano
3 cups shredded part-skim mozzarella cheese, divided

Directions

Cook spaghetti according to package directions; drain. Add butter and Parmesan cheese; toss to coat. In a large bowl, combine the spaghetti sauce, green pepper and tomatoes. In a blender, process the ricotta cheese until pureed. Add to the spaghetti sauce mixture. Stir in the mushrooms, onion, garlic, basil, oregano and 1-1/2 cups mozzarella cheese. Add the spaghetti; toss to coat.

Transfer to a 13-in. x 9-in. x 2-in. baking dish coated with nonstick cooking spray. Sprinkle with remaining mozzarella. cover; bake at 350 degrees F for 40-45 minutes or until heated through.

Potato Ginger Soup

Ingredients

3 large potatoes, sliced
4 cups chicken broth
1 pound fresh mushrooms,
chopped
3 tablespoons grated fresh ginger
root
pepper to taste
1/4 cup chopped green onion

Directions

In a large pot, combine the potatoes, chicken broth, mushrooms and ginger. Bring to a boil, and cook for about 20 minutes. Season with pepper. Puree in batches using a blender, or in the pan using an immersion blender. Serve hot, garnished with green onions.

Hot and Sour Tofu Soup (Suan La Dofu Tang)

Ingredients

4 cups vegetable broth
1 (12 ounce) package silken tofu, diced
2 green onions, chopped
1 eggs, beaten
1 portobello mushroom, halved and sliced
2 cups chopped cabbage
1 tablespoon Thai chile sauce
1 tablespoon rice vinegar
3 tablespoons soy sauce
1 teaspoon citric acid powder (optional)

Directions

Measure broth into a saucepan, and bring to a simmer over medium-low heat. Add tofu and green onions. Slowly drizzle in the beaten egg to make long strands of egg. Add mushrooms and cabbage, and simmer for 5 minutes. Remove from heat, and season with chili sauce, vinegar and soy sauce. Stir in citric acid if using.

SwansonB® Pan-Seared Steaks with Mushroom

Ingredients

1 pound boneless beef sirloin
steak, cut into serving size pieces
1 tablespoon unsalted butter
2 cups sliced fresh mushrooms
1 tablespoon all-purpose flour
1 cup SwansonB® Beef Stock

Directions

Season the steaks as desired. Cook the steaks in a 12-inch nonstick skillet over medium-high heat to desired doneness. Remove the steaks from the skillet. Do not pour off any fat.

Heat the butter in the skillet. Add the mushrooms and cook until they're tender. Stir in the flour and cook for 1 minute. Gradually stir in the stock. Cook and stir until the mixture boils and thickens. Serve the mushroom gravy with the steaks.

Cream of Chicken with Wild Rice Soup

Ingredients

1 1/3 cups wild rice
1 (3 pound) whole chicken, cut into pieces
7 cups water
1 cup chopped celery
1 cup chopped onion
2 tablespoons vegetable oil
1 cup fresh mushrooms, sliced
2 tablespoons chicken bouillon granules
3/4 teaspoon ground white pepper
1/2 teaspoon salt
1/2 cup margarine
3/4 cup all-purpose flour
4 cups milk
3/4 cup white wine

Directions

Cook the wild rice according to package directions, but remove from heat about 15 minutes before it's done. Drain the excess liquid, and set aside.

In a stock pot over high heat, combine the chicken and the water. Bring to a boil, and then reduce heat to low. Simmer for 40 minutes, or until chicken is cooked and tender. Remove chicken from the pot, and allow it to cool. Strain the broth from the pot, and reserve for later. When chicken is cool, remove the meat from the bones, cut into bite size pieces, and reserve. Discard the fat and the bones.

In the same stock pot over medium heat, saute the celery and onion in the oil for 5 minutes. Add the mushrooms, and cover. Cook for 5 to 10 minutes, stirring occasionally, until everything is tender. Return the broth to the stock pot, and add the partially cooked wild rice. Stir in the bouillon, white pepper and salt; simmer, uncovered, for 15 minutes.

Meanwhile, melt margarine in a medium saucepan over medium heat. Stir in the flour until smooth. Whisk in the milk, and continue cooking until mixture is bubbly and thick. Add some of the broth mixture to the milk mixture, continuing to stir, then stir all of the milk mixture into the broth mixture.

Mix in the reserved chicken meat and the white wine. Allow this to heat through for about 15 minutes.

Chicken Saute with Fennel Mushroom Sauce

Ingredients

4 (4 ounce) boneless chicken breast halves
1/4 cup all-purpose flour
2 tablespoons butter
2 small fennel bulbs, thinly sliced
1 large onion, sliced
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular or 98% Fat Free)
1/2 cup milk
1/4 cup Chablis or other dry white wine (optional)

Directions

Coat the chicken with the flour.

Heat the butter in a 10-inch skillet over medium heat. Add the chicken and cook until it's well browned on both sides. Remove the chicken from the skillet.

Add the fennel and onion and cook until they're tender.

Stir the soup, milk and wine, if desired, in the skillet and heat to a boil. Reduce the heat to low. Cover and cook for 5 minutes. Return the chicken to the skillet. Cover and cook for 10 minutes or until the chicken is cooked through.

Dog Food Dip

Ingredients

2 pounds lean ground beef
1 onion, chopped
1 (10.75 ounce) can condensed cream of mushroom soup
1 pound processed cheese food, cubed
1 (12 ounce) jar sliced jalapeno peppers, drained

Directions

Place lean ground beef and onion in a large, deep skillet over medium high heat. Cook until beef is evenly brown and onion is soft. Drain and turn heat to medium low.

Pour in condensed cream of mushroom soup. Mix in processed cheese food and desired amount of jalapeno peppers. Cook and stir until all ingredients are well blended, about 10 minutes.

Transfer the mixture to a medium bowl. Cover and chill in the refrigerator 8 hours, or overnight.

Reheat the mixture in a slow cooker, mixing in about 1 tablespoon of water to thin if necessary, before serving.

Spinach Alfredo Pizza

Ingredients

1 (10 ounce) package frozen chopped spinach, thawed and drained
1 (10 ounce) container Alfredo Sauce
1 (6 ounce) can sliced mushrooms, drained
1 (10 ounce) can artichoke hearts, drained and quartered
1/2 cup grated Parmesan cheese
4 cups shredded mozzarella cheese
2 unbaked pizza crusts
2 tablespoons olive oil
1 (2.25 ounce) can sliced black olives (optional)

Directions

Preheat the oven to 350 degrees F (175 degrees C). Spread pizza crusts out onto baking sheets or pizza pans.

Place the spinach and Alfredo sauce in a saucepan, and warm over medium heat. Stir occasionally. Spread 1 tablespoon of olive oil onto each pizza crust. Spoon half of the Alfredo and spinach onto each crust, then arrange artichoke hearts over the sauce layer. Top each pizza with half of the mozzarella cheese and Parmesan cheese. Sprinkle mushrooms and black olives on top.

Bake pizzas one at a time for 20 minutes in the preheated oven, or until the bottom is nicely browned.

Hearty Beef Stew

Ingredients

1 pound cubed beef stew meat
1/4 cup all-purpose flour
1 tablespoon paprika
salt and pepper to taste
2 cups beef broth
1 1/2 tablespoons teriyaki sauce
1 onion, chopped
3 carrots, sliced
1 stalk celery, sliced
2 potatoes, cubed
1/2 pound mushrooms, quartered
2 cloves garlic, minced
1 bay leaf

Directions

Place beef stew meat into a slow cooker. In a small bowl, mix together flour, paprika, salt, and pepper; sprinkle over beef stew meat, stirring to coat. Stir in beef broth, teriyaki sauce, onion, carrots, celery, potatoes, mushrooms, garlic and bay leaf.

Cover, and cook on Low 6 hours, stirring occasionally.

Wild Rice Pilaf

Ingredients

1/2 pound sausage
1 (6 ounce) package uncooked
long grain and wild rice
1 (4.5 ounce) can sliced
mushrooms

Directions

Place sausage in a medium skillet. Cook over medium high heat until evenly brown. Drain and set aside.

Meanwhile, in a saucepan bring water to a boil. Add rice and stir in mushrooms and sausage. Reduce heat, cover and simmer for 20 minutes.

Sausage, Egg and Chile Casserole

Ingredients

1 pound bulk pork sausage
2 stalks celery, chopped
1 small onion, chopped
1 small green pepper, chopped
1 small red pepper, chopped
1 (4 ounce) can chopped green chiles, drained
8 slices Pepperidge Farm® White Sandwich Bread, cut into cubes
4 eggs
3 cups milk
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular or 98% Fat Free)
3 cups shredded mild Cheddar cheese

Directions

Cook the sausage in a 10-inch skillet over medium-high heat until well browned, stirring often to separate meat. Pour off any fat.

Stir the celery, onion and peppers in the skillet and cook until tender, stirring occasionally. Stir in the chiles. Remove the skillet from the heat.

Place half the bread cubes into a lightly greased 3-quart shallow baking dish. Layer with the sausage mixture and remaining bread cubes. Beat the eggs and milk in a medium bowl with a fork or whisk. Pour the milk mixture over the bread cubes.

Bake at 350 degrees F for 45 minutes. Spoon the soup over the casserole. Sprinkle with the cheese.

Bake for 15 minutes or until the cheese is melted.

Creamy Chow Mein Chicken

Ingredients

1 (6 ounce) package chow mein noodles, divided
2 cups cubed, cooked chicken
4 celery ribs, chopped
1 large onion, chopped
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 (10.75 ounce) can condensed cream of chicken soup, undiluted
1 cup milk
1 (8 ounce) can sliced water chestnuts, undrained
1 (4 ounce) jar sliced mushrooms, undrained
1/2 cup cashews

Directions

Sprinkle half of the chow mein noodles into a greased 13-in. x 9-in. x 2-in. baking dish. In a bowl, combine the chicken, celery, onion, soups, milk, water chestnuts, mushrooms and cashews. Spoon over the noodles; top with remaining noodles. Bake, uncovered, at 325 degrees F for 35-40 minutes or until heated through.

Deluxe Sour Cream Chicken

Ingredients

1 1/2 cups uncooked white rice
18 slices bacon
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (16 ounce) container sour cream
1 (12 ounce) can mushrooms,
drained
6 skinless, boneless chicken
breast halves

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside.

Preheat oven to 350 degrees F (175 degrees C).

Place chicken in a 9x13 inch baking dish and cover each breast with 3 strips bacon. In a large bowl combine the soup, sour cream and mushrooms. Mix together and pour over chicken; spread out evenly.

Cover baking dish with aluminum foil and bake in preheated oven for 60 minutes.

20 minutes before chicken is ready, bring 3 cups water to boil in a medium saucepan. Add rice and stir. Reduce heat, cover and simmer for 20 minutes. When chicken is ready, serve over hot cooked rice.

Scyros (Pita Sandwich)

Ingredients

Scottziki Sauce

1/2 cup plain yogurt
1/2 cucumber - peeled, seeded
and finely chopped
1/2 teaspoon chopped fresh dill,
or to taste

Sandwiches

2 tablespoons olive oil
3 large cloves garlic, minced
1 large red onion, thinly sliced
1 pound ground beef
1 pinch dried oregano, or to taste
2 stalks celery, chopped
1 bunch fresh spinach, cleaned
and stemmed
1/2 cup sliced fresh mushrooms
(optional)
5 pita breads, warmed
1/2 cup banana pepper rings
2 tomatoes, cut into wedges

Directions

Strain the yogurt in a yogurt strainer or coffee filter for 15 minutes. Mince the cucumber, and place into a mesh strainer to drain for 15 minutes. Squeeze any excess liquid from the cucumber, then place into a small mixing bowl. Stir in the yogurt and dill. Cover, and refrigerate until ready to serve.

Heat the olive oil in a skillet over medium heat; stir in the garlic, and cook until fragrant, about 5 minutes. Set aside about 1/4 of the onion slices to use on the sandwiches, and add the remaining onion to the skillet; cook until soft, about 5 minutes more. Add the ground beef and oregano, and cook until the meat is no longer pink and is beginning to brown. Increase heat to medium-high, drain any grease from the beef, then stir in the celery, spinach, and mushrooms. Cook and stir until the celery has softened and the meat has nicely browned, about 5 minutes more.

To assemble the Scyros, divide the meat among the warmed pitas. Top each sandwich with some onion slices, banana pepper rings, and tomato wedges. Dollop with the Scottziki sauce to serve.

Fall-Apart Pork Stew

Ingredients

2 tablespoons onion powder
1 tablespoon chopped fresh parsley
1 tablespoon garlic powder
1 1/2 tablespoons seasoned salt
1 1/2 tablespoons ground black pepper
1 teaspoon dried marjoram
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
3 pounds boneless pork shoulder, cubed
1 bunch spinach leaves, washed
1/4 cup olive oil
2 tablespoons all-purpose flour
1/4 cup butter
1 onion, thinly sliced
2 stalks chopped celery
1 pound fresh mushrooms, sliced
1 1/2 cups beef broth
2 (28 ounce) cans stewed tomatoes
2 bay leaves
1 teaspoon crushed red pepper flakes
1 teaspoon garlic powder
2 (15 ounce) cans butter beans, rinsed and drained
1 yellow squash, sliced
1 zucchini, sliced
salt and pepper to taste

Directions

Toss together the onion powder, parsley, 1 tablespoon garlic powder, seasoned salt, 1 1/2 tablespoons black pepper, marjoram, cinnamon, and nutmeg in a large, resealable plastic bag. Add the cubed pork, toss until well coated, then seal, and refrigerate overnight.

Preheat oven to 250 degrees F (120 degrees C). Line a 9x9 inch baking dish with half of the spinach leaves.

Pack the marinated pork into the baking dish, and cover with the remaining spinach leaves. Cover the pan with aluminum foil, and bake in the preheated oven for 3 hours, or until the pork is tender.

Heat the olive oil in a large pot over medium heat. Whisk in the flour, and cook for 15 minutes, stirring frequently until the flour has toasted. Scrape into a heatproof dish, and set aside. Melt the butter in the pot, and stir in the onions and celery. Cook and stir until the onion has softened and turned translucent, about 10 minutes. Add the mushrooms, and cook until tender; stir the flour mixture back into the pot to coat the vegetables.

Pour in the beef broth, stewed tomatoes, cooked pork and spinach, bay leaves, red pepper flakes, and 1 teaspoon garlic powder. Simmer 1 1/2 hours.

Stir in the butter beans, yellow squash, and zucchini. Simmer 30 minutes until the vegetables are tender. Season to taste with salt and pepper before serving.

Seared Liver with Mushrooms and Monterey Jack

Ingredients

1/4 cup butter
1 onion, sliced
8 ounces fresh mushrooms,
quartered
1 pound calves' liver, sliced
6 ounces Monterey Jack cheese,
cut into strips
1/2 cup dry sherry
1/2 teaspoon dried rosemary
leaves, crumbled
1/2 teaspoon dried basil, crushed

Directions

Melt butter in a large skillet over medium heat. Stir in onion and mushrooms; cook until the onion has softened and turned translucent, about 5 minutes. Remove from skillet with a slotted spoon; set aside.

In the same skillet, cook liver over medium heat until brown on both sides. Add sherry, rosemary, basil, and sauteed onion and mushrooms. Top each liver piece with a strip of cheese.

Cover and simmer 10 minutes.

Skillet Ham and Rice

Ingredients

1 medium onion, chopped
1 teaspoon olive or canola oil
1 cup cubed fully cooked lean ham
1 cup sliced fresh mushrooms
1/2 cup reduced-sodium chicken broth
1/4 cup water
1/8 teaspoon pepper
3/4 cup instant rice
2 green onions, sliced
1/4 cup shredded Parmesan cheese

Directions

In a nonstick skillet, saute onion in oil until tender. Add the ham, mushrooms, broth, water and pepper; bring to a boil. Add the rice. Reduce heat; cover and simmer for 5 minutes or until rice is tender. Gently fluff rice. Serve with green onions and Parmesan cheese.

Stuffed Guinea Squash (Eggplant)

Ingredients

1 large eggplant
6 tablespoons butter
1/2 pound sliced fresh mushrooms
1/2 cup minced onion
1 cup seasoned bread crumbs
2 cups shredded Cheddar cheese, divided

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cut eggplant in half lengthwise. Carefully scoop out and chop flesh, leaving skin intact. Place in a shallow baking dish, and set aside.

Heat butter in a large skillet over medium high heat. Cook and stir eggplant, mushrooms, and onion until tender, 7 to 10 minutes. Stir in bread crumbs and 1 cup of Cheddar cheese. Fill eggplant shells with stuffing, and sprinkle with remaining cup of Cheddar cheese.

Bake in the preheated oven for 15 to 20 minutes, or until warmed throughout and melted on top.

Corn Noodle Casserole

Ingredients

1 (16 ounce) package uncooked egg noodles
1 pound ground turkey
1 (15 ounce) can canned or frozen corn
1 (10.75 ounce) can cream of mushroom soup
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium casserole dish.

Bring a large pot of lightly salted water to a boil. Add noodles, cook for 6 to 8 minutes, until al dente, and drain.

Place turkey in a skillet over medium heat, and cook until evenly brown. Drain grease.

In a bowl, gently mix cooked noodles and turkey, corn, and soup. Season with salt and pepper. Transfer to the prepared baking dish.

Bake 20 minutes in the preheated oven, until bubbly.

Deluxe French Beef Stew

Ingredients

3 slices bacon
2 pounds beef stew meat
1 cup dry red wine
1 cube beef bouillon
1 cup boiling water
2 cloves garlic, crushed
1 tablespoon dried minced onion
2 teaspoons salt
1/4 teaspoon dried thyme
strip of orange peel
2 tablespoons cornstarch
2 tablespoons cold water
1 1/2 cups pickled pearl onions,
drained
3/4 pound fresh button
mushrooms, halved
1/2 cup pitted black olives
1 (10 ounce) package frozen green
peas, thawed and drained

Directions

Place bacon strips in a stock pot or Dutch oven over medium heat. Cook until browned and crisp. Set bacon aside, and brown the beef cubes in bacon fat. Gradually stir in the wine, scraping up any browned bits as you stir. Dissolve the bouillon cube in boiling water, and pour into the pan. Add garlic, thyme, minced onion, salt and orange peel. Reduce heat to low, cover, and simmer for one hour, until meat is tender.

Dissolve cornstarch in cold water, and pour into the soup. When soup has thickened, add the peas, onions, olives and mushrooms. Cook until heated through, and serve.

Pork Tenderloin Stew

Ingredients

2 pounds pork tenderloin, cut into 1 inch cubes
1 tablespoon olive oil
1 medium onion, chopped
1 garlic clove, minced
1 (14.5 ounce) can reduced-sodium chicken broth
2 pounds red potatoes, peeled and cubed
1 cup sliced fresh carrots
1 cup sliced celery
1/2 pound sliced fresh mushrooms
2 tablespoons cider vinegar
2 teaspoons sugar
1 1/2 teaspoons dried tarragon
1 teaspoon salt
2 tablespoons all-purpose flour
1/2 cup fat-free milk
1/2 cup reduced-fat sour cream

Directions

In a large nonstick skillet, cook pork in oil until no longer pink; remove and keep warm. In the same pan, saute onion and garlic until crisp-tender. Add the broth, vegetables, vinegar, sugar, tarragon and salt; bring to a boil. Reduce heat; cover and simmer for 25-30 minutes or until vegetables are tender.

Combine flour and milk until smooth; gradually stir into vegetable mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Add pork and heat through. Reduce heat; stir in sour cream just before serving.

Tammi's Crawfish Etoufee

Ingredients

1/2 cup butter
1/4 cup olive oil
1 tablespoon garlic powder
1 cup sliced fresh mushrooms
1 pound frozen raw crawfish
1 cup chopped green onion
1/2 cup grated Parmesan cheese
1/4 cup minced fresh parsley
1 cup half-and-half
1 teaspoon crushed red pepper
1 teaspoon Creole-style
seasoning
salt to taste
ground black pepper to taste

Directions

In a large skillet over medium heat, heat butter and olive oil together. Saute garlic powder and mushrooms until mushrooms are tender; about 3 to 5 minutes.

Add crawfish and onions. Reduce heat to low and cook for 5 minutes.

Stir in Parmesan cheese, parsley, and half and half. Simmer for 5 minutes and stir in crushed red pepper and Creole seasoning. Salt and pepper to taste.

Florentine Crepe Cups

Ingredients

2/3 cup all-purpose flour

1/2 teaspoon salt

3 eggs

1 cup milk

FILLING:

1 1/2 cups shredded Cheddar cheese

3 tablespoons all-purpose flour

1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry

1 (4 ounce) can mushroom stems and pieces, drained

2/3 cup mayonnaise

3 eggs, lightly beaten

6 bacon strips, cooked and crumbled

1/2 teaspoon salt

pepper to taste

Directions

In a bowl, whisk the flour, salt, eggs and milk until smooth. Heat a lightly greased 8-in. nonstick skillet; add 3 tablespoons of batter. Lift and tilt pan to evenly coat bottom. cook for 1-2 minutes or until top appears dry. Place in a greased muffin cup. Repeat with the remaining batter.

In a bowl, combine the filling ingredients. Place 1/4 cup in each crepe cup. Bake, uncovered, at 350 degrees F for 30 minutes or until eggs are completely set.

Three-Cheese Pesto Pizza

Ingredients

1 (.25 ounce) package active dry yeast
1 cup warm water (110 degrees to 115 degrees)
2 teaspoons sugar
4 tablespoons olive or vegetable oil, divided
1 1/2 teaspoons salt
3 1/2 cups all-purpose flour
1 cup fresh basil leaves
2 garlic cloves, minced
1 (8 ounce) package cream cheese, cubed
1/2 pound bulk Italian sausage
1 cup chopped onion
1 cup spaghetti sauce
1/3 cup grated Parmesan cheese
2 cups sliced fresh mushrooms
1 (2.25 ounce) can sliced ripe olives, drained
1 1/2 cups shredded Monterey Jack cheese

Directions

In a mixing bowl, dissolve yeast in warm water. Add sugar; let stand for 5 minutes. Add 3 tablespoons oil, salt and 2 cups flour. Beat until smooth. Stir in enough remaining flour to form a firm dough. Turn onto a lightly floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Meanwhile, for pesto, place basil and garlic in a blender or food processor; cover and process until smooth. Transfer to a mixing bowl. Add cream cheese and remaining oil; beat until smooth. Set aside. In a skillet, cook sausage and onion over medium heat until meat is no longer pink; drain. Set aside.

Punch dough down. On a lightly floured surface, roll into a 15-in. x 10-in. rectangle. Transfer to a greased 15-in. x 10-in. x 1-in. baking pan. build up edges slightly. Spread with pesto. Layer with the spaghetti sauce, Parmesan cheese, sausage mixture, mushrooms, olives and Monterey Jack cheese. Bake at 400 degrees F for 30-35 minutes or until crust is golden brown and cheese is melted.

Confetti Scalloped Potatoes

Ingredients

1/2 cup butter
1/2 cup chopped green onion
1 (16 ounce) package frozen hash brown potatoes, thawed
1 (10.75 ounce) can condensed cream of mushroom soup
1 1/3 cups milk
1 cup shredded Cheddar cheese
1 small green bell pepper, cut into thin strips
1 dash pepper
1 cup crushed cheese flavored crackers, divided

Directions

Preheat oven to 375 degrees F (190 degrees C).

Melt butter in a large skillet over medium heat. Saute onion until tender. Stir in potatoes, soup, milk, cheese, bell pepper, black pepper, and 1/2 cup cracker crumbs. Transfer to a 2 quart casserole dish and top with remaining cracker crumbs.

Bake in preheated oven for 35 to 40 minutes.

Chicken Pizzas

Ingredients

CRUST:

- 1 (.25 ounce) package active dry yeast
- 1 cup warm water (110 degrees to 115 degrees)
- 2 3/4 cups all-purpose flour
- 1 tablespoon vegetable oil
- 1 tablespoon sugar
- 1/2 teaspoon salt

TOPPING:

- 1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
- 1 teaspoon paprika
- 1 teaspoon dried oregano
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 medium green pepper, chopped
- 1 small onion, chopped
- 1/2 pound fresh mushrooms, sliced
- 1 cup diced cooked chicken
- 1 1/2 cups shredded Cheddar cheese
- 2 1/2 cups shredded mozzarella cheese

Directions

In a large mixing bowl, dissolve yeast in water. Add 1-1/2 cups flour, oil, sugar and salt; beat until smooth. Add enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Divide in half and roll each half into a 13-in. circle. Place each piece on a lightly greased 12- to 13-in. pizza pan. Combine soup, paprika, oregano, garlic powder, salt and pepper; spread over each pizza. Layer with green pepper, onion, mushrooms and chicken. Combine cheeses; sprinkle over pizzas. Bake at 425 degrees F for 20-25 minutes or until crust is browned and cheese is melted.

Chicken in Mushroom Sauce

Ingredients

4 boneless, skinless chicken
breast halves
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1 cup sour cream
4 bacon strips, cooked and
crumbled

Directions

Place chicken in a slow cooker. Combine soup and sour cream; pour over chicken. Cover and cook on low for 4-5 hours or until chicken is tender. Sprinkle with bacon.

Marinated Portobello Mushrooms

Ingredients

2 portobello mushrooms, cut into
1/2 inch pieces
10 tablespoons balsamic vinegar
4 tablespoons dried rosemary
salt and pepper to taste
1 tablespoon olive oil

Directions

In a nonporous glass dish or bowl, combine the mushrooms, vinegar, rosemary, and salt and pepper. Stir to coat. Cover, and refrigerate for at least 30 minutes.

Preheat grill for high heat.

Brush grate with oil, and arrange marinated mushrooms on hot grill. Turn after 2 to 3 minutes, and continue grilling until mushrooms are heated through and look wilted and black. Serve hot off the grill.

Rosemary Chicken Stew

Ingredients

2 pounds boneless skinless chicken breasts, cut into bite-size pieces
1 (10 ounce) package fresh mushrooms, sliced
3 medium onions, sliced
1 (16 ounce) can diced tomatoes with juice
1 pound carrots, sliced
4 celery ribs, sliced
1 pound dried great Northern beans, soaked overnight
6 cloves garlic, chopped
1 1/2 teaspoons dried rosemary
water
salt and pepper to taste
cornstarch

Directions

Into a large stock pot over medium heat, place chicken, mushrooms, and onions. Mix in tomatoes, carrots, and celery. Then stir in beans, garlic, rosemary, and enough water to not quite cover. Bring to a low simmer, and cook until chicken is soft, about 2 to 3 hours. Season with salt and pepper to taste. To thicken, stir in cornstarch, if necessary.

Scallops Au Gratin

Ingredients

3 tablespoons all-purpose flour
1 cup milk
1/2 cup heavy whipping cream
1/4 cup white wine
1 teaspoon Dijon mustard
1/4 teaspoon salt
1/4 teaspoon pepper
1 1/2 pounds bay scallops
1/2 cup chopped onion
2 tablespoons butter
1 (4.5 ounce) jar sliced mushrooms, drained
1/2 teaspoon dried tarragon
1 1/4 cups shredded Asiago cheese
TOPPING:
1/3 cup dry bread crumbs
2 tablespoons butter, melted
1 tablespoon grated Parmesan cheese

Directions

In a bowl, combine the flour, milk, cream, wine, mustard, salt and pepper until smooth; set aside. In a large skillet, saute scallops and onion in butter until scallops are opaque. Remove with a slotted spoon. Add milk mixture to the skillet. Bring to a boil; cook and stir for 2 minutes or until thickened.

Drain scallops. Add the scallops, mushrooms and tarragon to the sauce; heat through. Stir in Asiago cheese until melted.

Divide scallop mixture among four 10-oz. baking dishes. Combine the topping ingredients; sprinkle over scallop mixture. Broil 6 in. from the heat for 1-2 minutes or until golden brown.

Shrimp & Scallop Stroganoff

Ingredients

2 tablespoons butter, divided
1 (8 ounce) package fresh mushrooms, sliced
1 pound shrimp, peeled and deveined
1 pound sea scallops, rinsed and drained
2 tablespoons all-purpose flour
1/2 teaspoon ground black pepper
1 (8 ounce) bottle clam juice
1 cup sour cream
2 tablespoons dry sherry
1 tablespoon chopped fresh parsley

Directions

Heat 1 tablespoon butter in a large skillet over medium-high heat. Stir in the mushrooms, and cook until golden. With a slotted spoon, remove mushrooms, and set aside.

Melt remaining 1 tablespoon butter in the skillet, and stir in shrimp and scallops; cook, turning, until the shrimp are pink, about 3 minutes. With a slotted spoon, remove shrimp and scallops, and set aside.

In a medium bowl, mix together the flour, black pepper, and clam juice.

Pour clam juice mixture into the skillet, and bring to a boil. Reduce heat to medium-low, and simmer until mixture thickens. Reduce heat to low, and stir in sour cream. Return mushrooms, shrimp, and scallops to the skillet; mix in sherry, and cook to heat through. Sprinkle with parsley.

Gnocchi and Peppers in Balsamic Sauce

Ingredients

2 tablespoons olive oil
3 cloves garlic, chopped
1/2 cup diced red onion
salt to taste
6 crimini mushrooms, chopped
4 small mixed sweet peppers,
julienned
1/2 cup cherry tomatoes, halved
4 leaves fresh basil, chopped
1/2 cup balsamic vinegar
1 (16 ounce) package potato
gnocchi
1 cup Additional butter or
margarine

Directions

Cook the gnocchi according to package directions; drain.

Heat the olive oil in a skillet over medium heat. Add garlic to the skillet and cook for 2 minutes. Mix in the chopped onions and season with salt; cook until onions begin to soften, about 5 minutes. Stir in the mushrooms, peppers, tomatoes, and basil; cook for another 5 minutes. Stir the butter in to melt. Pour the balsamic vinegar into the skillet, stir, reduce heat, and simmer the sauce for 15 to 20 minutes. Toss the cooked gnocchi with the sauce.

Divine Meatloaf

Ingredients

1 pound extra-lean ground beef
1 green bell pepper, diced
1 bunch green onions, diced
4 ounces sliced fresh mushrooms
4 ounces saltine crackers, finely crushed
2 eggs
1 (1.25 ounce) package beef with onion soup mix

1 1/2 cups ketchup
1 tablespoon yellow mustard
2 teaspoons brown sugar

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large mixing bowl, combine the ground beef, green pepper, green onion, mushrooms and saltine crackers. Stir in the eggs and the beef with onion soup mix; mix thoroughly.

Press mixture into a 9x13 inch baking dish.

In a small mixing bowl, whisk together the ketchup, yellow mustard and brown sugar. Mix thoroughly and pour over the meat mixture, spreading evenly.

Bake in the preheated oven for 1 hour.

Lazygirl's Ground Turkey Stroganoff

Ingredients

1 (8 ounce) package uncooked egg noodles
1 tablespoon vegetable oil
1 pound ground turkey
1 tablespoon minced onion
1 cube chicken bouillon, crumbled
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup water
1 tablespoon paprika
salt to taste

Directions

Bring a pot of lightly salted water to a boil. Place the egg noodles in the pot, cook 6 to 8 minutes, until al dente, and drain.

Heat the oil in a skillet over medium heat. Place the turkey and onion in the skillet and cook until turkey is evenly brown and onion is tender. Mix in the bouillon.

Stir the cream of mushroom soup and water into the skillet. Cook and stir until heated through. Season with paprika and salt. Serve over the cooked egg noodles.

Stuffed Cod Wrapped in Bacon

Ingredients

8 (6 ounce) fillets cod
2 tablespoons sesame oil
2 tablespoons chili sauce
8 slices bacon
1 leek, chopped
1 ounce enoki mushrooms

Directions

Preheat an outdoor grill for high heat. Soak some toothpicks in water while the grill heats up.

Spread a thin layer of sesame oil and chili sauce onto one side of each fish fillet. At one end, place some of the leek and a couple of mushrooms. Roll towards the other end. Wrap each roll with a slice of bacon, and secure with two toothpicks.

Place on the preheated grill, and cook covered for 5 minutes. Be careful of flare-ups from the bacon grease. Turn over, and cook for 5 more minutes, until bacon is crisp and fish flakes easily.

Asparagus-Turkey Pasta Toss

Ingredients

4 ounces uncooked angel hair pasta
1 tablespoon butter or margarine
1 tablespoon all-purpose flour
1/2 teaspoon chicken bouillon granules
1/4 teaspoon pepper
1/8 teaspoon salt
3/4 cup milk
1/4 cup shredded Swiss cheese
3 tablespoons shredded Parmesan cheese
1 cup diced, cooked turkey
10 fresh asparagus spears, cut into 1-inch pieces
1/2 cup sliced fresh mushrooms

Directions

Cook pasta according to package directions. In a saucepan, melt butter. Stir in the flour, bouillon, pepper and salt until smooth; gradually add milk. Bring to a boil; cook and stir 2 minutes or until thickened. Reduce heat; add cheeses and stir until smooth. Stir in the turkey, asparagus and mushrooms. Cook until heated through. Drain pasta and place in a serving bowl. Pour sauce mixture over pasta; toss gently to coat.

Cajun Chicken Pasta

Ingredients

2 ounces uncooked fettuccine
2 boneless, skinless chicken breast halves, cut into 1 inch pieces
1 teaspoon Cajun seasoning
4 teaspoons olive oil, divided
1 cup sliced fresh mushrooms
1/2 cup thinly sliced green onions
1/2 medium green pepper, chopped
2 teaspoons minced garlic
1 tablespoon cornstarch
1 cup half-and-half cream
1/4 teaspoon salt
1/4 teaspoon pepper
2 tablespoons grated Parmesan cheese

Directions

Cook fettuccine according to package directions. Meanwhile, sprinkle chicken with Cajun seasoning. In a large skillet, cook chicken in 2 teaspoons oil over medium heat until no longer pink. Remove with a slotted spoon and keep warm. Add remaining oil to the drippings; saute the mushrooms, onions, green pepper and garlic until crisp-tender.

Combine cornstarch and cream until smooth; stir into vegetable mixture. Bring to a boil over medium heat; cook and stir for 1 minute or until thickened. Add salt if desired and pepper. Return chicken to the pan. Drain fettuccine and add to pan; toss gently. Cook for 1-2 minutes or until heated through. Sprinkle with Parmesan cheese.

Cabbage Casserole Vegetable

Ingredients

1 large head cabbage, shredded
1 onion, chopped
6 tablespoons butter or margarine,
divided
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
8 ounces process American
cheese, cubed
salt and pepper to taste
1/4 cup dry bread crumbs

Directions

Cook cabbage in boiling salted water until tender; drain thoroughly. In a large skillet, saute onion in 5 tablespoons butter until tender. Add soup and mix well. Add cheese; heat and stir until melted. Remove from the heat. Stir in cabbage, salt and pepper. Transfer to an ungreased 2-qt. baking dish. In a small skillet, melt remaining butter. Cook and stir crumbs in butter until lightly browned; sprinkle over casserole. Bake, uncovered, at 350 degrees F for 20 to 30 minutes or until heated through.

Dirty Piggy-Back Lamb

Ingredients

2 tablespoons olive oil
1 (8 ounce) package sliced fresh mushrooms
8 slices bacon
4 lamb blade chops
1 teaspoon cracked black peppercorns
seasoned salt to taste

Directions

Preheat a grill for high heat.

While the grill warms up, heat the olive oil in a large skillet over medium heat. Add the mushrooms; cook and stir until tender. Set aside.

Season the bacon slices with pepper, and place them on the grill. Cook bacon until crisp, turning once, then set aside. Season the lamb chops with seasoned salt, and place them on the grill. Cook to your desired degree of doneness, about 3 minutes per side for medium.

Serve each chop with two slices of bacon over it, and top with the sliced mushrooms.

Winter White Soup

Ingredients

1 tablespoon butter
1 tablespoon olive oil
3 cloves garlic, chopped
2 shallots, chopped
1 (1 inch) piece fresh ginger, minced
3 green onions, chopped
1/3 small head cauliflower, chopped
1 small parsnip, chopped
10 small button mushrooms, chopped
1 pear - peeled, cored and diced
1/2 cup cannellini beans
1/2 teaspoon Dijon mustard
1 teaspoon chopped fresh dill
3/4 cup Chardonnay wine
6 sprigs fresh thyme
1 (14.5 ounce) can fat-free chicken broth
1/3 cup heavy cream
salt and pepper to taste
1/4 cup fat-free chicken broth (optional)

Directions

Heat the butter and olive oil in a large saucepan over low heat. Stir in the garlic, shallots, and ginger, and cook until fragrant but not brown, about 5 minutes. Stir in the green onions, cauliflower, parsnip, and mushrooms, and cook and stir an additional 5 minutes. Add the pear, beans, mustard, and dill, and stir just until heated, about 1 minute.

Stir in the wine and thyme, and turn up the heat to high. Boil, stirring constantly, until the wine is reduced by half and is syrupy, about 5 minutes. Pour in the chicken broth. Return the mixture to a boil, then reduce heat to low and simmer, partly covered, until vegetables are tender, about 20 minutes. Allow the soup to cool slightly.

Pour the soup into a blender, filling the pitcher no more than halfway full. Hold down the lid of the blender with a folded kitchen towel, and carefully start the blender, using a few quick pulses to get the soup moving before leaving it on to puree. Puree in batches until smooth and pour into a clean pot. Alternately, you can use a stick blender and puree the soup right in the cooking pot.

Stir in cream, and, if needed, thin with additional chicken broth; serve hot. You may wish to serve this soup the next day. It will improve in taste with time.

California Melt

Ingredients

4 slices whole-grain bread, lightly
toasted
1 avocado, sliced
1 cup sliced mushrooms
1/3 cup sliced toasted almonds
1 tomato, sliced
4 slices Swiss cheese

Directions

Preheat the oven broiler.

Lay the toasted bread out on a baking sheet. Top each slice of bread with 1/4 of the avocado, mushrooms, almonds, and tomato slices. Top each with a slice of Swiss cheese.

Broil the open-face sandwiches until the cheese melts and begins to bubble, about 2 minutes. Serve the sandwiches warm.

Red Scalloped Potatoes

Ingredients

3 pounds small red potatoes,
quartered
2 (10.75 ounce) cans condensed
cream of mushroom soup,
undiluted
2 cups sliced onions
1 cup milk
1/4 cup thinly sliced green onions
1 teaspoon dill weed
1 teaspoon dried marjoram
3/4 teaspoon salt
1/2 teaspoon pepper

Directions

Place potatoes in a ungreased 13-in. x 9-in. x 2-in. baking pan. In a large bowl, combine the remaining ingredients; pour over potatoes.

Cover and bake at 350 degrees F for 1-1/4 hours. Uncover and bake 10-20 minutes longer or until bubbly and potatoes are tender.

Roasted Mushroom Salad

Ingredients

1 pound white button mushrooms, halved or quartered
1 tablespoon olive oil
1 teaspoon lemon juice
3/4 cup finely chopped red bell pepper
1/2 cup fresh basil or mint leaves, torn
1/4 cup pine nuts, toasted
4 leaves Boston lettuce

Dressing

2 tablespoons extra-virgin olive oil
1 tablespoon balsamic vinegar or lemon juice
1 large garlic clove, crushed
Salt, to taste

Directions

Preheat oven to 400 degrees F. Toss mushrooms in 1 Tb. olive oil and 1 tsp. lemon juice. Spread on large baking sheet and bake 15 minutes. Drain off liquid. Cool slightly. In a bowl, combine mushrooms, red pepper, basil or mint, and pine nuts.

Whisk together dressing ingredients; toss into mushroom mixture.

Place lettuce on 4 salad plates and spoon mushroom mixture on top.

Mushroom Crusted Ham and Cheese Pie

Ingredients

10 ounces fresh mushrooms,
coarsely chopped
1/4 cup finely chopped onion
1/4 cup butter
1/2 cup dry bread crumbs
2 tablespoons grated Parmesan
cheese
1/4 teaspoon salt
1/4 teaspoon black pepper
4 ounces shredded sharp
Cheddar cheese
1 (8 ounce) container herb and
garlic flavored cream cheese,
softened
4 eggs
1 dash hot pepper sauce
1 cup cooked ham, diced
1 tablespoon chopped fresh
parsley

Directions

Preheat oven to 375 degrees F (190 degrees C.)

In a medium pan, saute mushrooms and onion in 3 1/2 tablespoons of the butter until just tender, about 5 minutes. Stir in the bread crumbs, Parmesan, salt and pepper.

Butter the bottom and sides of a 10 inch deep dish pie pan with remaining butter. Press mushroom mixture into pan evenly on bottom and sides. Sprinkle shredded cheese over the mushrooms.

In a blender, beat together cream cheese, eggs and hot pepper sauce until well incorporated. Stir in diced ham. Pour over the shredded cheese and bake 30 minutes or until set in center. Garnish with fresh chopped parsley.

Slow-Cooked Parmesan Chicken

Ingredients

Vegetable cooking spray
6 skinless, boneless chicken breast halves
6 tablespoons butter or margarine
1 (2 ounce) pouch Campbell's® Dry Onion Soup and Recipe Mix
2 (10.75 ounce) cans Campbell's® Condensed Cream of Mushroom Soup
1 1/2 cups milk
1 cup converted long-grain white rice
1/4 cup grated Parmesan cheese

Directions

Spray the inside of a 4-quart slow cooker with the cooking spray. Place the chicken into the cooker. Place 1 tablespoon of butter onto each chicken breast half.

Stir the onion soup mix, mushroom soup, milk and rice in a medium bowl. Pour over the chicken. Sprinkle with the cheese.

Cover and cook on LOW for 8 to 9 hours* or until the chicken is cooked through.

Stuffed Shells III

Ingredients

1 (12 ounce) package jumbo pasta shells
2 eggs, beaten
1 (32 ounce) container ricotta cheese
1 pound shredded mozzarella cheese, divided
8 ounces grated Parmesan cheese, divided
1 tablespoon dried parsley
2 teaspoons salt
1 teaspoon ground black pepper
1 (28 ounce) jar pasta sauce
8 ounces sliced fresh mushrooms

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large bowl, mix eggs, ricotta, half the mozzarella, half the Parmesan, parsley, salt and pepper until well combined. Stuff cooked shells with ricotta mixture and place in a 9x13 inch baking dish.

In a medium bowl, stir together pasta sauce, mushrooms and reserved mozzarella and Parmesan. Pour over stuffed shells.

Bake in preheated oven 45 to 60 minutes, until edges are bubbly and shells are slightly set.

Grillers Prime® Portobello Pattie Melt

Ingredients

1 Morningstar Farms® Grillers®
Prime Veggie Burgers
1 (1 ounce) slice Swiss cheese
1/2 cup sliced portobello
mushroom caps
1 slice onion, separated into rings
1 teaspoon steak sauce
2 small slices marbled rye bread

Directions

Cook veggie burger according to package directions. Top hot burger with cheese slice. Let stand for 1 minute or until cheese melts.

Meanwhile, in small nonstick skillet coated with cooking spray, cook sliced mushroom and onion rings over medium-low heat about 5 minutes or until tender, stirring frequently. Stir in steak sauce.

Serve burger topped with mushroom mixture between bread pieces.

Peas with Mushrooms

Ingredients

- 1 small onion, chopped
- 2 cloves garlic, minced
- 2 tablespoons butter
- 1 (10 ounce) package frozen green peas, thawed
- 1 (4.5 ounce) jar sliced mushrooms, drained
- 1 teaspoon white sugar
- 1/2 teaspoon salt
- 1/4 teaspoon dried thyme
- 1 pinch black pepper

Directions

Cook peas according to package directions. Set aside.

Melt butter in a skillet over medium heat. Saute onion and garlic in butter until tender, about 5 minutes. Stir in the peas and mushrooms, then season with sugar, salt, thyme and pepper. Reduce heat to low, and cook just until heated through.

Ham Tetrazzini

Ingredients

2 tablespoons chopped onion
1 tablespoon butter
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup water
1/2 cup shredded Cheddar cheese
1 cup diced ham
6 ounces spaghetti
2 tablespoons chopped fresh parsley
2 tablespoons chopped pimento peppers

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large saucepan over medium-high heat, saute chopped onion in butter until tender.

Stir in cream of mushroom soup, water, and shredded cheese. Heat mixture until cheese melts, stirring often.

Add ham, cooked and drained pasta, chopped pimento, and chopped parsley to saucepan; stir.

Stir until heated through, serve hot!

Easy Cheesy Chicken I

Ingredients

6 skinless, boneless chicken breast halves
salt and pepper to taste
1 teaspoon garlic powder
1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
1 (11 ounce) can condensed cream of Cheddar cheese soup
1 (8 ounce) container sour cream

Directions

Rinse chicken, and pat dry. Sprinkle with salt, pepper and garlic powder. Place in slow cooker.

In a medium bowl, mix together cream of chicken soup, cream of mushroom soup and cream of Cheddar cheese soup.

Cook on Low for 6 to 8 hours. Stir in sour cream just before serving.

Harvest Rice Dish

Ingredients

2 cups chicken stock
1/2 cup brown rice
1/2 cup wild rice
3 tablespoons butter
3 onions, sliced into 1/2-inch wedges
1 tablespoon brown sugar
1 cup dried cranberries
2/3 cup fresh sliced mushrooms
1/2 cup slivered almonds, toasted
1/2 teaspoon orange zest
salt to taste
ground black pepper to taste

Directions

Combine rice and broth in saucepan and bring to boil. Reduce heat to low; cover and simmer 35-45 minutes, until rice is tender and broth is absorbed.

In medium skillet, melt butter over medium-high heat. Add onions and sugar. Saute until butter is absorbed and onions are translucent and soft. Lower heat and cook onions for another 20 minutes, until they are caramelized. Stir in cranberries and mushrooms. Cover skillet and cook for 10 minutes or until berries start to swell. Stir in nuts and orange zest, then fold this mixture into the cooked rice. Add salt and pepper to taste.

Beef Tips and Noodles

Ingredients

1 pound sirloin tips, cubed
1 (10.75 ounce) can condensed cream of mushroom soup
1 (1.25 ounce) package beef with onion soup mix
1 (4.5 ounce) can mushrooms, drained
1 cup water
1 (16 ounce) package wide egg noodles

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a 13x9 inch casserole dish, combine the mushroom and beef onion soups, canned mushrooms and water. Mix thoroughly and add beef tips. Turn to coat well.

Bake in a preheated oven for 1 hour.

While beef tips are baking, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Serve beef tips and sauce over noodles.

BBQ Beer Brat Kabobs

Ingredients

1 (19 ounce) package Bob Evans® Beer Bratwurst, cut into 1-inch pieces
1 green bell pepper, cut into 1-inch pieces
1 medium zucchini, cut into 1-inch pieces
1 red bell pepper, cut into 1-inch pieces
1 medium yellow squash, cut into 1-inch pieces
2 cups fresh button mushroom caps
1 medium red onion, cut into 1-inch pieces
2 cups Bob Evans® Wildfire BBQ Sauce
6 (10 inch) wooden skewers

Directions

Soak wooden skewers in water 30 minutes. Alternately thread bratwurst and vegetables onto skewers. Grill or broil kabobs 12 to 15 minutes or until brats are cooked through, turning and brushing occasionally with barbecue sauce. Refrigerate leftovers.

Chicken Something

Ingredients

4 skinless, boneless chicken breast halves
1/2 cup butter
1 pinch salt
1 pinch ground black pepper
1 (1 ounce) package dry onion soup mix
1 (10.75 ounce) can condensed cream of mushroom soup
1 cup uncooked white rice
2 cups water

Directions

In a 9 x 13 inch baking dish, melt butter or margarine. Salt and pepper chicken pieces, and place them in dish. Sprinkle with onion soup mix, add mushroom soup, and spread dry rice evenly over all. Add 2 cups of water. Seal with foil.

Bake at 325 degrees F (165 degrees C) for approximately 1 hour .

Chicken and Gorgonzola Pizza

Ingredients

2 tablespoons olive oil
1 skinless, boneless chicken breast half
1 tablespoon dried Italian seasoning
1 onion, diced
2 cloves garlic, minced
1 (8 ounce) package sliced mushrooms
1/4 cup water
1 (10 ounce) bag washed fresh spinach
1 (12 inch) pre-baked pizza crust
1 (14 ounce) jar pizza sauce
1 tomato, sliced
4 ounces crumbled Gorgonzola cheese
4 ounces shredded mozzarella cheese

Directions

Preheat oven to 450 degrees F (230 degrees C).

Heat olive oil in a large skillet over medium-high heat, stir in the chicken breast, and cook for a few minutes until the pieces begin to plump. Stir in the Italian seasoning, onion, garlic, and mushrooms; cook and stir until the mushrooms have softened and the onion has turned translucent, 5 to 10 minutes. Add the water and spinach, and cover; cook a few minutes until the spinach has wilted.

Place the pizza crust on a pizza pan, and spread with sauce; top with the chicken and spinach mixture. Arrange the tomato slices over the pizza, then sprinkle with Gorgonzola and mozzarella cheeses.

Bake in preheated oven until the cheese has melted and lightly toasted, 10 to 15 minutes.

Polenta with Homemade Tomato-Seafood Sauce

Ingredients

Tomato-Seafood Sauce:

2 tablespoons butter
1 onion, chopped
3 cloves garlic, minced
1 celery stalk, minced
2 tablespoons olive oil
1 tablespoon dried Italian seasoning
2 tablespoons minced fresh parsley
1 1/2 cubes fish-flavored bouillon cubes
1 cup dry red wine
3 cups canned diced tomatoes
1 tablespoon white sugar
1 pinch cayenne pepper
1 pinch paprika
1 pound mixed frozen seafood
4 squid, cleaned and cut into rings and tentacles
salt and pepper to taste

Polenta:

3 cups water
1 cup coarse polenta (not instant)
1/2 cup baby spinach leaves
1/4 cup grated Parmesan cheese
1/4 cup shredded mozzarella cheese
garlic salt to taste

Vegetable Mix:

2 tablespoons olive oil
1 small red onion, diced
2 zucchini, cut in half lengthwise then into 1/4-inch slices
10 cremini mushrooms, sliced
1 tablespoon balsamic vinegar
sea salt and pepper to taste

Directions

Melt butter in a large saucepan over medium-high heat. Stir in onion and garlic; cook until the onion has softened and the garlic has begun to turn brown, about 5 minutes. Stir in the celery and cook for 5 minutes. Add olive oil, Italian seasoning, parsley, bouillon cubes, and red wine; simmer for 5 minutes, stirring to break up the bouillon cubes. Stir in canned tomatoes, sugar, cayenne, and paprika. Bring to a boil, then reduce heat to medium-low and simmer for 10 minutes.

Take the tomato sauce off of the heat and puree with a stick blender until smooth. Stir in the mixed seafood, and return to a boil over medium-high heat. Stir in squid, reduce heat to medium-low, and gently simmer for 30 minutes; season to taste with salt and pepper.

While the tomato-seafood sauce is simmering, prepare the polenta by bringing water to a boil in a saucepan over medium heat. Reduce heat to medium, and slowly whisk in polenta with a wire whisk. Allow to simmer 5 minutes, whisking constantly. Stir in spinach, Parmesan cheese, and mozzarella cheese. Reduce heat to medium-low, and allow to slowly simmer 15 minutes, stirring frequently to keep from burning. Once the polenta has softened and turned creamy, remove from heat, season to taste with garlic salt, and keep warm.

To prepare the vegetable mix, heat 2 tablespoons olive oil in a large skillet over medium-high heat. Stir in red onion and cook for 2 minutes. Add zucchini and cook for an additional 2 minutes, or until zucchini begins to brown. Stir in mushrooms, and continue cooking until soft. Season with balsamic vinegar and salt and pepper to taste.

To serve, scoop a pile of polenta into the center of each plate; ladle the seafood sauce around, then top with vegetable mixture.

Empty Wallet Casserole

Ingredients

1 pound ground beef
salt and pepper to taste
1 1/2 teaspoons ground cumin
2 teaspoons poultry seasoning
2 teaspoons minced garlic
2 teaspoons dried thyme
2 tablespoons butter
1 small onion, sliced into thin rings
2 cups sliced fresh mushrooms
3 large potatoes, thinly sliced
1 (10.75 ounce) can condensed cream of chicken soup
20 saltine crackers, crushed
1 pinch paprika, for garnish

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Crumble the ground beef into a large skillet over medium heat. Season with salt, pepper, cumin, garlic, poultry seasoning, and thyme. Cook, stirring to crumble, until evenly browned. Drain, and transfer to a 9x13 inch baking dish, or large casserole dish.

Arrange 2 layers of sliced potato over the ground beef, seasoning each layer with salt and pepper. Melt butter in the skillet over medium heat, and saute the onions and mushrooms until tender. Spread over the top of the potatoes.

Stir just enough water into the soup to make it pourable, and spoon over the top of the casserole, making sure to spread out evenly. Scatter the cracker crumbs over the top, and sprinkle with paprika. Cover the dish with aluminum foil.

Bake for about 1 hour in the preheated oven, until the potatoes are soft. Remove the aluminum foil, and return to the oven to brown the top, about 10 minutes.

Crawfish Etouffee IV

Ingredients

1/2 cup vegetable oil
1/2 cup margarine
1 cup diced onion
1/2 cup diced green bell pepper
1 tablespoon minced garlic
1 pound peeled crawfish
3 (10.75 ounce) cans condensed
cream of mushroom soup
1 (10 ounce) can diced tomatoes
with green chile peppers
1 tablespoon dried parsley
salt to taste
ground black pepper to taste

Directions

In an 8 quart stock pot over medium heat, add vegetable oil and margarine. Saute onions, green pepper and garlic until onions are translucent.

Add crawfish to the onion mixture, and cook for 5 minutes. Add a little water to keep crawfish moist while cooking.

Stir in soup and diced tomatoes. Bring to a boil and simmer for 30 minutes. Sprinkle in parsley after about 10 minutes. Salt and pepper to taste while simmering. Water can be added to thin as desired.

Best Green Bean Casserole

Ingredients

2 (14.5 ounce) cans green beans, drained
1 (10.75 ounce) can condensed cream of mushroom soup
1 (6 ounce) can French fried onions
1 cup shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place green beans and soup in a large microwave-safe bowl. Mix well and heat in the microwave on HIGH until warm (3 to 5 minutes). Stir in 1/2 cup of cheese and heat mixture for another 2 to 3 minutes. Transfer green bean mixture to a casserole dish and sprinkle with French fried onions and remaining cheese.

Bake in a preheated 350 degrees F (175 degrees C) oven until the cheese melts and the onions just begin to brown.

Pastini Soup

Ingredients

1 (8 ounce) package dry pastini
3 cups veal stock
1 grilled portobello mushroom
cap, sliced
1 tablespoon tomato paste
1 tablespoon red wine
salt and pepper to taste

Directions

In a large pot, combine pasta, stock, mushroom, tomato paste, wine and salt and pepper to taste. Cook over medium-high heat for 8 to 10 minutes, or until pasta is al dente.

Parmesan Chicken I

Ingredients

6 tablespoons butter
1 (1 ounce) package dry onion
soup mix
1 cup converted long-grain white
rice
1/4 cup grated Parmesan cheese
for topping
6 skinless, boneless chicken
breasts
1 1/2 cups milk
2 (10.75 ounce) cans condensed
cream of mushroom soup
salt to taste
ground black pepper to taste

Directions

Mix together onion soup mix, milk, cream of mushroom soup, and rice in a medium bowl.

Lay chicken breasts in the bottom of a lightly greased slow cooker. Place one tablespoon margarine on each chicken breast and pour soup mixture over all. Season with salt and pepper to taste and sprinkle with grated Parmesan cheese.

Cook on Low for 8 to 10 hours, or on High for 4 to 6 hours.

Chicken in Every Pot Pie

Ingredients

4 cups cubed, cooked chicken meat
1 1/2 cups chicken broth
1 1/2 cups frozen green peas
4 carrots, sliced
1 (10.75 ounce) can condensed cream of mushroom soup
1/4 teaspoon salt
1/4 teaspoon ground black pepper
2 cups baking mix
1 1/4 cups milk
1 teaspoon garlic powder
1/2 teaspoon celery seed
1/4 teaspoon paprika

Directions

In a saucepan combine chicken, broth, peas, carrots, soup, salt and pepper. Bring to a boil, stirring occasionally.

Meanwhile, combine biscuit mix, milk, garlic powder and celery seed (mixture will be thin).

Pour hot chicken mixture into 9x13 greased oven proof dish. Immediately spoon biscuit mixture evenly over the top of chicken mixture. Sprinkle with paprika.

Bake, uncovered at 350 degrees F (175 degrees C) for 30-35 minutes or until topping is golden brown.

Rotini and Chicken Casserole

Ingredients

1 (16 ounce) package rotini pasta
2 tablespoons butter
1 pound boneless skinless chicken breasts, cut into bite-size pieces
1 onion, chopped
1 (8 ounce) package sliced fresh mushrooms
1 (10 ounce) package frozen green peas, thawed and drained
1/3 cup milk
1 (10.75 ounce) can condensed Cheddar cheese soup
2 cups shredded Cheddar cheese, divided
1/2 teaspoon salt
1/4 teaspoon pepper

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Preheat oven to 350 degrees F (175 degrees C.)

Melt butter in a large, deep skillet over medium high heat. Saute the chicken, onion and mushrooms until chicken is no longer pink, and juices run clear. In a large bowl, combine cooked pasta, peas, milk, condensed soup and 1 cup of the cheese. Stir in the chicken mixture. Pour into a 3 quart baking dish and sprinkle with remaining 1 cup of shredded cheese.

Bake in preheated oven for 20 to 25 minutes, or until sauce is bubbly.

Oxtail Soup I

Ingredients

3 pounds beef oxtail
3 teaspoons salt
1/4 teaspoon ground black pepper
1 onion, chopped
2 carrots, sliced
1 parsnip, sliced
1 turnip, peeled and diced
2 tablespoons brandy (optional)
6 cups water
1/2 teaspoon dried savory
1 bay leaf
1/2 cup barley
2 ounces dried mushrooms

Directions

Rehydrate dried mushrooms in hot water for 30 to 45 minutes. Drain, and slice.

Trim all fat off oxtails. Spread on a shallow roasting pan. Roast at 450 degrees F (230 degrees C) for 45 minutes. Drain off fat, reserving about 2 tablespoons.

Add 1 cup of water to roasting pan in which oxtails were browned. Heat, stirring constantly, to dissolve browned bit. Reserve.

In a large stock pot, saute onion, carrots, parsnip, mushrooms and turnip in reserved fat until soft, about 10 minutes. Add browned oxtails. Drizzle brandy over the saute. Ignite.

Pour reserved water and browning over the oxtails and vegetables. Add remaining 5 cups of water. Add savory, bay leaf, barley, salt, and pepper. Bring to boil, and then reduce heat. Cover, and simmer slowly for 2 hours. Adjust seasonings.

Black Hills Golden Egg Bake

Ingredients

1/2 cup sliced fresh mushrooms
1/2 cup chopped green pepper
1/4 cup butter, cubed
10 eggs
1/2 cup all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1 (16 ounce) container small curd cottage cheese
2 cups shredded Cheddar cheese
2 cups shredded Monterey Jack cheese
1/2 pound bulk pork sausage, cooked and drained
6 bacon strips, cooked and crumbled
1 (2.25 ounce) can sliced ripe olives, drained

Directions

In a skillet, saute mushrooms and green pepper in butter until tender. In a mixing bowl, combine eggs, flour, baking powder and salt if desired; mix well. Add mushroom mixture. Stir in remaining ingredients; mix well.

Pour into a greased 13-in. x 9-in. x 2-in. baking dish. Bake, uncovered, at 400 degrees F for 15 minutes. Reduce heat to 350 degrees F; bake 25-35 minutes longer or until a knife inserted near the center comes out clean.

Jean's Marinated Mushrooms

Ingredients

2 (8 ounce) packages fresh mushrooms
2 tablespoons butter
1 (.7 ounce) package dry Italian-style salad dressing mix
1/3 cup tarragon vinegar
2 tablespoons water
2/3 cup vegetable oil
1 tablespoon white sugar
4 cloves garlic, peeled and crushed
6 drops hot pepper sauce

Directions

In a medium saucepan over low heat, cook and stir mushrooms in butter until browned, about 5 minutes. Remove from heat and place in a medium bowl.

In a medium bowl, whisk together dry Italian-style salad dressing mix, tarragon vinegar, water, vegetable oil, white sugar, garlic and red pepper sauce.

Pour the whisked mixture over the mushrooms. Cover and chill in the refrigerator at least 8 hours before serving.

Italian Chicken and Peppers for a Crowd

Ingredients

3 tablespoons vegetable oil
4 pounds skinless, boneless
chicken breasts, cut into 1-inch
cubes
4 medium green peppers, cut into
strips
4 medium onions, chopped
4 cloves garlic, minced
7 1/2 cups Prego® Fresh
Mushroom Italian Sauce
Hot cooked spaghetti

Directions

Heat oil in saucepot. Add chicken and cook until browned and done, stirring often.

Add peppers, onions and garlic and cook until tender. Add pasta sauce and heat through. Serve over spaghetti.

Veggie Pot Pie

Ingredients

2 tablespoons olive oil
1 onion, chopped
8 ounces mushrooms
1 clove garlic, minced
2 large carrots, diced
2 potatoes, peeled and diced
2 stalks celery, sliced 1/4 inch wide
2 cups cauliflower florets
1 cup fresh green beans, trimmed and snapped into 1/2 inch pieces
3 cups vegetable broth
1 teaspoon kosher salt
1 teaspoon ground black pepper
2 tablespoons cornstarch
2 tablespoons soy sauce
1 recipe pastry for double-crust pie

Directions

Preheat oven to 425 degrees F (220 degrees C).

Heat oil in a large skillet or saucepan. Cook onions, mushrooms, and garlic in oil for 3 to 5 minutes, stirring frequently. Stir in carrots, potatoes, and celery. Stir in cauliflower, green beans, and vegetable broth. Bring to a boil, then turn heat down to a simmer. Cook until vegetables are barely tender, about 5 minutes. Season with salt and pepper.

In a small bowl, mix the cornstarch, soy sauce, and 1/4 cup water until cornstarch is completely dissolved. Stir into vegetables, and cook until sauce thickens, about 3 minutes.

Roll out 1/2 of the dough to line an 11x7 inch baking dish. Pour the filling into the pastry lined dish. Roll out remaining dough, arrange over the filling, and seal and flute the edges.

Bake in preheated oven for 30 minutes, or until the crust is brown.

Rice and Chicken Casserole

Ingredients

1 cup uncooked white rice
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (1 ounce) package dry onion
soup mix
1 1/2 (10.75 ounce) cans milk
1 (4 pound) chicken, cut into
pieces

Directions

Preheat oven to 250 degrees F (120 degrees C).

Combine the rice, mushroom soup, dry onion soup mix and milk. Mix together. Place rice mixture in a 9x13 inch baking dish. Place chicken pieces on top of rice mixture and bake, uncovered, in the preheated oven for 3 hours or until rice is tender (turn chicken once).

Asparagus and Mushroom Frittata

Ingredients

1 tablespoon butter
3 tablespoons olive oil
1/2 pound fresh asparagus,
trimmed and cut into 1 inch pieces
1/2 pound fresh mushrooms,
sliced
6 eggs
1 tablespoon water
1 teaspoon chopped fresh thyme
3 tablespoons freshly grated
Parmesan cheese
1/2 cup shredded mozzarella
cheese

Directions

Preheat oven to 325 degrees F (165 degrees C).

Melt butter in an oven-safe skillet over medium heat. Stir in olive oil and asparagus, and cook until the asparagus is tender, about 10 minutes. Stir in the mushrooms, and continue cooking about 5 minutes.

In a medium bowl, whisk together eggs, water, and thyme. Pour into the skillet, and reduce heat to low. Cover, and cook 5 minutes.

Transfer the skillet to the preheated oven. Bake 10 to 15 minutes, until eggs are no longer runny. Top the mixture with Parmesan cheese and mozzarella cheese. Turn on the broiler, and broil until cheeses are melted and lightly browned.

Spinach Beef Stir-Fry

Ingredients

1/4 cup reduced-sodium soy sauce
1 pound boneless beef sirloin steak, cut into 1/8-inch-thick strips
2 teaspoons cornstarch
1/2 teaspoon beef bouillon granules
1/2 teaspoon Chinese five-spice powder
1/2 cup water
2 tablespoons canola oil, divided
1 cup sliced fresh carrots
1 medium green pepper, julienned
1 cup sliced celery
1 cup sliced fresh mushrooms
1 (8 ounce) can sliced water chestnuts, drained
1/2 cup sliced green onions
6 cups torn fresh spinach
Hot cooked rice

Directions

Place soy sauce in a large resealable plastic bag; add steak. Seal bag and turn to coat; refrigerate for up to 2 hours. Drain and discard soy sauce.

In a bowl, combine the cornstarch, bouillon, five-spice powder and water until smooth; set aside. In a large nonstick skillet or wok, stir-fry beef in batches in 1 tablespoon hot oil until beef is no longer pink. Remove from skillet and set aside.

Stir-fry carrots in remaining oil for 2 minutes. Add the green pepper, celery and mushrooms; stir-fry for 3 minutes. Add the water chestnuts and onions; stir-fry for 2 minutes or until vegetables are crisp-tender. Stir cornstarch mixture and add to the pan. Bring to a boil; cook and stir for 2 minutes. Add spinach and beef; cook and stir until spinach is wilted and beef is heated through. Serve over rice if desired.

Zesty Rice 'N' Bean Casserole

Ingredients

2 medium green peppers,
chopped
1 1/2 cups sliced fresh
mushrooms
1 medium onion, chopped
2 garlic cloves, minced
1/2 cup water
1 teaspoon canola oil
1 (28 ounce) can diced tomatoes,
undrained
1 (16 ounce) can kidney beans,
rinsed and drained
3/4 cup uncooked long grain rice
2 teaspoons ground cumin
1 teaspoon chili powder
1/4 teaspoon cayenne pepper
1 cup shredded part-skim
mozzarella cheese, divided

Directions

In a large nonstick skillet, saute the green peppers, mushrooms, onion and garlic in water and oil until onion is tender. Add the tomatoes, beans, rice and seasonings. bring to a boil. Reduce heat; cover and simmer for 25 minutes or until rice is tender and most of the liquid is absorbed. Remove from the heat; stir in 1/2 cup cheese.

Transfer to a 2-1/2-qt. baking dish coated with nonstick cooking spray. Sprinkle with remaining cheese. bake, uncovered, at 350 degrees F for 15-20 minutes or until cheese is melted.

Home-Style Brown Rice Pilaf

Ingredients

1 1/2 cups water
1/2 teaspoon salt
3/4 cup uncooked brown rice
3 tablespoons butter
1 1/2 cups chopped onion
1 clove garlic, minced
2 carrots, sliced
2 cups fresh sliced mushrooms
1 cup chickpeas
2 eggs, beaten
freshly ground black pepper
1/4 cup chopped fresh parsley
1/4 cup chopped cashews

Directions

Bring 1-1/2 cups water to boil, add rice. Bring contents back to a boil, cover the pot and simmer for 45-50 minutes, or until rice is tender.

Approximately 20 minutes before rice is finished cooking heat the butter in a large skillet over medium heat. Stir in onions and saute them, stirring frequently until they soften. Add the garlic and carrots and continue stirring for 5 minutes.

Place mushrooms inside of skillet and cook until mushrooms begin to brown, about 10 minutes. Add the chickpeas and cook 1 more minute.

When the rice is finished cooking pour the eggs into the skillet and cook the mixture, stirring constantly until the eggs are cooked. Remove the skillet from the heat, stir in pepper, parsley, and nuts.

Spoon the cooked rice into the skillet and stir well. Serve the pilaf hot with soy sauce on the side for added flavor.

Scarlett's Chicken Cacciatore

Ingredients

1 tablespoon vegetable oil
1 pound skinless, boneless chicken breast halves, cubed
1 small onion, diced
1/2 green bell pepper, diced
2 cups sliced fresh mushrooms
1 clove garlic, crushed
1 (28 ounce) can Italian-style crushed tomatoes
2 tablespoons chopped fresh parsley
1 teaspoon salt
1/4 teaspoon ground black pepper
2 teaspoons Italian seasoning
1 teaspoon dried basil
1 (8 ounce) package egg noodles
1/2 cup grated Parmesan cheese

Directions

Heat the oil in a large skillet over medium heat, and cook and stir the chicken, onion, green pepper, mushrooms, and garlic until the chicken is no longer pink inside, 10 to 15 minutes. Stir in the crushed tomatoes, parsley, salt, pepper, Italian seasoning, and basil, bring the mixture to a boil, and reduce heat. Cover the skillet and simmer for 30 minutes.

While the chicken mixture is simmering, fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the egg noodles, and return to a boil. Cook the noodles uncovered, stirring occasionally, until cooked through but still firm to the bite, about 5 minutes. Drain well in a colander set in the sink.

Serve the chicken cacciatore over the hot cooked noodles. Sprinkle with Parmesan cheese before serving.

Olive and Feta Pasta

Ingredients

8 ounces uncooked whole wheat spaghetti
1 tablespoon olive oil
2 cloves garlic, minced
8 ounces crimini mushrooms, sliced
2 small zucchini, sliced
dried oregano to taste
salt and pepper to taste
12 black olives, pitted and sliced
1 ounce crumbled feta cheese

Directions

Bring a large pot of lightly salted water to a boil. Add spaghetti and cook for 8 to 10 minutes or until al dente; drain.

Heat the olive oil in a skillet over medium heat, and saute the garlic 2 minutes. Mix in mushrooms and zucchini. Season with oregano, salt, and pepper. Stir in olives, and cook until heated through. Place pasta in the skillet, toss to coat, and continue cooking about 2 minutes. Top with feta cheese to serve.

Cubed Steak and Wild Rice

Ingredients

2 tablespoons butter
1 pound cube steak, cut into bite size pieces
1 (4.5 ounce) package long grain and wild rice mix
2 cups water
5 fresh mushrooms, sliced
2 tablespoons Worcestershire sauce
2 tablespoons garlic powder
1 tablespoon onion powder

Directions

In a skillet over medium heat, melt the butter, and saute the cube steak until evenly browned.

In a medium pot, mix the cooked steak and juices, rice, water, mushrooms, Worcestershire sauce, garlic powder, and onion powder. Bring to boil. Reduce heat to low, and simmer 25 minutes, or until all liquid has been absorbed.

Chicken Enchiladas

Ingredients

1 (10.75 ounce) can Cream of Mushroom soup
1 (15 ounce) jar chunky salsa
1 (8 ounce) package Cream Cheese, softened
1/2 cup Marzetti® Slaw Dressing
1 1/2 pounds chicken, cooked and cubed
2 cups Monterey Jack cheese, shredded
1 bunch green onions, chopped
1 (4.5 ounce) can chopped green chiles, undrained
8 flour tortillas

Directions

Stir together mushroom soup and salsa, spoon 1/2 cup mixture in bottom of 13x9 baking dish coated with cooking spray.

Beat cream cheese and Marzetti® Slaw Dressing until smooth. Stir in chicken, 1 cup cheese, green onions and chiles.

Spoon 1/3 cup mixture down center of each tortilla. Roll up tortillas, and place seam side down in baking dish. Pour remaining soup mixture over enchiladas and top with remaining 1 cup of cheese.

Bake at 350 degrees for 25 minutes. If desired, sprinkle with parsley or cilantro.

Fried Morel Mushrooms

Ingredients

1 pound morel mushrooms
1/2 cup oil for frying
2 eggs
3/4 cup milk
1 (4 ounce) packet saltine
crackers, finely crushed
salt and black pepper to taste

Directions

Clean the mushrooms carefully with a damp paper towel or a soft mushroom brush. Cut large mushrooms in half.

Heat the oil in a large skillet over medium heat. While the oil is heating, beat the eggs and milk in a shallow bowl. Coat the mushrooms in the egg and milk mixture, then toss them in the cracker crumbs. Carefully place the coated mushrooms in the heated oil. The mushrooms will cook quickly. Cook the mushrooms until they are golden brown on the bottom, then flip them over to brown the other side.

When the mushrooms are evenly browned, remove them from the pan to drain on a paper towel. Season with salt and pepper to taste.

Pesto Mushroom Chicken

Ingredients

4 boneless, skinless chicken breast halves
salt and pepper to taste
5 tablespoons olive oil or vegetable oil
1 cup loosely packed fresh basil leaves
1/2 cup chopped walnuts
2 garlic cloves, minced
1/2 teaspoon salt
1/3 cup grated Parmesan cheese
4 slices mozzarella cheese
1 cup sliced fresh mushrooms

Directions

Flatten chicken to 1/4-in. thickness; sprinkle with salt and pepper. In a large skillet, cook chicken in 1 tablespoon oil for 5-10 minutes on each side or until juices run clear.

Meanwhile, for pesto, combine the basil, nuts, garlic, salt and Parmesan cheese in a blender or food processor; cover and process until well blended. While processing, gradually add remaining oil in a stream. Spoon over chicken. Top each with a slice of mozzarella. Sprinkle mushrooms around chicken. Cover and cook for 5 minutes or until cheese is melted and mushrooms are tender.

E-A-G-L-E-S Swirl Sandwich

Ingredients

1 tablespoon vegetable oil
1/2 cup sliced onion
1/2 cup sliced fresh mushrooms
1 clove garlic, minced
1 (10 ounce) can refrigerated pizza crust dough
4 ounces thinly sliced American cheese
4 ounces thinly sliced deli roast beef
1 egg white
1 tablespoon water
1/8 teaspoon Italian seasoning

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Heat oil in a skillet over medium heat. When hot, add onion, mushrooms and garlic. Cook and stir until tender, about 5 minutes. Set aside to cool slightly.

On a lightly floured surface, roll out the pizza crust dough to a 12x9 inch rectangle. Cover with layers of vegetables, cheese and roast beef slices to within 1/2 inch of the edges. Starting at the longest side of the dough, roll across to the other side and pinch seam to seal. Place seam side down on a greased baking sheet. Whisk together the egg white and water with a fork and brush on top of the roll. Sprinkle Italian seasoning over the top of the roll.

Bake for 25 minutes in the preheated oven, or until golden brown. Let cool slightly, then slice and serve.

Roasted Potato Pizza Slices

Ingredients

3 medium potatoes, cut into 1/4-inch slices
1 tablespoon vegetable oil
1 (14 ounce) jar pizza sauce
1 green bell pepper, chopped
1 onion, chopped
2 fresh mushrooms, chopped
1 (3 ounce) package sliced pepperoni
1 (16 ounce) package shredded mozzarella cheese

Directions

Preheat oven to 425 degrees F (220 degrees C). Cover a baking sheet with aluminum foil. Lightly grease the foil.

Arrange the potato slices on the prepared baking sheet, and drizzle with oil. Bake 20 minutes in the preheated oven.

Remove potatoes from heat, and turn. Drizzle with sauce, and top with green pepper, onion, mushrooms, and pepperoni. Top with mozzarella cheese.

Return topped potatoes to the oven, and continue baking 10 minutes, or until cheese is melted.

Grilled Steak Pinwheels

Ingredients

2 flank steaks (1 pound each),
trimmed
1/2 pound sliced bacon, cooked
and crumbled
1 cup finely chopped fresh
mushrooms
1 cup finely chopped green onions
1/4 cup finely chopped fresh basil
2 tablespoons minced fresh
chives

Directions

Pound flank steaks on each side. Combine bacon, mushrooms, onions, basil and chives; spread evenly over steaks. Roll the meat up and secure with skewers or wooden picks. Cut each roll into 1/2- to 3/4-in. slices and secure with a wooden pick or skewer.

Grill over hot heat for 4-6 minutes per side or until meat reaches desired doneness. Remove picks before serving.

Crowned Beef Bake

Ingredients

1 pound ground beef
1 (4 ounce) can mushroom stems and pieces, drained
1 (2.8 ounce) can French fried onions, crumbled, divided
2 cups frozen mixed vegetables
1 (10.75 ounce) can condensed cream of celery soup, undiluted
1 cup sour cream
1 (7.5 ounce) package refrigerated buttermilk biscuits
1 egg, lightly beaten
1 teaspoon celery seed
1/2 teaspoon salt

Directions

In a large skillet, cook beef over medium heat until no longer pink; drain. Place half in a greased 2-qt. baking dish. Layer with mushrooms, two-thirds of the onions and all of the vegetables. Top with remaining beef.

In a saucepan, combine soup and 1/2 cup sour cream; cook over low heat until heated through. Pour over beef. Cut each biscuit in half; arrange cut side down around edge of dish. Sprinkle remaining onions in center of casserole. Combine egg, celery seed, salt and remaining sour cream; drizzle over biscuits. Bake, uncovered, at 375 degrees F for 25-30 minutes or until golden brown.

Italian-Style Chicken

Ingredients

1 tablespoon vegetable oil
6 skinless, boneless chicken breast halves
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular or 98% Fat Free)
1/3 cup water
1 tablespoon chopped fresh parsley
1 tablespoon chopped fresh basil leaves
1/2 cup chopped plum tomato
1 tablespoon butter

Directions

Heat the oil in a 10-inch skillet over medium-high heat. Add the chicken and cook for 10 minutes or until well browned on both sides. Remove the chicken from the skillet.

Stir the soup, water, parsley, basil and tomatoes in the skillet and heat to a boil. Return the chicken to the skillet. Reduce the heat to low. Cover and cook for 5 minutes or until the chicken is cooked through.

Remove the chicken from the skillet. Add the butter to the skillet and stir until the butter is melted. Serve the sauce with the chicken.

Wild Rice Stuffing

Ingredients

2 (14.5 ounce) cans chicken broth
1 1/2 cups water
2/3 cup uncooked wild rice
1/2 teaspoon salt
1/2 teaspoon dried thyme
4 medium carrots, sliced
2 celery ribs, chopped
1 medium onion, chopped
2 tablespoons vegetable oil
1/2 pound fresh mushrooms,
sliced
1 1/2 cups uncooked long grain
rice
1/4 cup minced fresh parsley

Directions

In a large saucepan, bring broth and water to a boil. Add the wild rice, salt and thyme. Reduce heat; cover and simmer for 30 minutes.

Meanwhile, in another saucepan, saute carrots, celery and onion in oil until almost tender. Add the mushrooms; saute 5 minutes longer. Add vegetables and long grain rice to wild rice. Cover and cook for 30-35 minutes or until rice is tender. Stir in parsley.

Ingredients

7 small baking potatoes, peeled and sliced
1 pound ground beef
1 (16 ounce) package frozen mixed vegetables, thawed
1 (10.75 ounce) can condensed cream of mushroom soup
1 cup shredded Cheddar cheese
salt and pepper to taste

Directions

Preheat the oven to 350 degrees F (175 degrees C). In a medium bowl, stir together the mixed vegetables and mushroom soup. Set aside.

Place the potatoes in a large saucepan with enough water to cover. Bring to a boil, then simmer over medium heat until tender, about 5 minutes. Drain and set aside.

Meanwhile, crumble the ground beef into a large skillet over medium-high heat. Cook until evenly browned, stirring to break up large lumps. Drain excess grease from the beef and place in the bottom of a 9x13 inch baking dish. Pour the vegetable mixture over the beef, then arrange the potato slices over the vegetables. Season with salt and pepper. Sprinkle cheese over the top.

Bake uncovered for 25 minutes in the preheated oven, until cheese is melted and the dish is heated through and bubbly.

Pork Chops with Mushrooms

Ingredients

1 tablespoon vegetable oil
4 boneless pork chops, 1-inch thick
2 cups sliced mushrooms
1 teaspoon dried oregano leaves, crushed
2 cups Prego® Traditional Italian Sauce

Directions

Heat oil in skillet. Add chops and cook 10 minutes or until browned. Remove chops.

Add mushrooms and oregano and cook until tender. Add pasta sauce. Heat to a boil. Return chops to skillet. Cook over low heat 10 minutes or until done.

Spinach And Tomato Filo Pastry Parcels

Ingredients

4 sheets phyllo dough
2 tablespoons melted butter
1 bunch fresh spinach
1 tablespoon vegetable oil
1/2 cup fresh sliced mushrooms
1/4 cup tomato sauce
3 ounces feta cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Thoroughly clean the spinach. Remove stems, and chop. Steam until wilted. Stir fry mushrooms in oil over high heat until browned.

Cut all 4 pieces of phyllo in half. Brush each sheet with melted butter, and put in two piles. In the center of each stack, place first 1/2 of the spinach followed by 1/2 of the feta, mushrooms, and tomato sauce. Bring the sides of phyllo dough around, and to the top of the bundles. Place on baking sheet.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes. Let stand 5 minutes before serving.

Sesame Chicken

Ingredients

2 teaspoons cornstarch
2 tablespoons rice wine
1 tablespoon lemon juice
1 tablespoon soy sauce
1 dash hot pepper sauce
1 tablespoon grated fresh ginger
1 clove crushed garlic
1 pound skinless, boneless
chicken breast halves, cut into
bite size pieces
2 tablespoons sesame seeds
1 tablespoon sesame oil
2 tablespoons vegetable oil
4 ounces fresh mushrooms,
quartered
1 green bell pepper, sliced
4 green onions, sliced diagonally
into 1/2 inch pieces

Directions

To Make Marinade: In a nonporous dish or bowl blend cornstarch with wine or sherry; then stir in lemon juice, soy sauce, hot pepper sauce, ginger and garlic. Blend together and stir in chicken strips. Cover dish and refrigerate to marinate for 3 to 4 hours.

In a wok or large skillet, place sesame seeds and dry-fry over medium heat, shaking the wok, until the seeds are a golden brown color. Remove seeds and set aside.

To same wok or skillet add sesame oil and vegetable oil and heat slowly. Drain chicken, reserving marinade, and stir-fry in wok a few pieces at a time, until browned. Remove chicken with a slotted spoon and set aside.

Add mushrooms and green bell pepper to same wok or skillet and stir-fry for 2 to 3 minutes. Add the scallions and stir-fry 1 minute more. Return chicken to wok, together with reserved marinade, and stir over medium high heat for another 2 to 3 minutes, or until the ingredients are evenly coated with the glaze. Sprinkle toasted sesame seeds on top and serve immediately.

Pot Roast in Foil

Ingredients

3 pounds bottom round
1 (10.75 ounce) can condensed
cream of mushroom soup
1 packet dry onion soup mix
2 tablespoons water

Directions

Preheat oven to 300 degrees F (150 degrees C).

Place a piece of foil, about 30 inches long, into the bottom of a 9x13 inch roasting pan. Place the roast on the foil in the pan.

In a separate small bowl, combine the mushroom soup with the onion soup mix. Mix well and pour over the roast. Sprinkle with the water. Fold foil over and seal all edges.

Bake at 300 degrees F (150 degrees C) for 4 hours.

Tasty 2-Step Chicken

Ingredients

1 tablespoon vegetable oil
4 skinless, boneless chicken
breasts
1 (10.75 ounce) can Campbell's®
Condensed Cream of Mushroom
Soup or Campbell's® Condensed
98% Fat Free Cream of
Mushroom Soup
1/2 cup water

Directions

Heat oil in skillet over medium-high heat. Cook chicken 10 minutes or until browned. Set aside. Pour off fat.

Add soup and water. Heat to a boil. Return chicken to pan. Cover and cook over low heat 5 minutes or until chicken is done.

Chicken Noodle Casserole I

Ingredients

1 (3 pound) chicken - cooked,
deboned and shredded
6 ounces spaghetti
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (10.75 ounce) can condensed
cream of chicken soup
1/4 cup water
salt and pepper to taste
1 cup shredded mozzarella
cheese

Directions

Cook spaghetti in a large pot of salted boiling water until it is al dente (about 8 to 10 minutes). Drain and set aside.

Preheat oven to 350 degrees F (175 degrees C).

In a 9x13 inch baking dish combine the shredded chicken, cooked spaghetti, soups, water, salt and pepper. Mix all together. Sprinkle cheese on top of mixture and bake in preheated oven for 20 to 25 minutes or until cheese is melted and turning slightly brown. Let cool 10 minutes and serve!

Pasta Shells with Portobello Mushrooms and

Ingredients

1 tablespoon butter
1 tablespoon olive oil
1 pound portobello mushrooms,
stems removed
1/2 teaspoon salt
1 1/4 cups low-sodium chicken
broth
1 (5.2 ounce) package pepper
Boursin cheese
3/4 pound uncooked pasta shells
1 pound fresh asparagus, trimmed

Directions

In a large skillet over medium heat, melt the butter and heat the olive oil. Cut the mushroom caps in half, and slice 1/4 inch thick. Cook mushrooms in the skillet 8 minutes, or until tender and lightly browned. Season with salt. Stir in the chicken broth and Boursin cheese. Reduce heat and simmer, stirring constantly, until well blended.

Bring a large pot of lightly salted water to a boil. Add shell pasta and cook for 5 minutes. Place the asparagus into the pot, and continue cooking 5 minutes, until the pasta is al dente and the asparagus is tender; drain. Toss with the mushroom sauce to serve.

Hamburger Muffins

Ingredients

3 tablespoons butter, softened
12 slices white bread
1 1/4 pounds ground beef
1 egg
1 small onion, chopped
1 (10.75 ounce) can condensed
cream of mushroom soup
salt and pepper to taste
3/4 cup shredded Cheddar
cheese

Directions

Preheat the oven to 350 degrees F (175 degrees C). Butter one side of each slice of bread, and press each slice butter-side down into the cups of a muffin tin.

In a medium bowl, mix together the ground beef, egg, onion, cream of mushroom soup, salt and pepper until well blended. Fill each bread cup with the mixture. Sprinkle shredded Cheddar cheese over the tops.

Bake for 30 minutes in the preheated oven, or until meat is cooked through.

Mushroom Turnovers

Ingredients

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

2 tablespoons butter
3/4 pound fresh mushrooms, finely chopped
1/2 medium onion, chopped
1/8 teaspoon dried thyme
1/4 teaspoon salt
1/2 teaspoon ground black pepper
1 1/2 teaspoons all-purpose flour
1/2 cup sour cream

Directions

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.

Comforting Cube Steaks

Ingredients

4 (4 ounce) cube steaks
1/2 teaspoon Cajun seasoning, or to taste
1/4 teaspoon freshly ground black pepper
1 (12 fluid ounce) can or bottle lemon-lime flavored carbonated beverage
2 (10.75 ounce) cans condensed cream of mushroom soup
1 (1 ounce) envelope dry onion soup mix

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease a 9x13 inch baking dish.

Season the steaks on both sides with Cajun seasoning and black pepper. Place the steaks into the prepared baking dish. Pour the lemon-lime beverage over them. Combine the cream of mushroom soup and dry onion soup mix, and pour over the steaks.

Bake, uncovered, for about 1 hour, or until meat reaches desired doneness. Do not open the oven door during the first hour of cooking. Serve steaks with gravy spooned over.

Beef Stroganoff II

Ingredients

1 pound sirloin steak, cut into bite size strips
1 onion, chopped
1 1/2 tablespoons all-purpose flour
3/4 teaspoon salt
1/4 teaspoon paprika
1/8 teaspoon ground black pepper
1 (10.75 ounce) can condensed cream of mushroom soup
1 1/4 cups fat free sour cream
1 (8 ounce) package egg noodles

Directions

Brown the beef strips in a large skillet over medium high heat and drain excess fat. Add the onion and saute for 5 minutes, or until tender. Stir in the flour, salt, paprika and ground black pepper.

Add the soup, reduce heat to medium low and let simmer for 15 minutes. Then add the sour cream, stirring well.

Prepare egg noodles according to package directions. Serve beef mixture over the egg noodles.

Scallops Mascarpone

Ingredients

1 (16 ounce) package medium seashell pasta
6 tablespoons butter
1 tablespoon olive oil
1 tablespoon chopped fresh parsley
1 clove garlic, chopped
1 (10 ounce) package sliced fresh button mushrooms
1 bunch asparagus, trimmed and cut into 1 inch pieces
salt and pepper to taste
1/2 teaspoon onion powder
1 pound scallops, rinsed and patted dry
1/4 cup milk
1 (8 ounce) container mascarpone cheese
2 tablespoons butter

Directions

Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 7 to 9 minutes, until al dente.

Melt 6 tablespoons of butter with the olive oil in a large skillet over medium heat. Mix in the parsley and garlic and cook for a couple of minutes until fragrant. Add the mushrooms and asparagus and season with salt, pepper and onion powder; cook, stirring occasionally until asparagus is tender, about 5 minutes depending on the thickness. Place the scallops in the pan, and cook briefly on each side until lightly browned and the center is cooked through, about 3 minutes per side. Remove from the heat when scallops are just finished.

Meanwhile, in a small saucepan, combine the milk, mascarpone cheese and remaining butter. Cook over medium heat, stirring, until sauce is warm and butter is completely melted and blended in. Stir this sauce into the scallops and vegetables along with the pasta and serve immediately.

Bay Scallop Chowder

Ingredients

- 3 cups chicken broth
- 1 carrot, chopped
- 1 stalk celery, chopped
- 1 onion, chopped
- 3 potatoes, cubed
- 1/2 teaspoon dried thyme
- 2 tablespoons dried parsley
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1 pound fresh mushrooms, sliced
- 1 pound bay scallops
- 2 tablespoons margarine
- 1/2 cup white wine
- 1 egg yolk
- 1 cup heavy whipping cream

Directions

In a large pot over high heat, combine the chicken broth, carrot, celery, onion, potatoes, thyme, parsley, salt and ground black pepper and bring to a boil. Reduce heat to medium low and simmer for 10 to 15 minutes. Transfer mixture to a food processor or blender, puree until smooth and set aside.

In the same pot over medium heat, saute the mushrooms and scallops in the butter or margarine for 2 to 3 minutes. Add the wine and reserved puree mixture to the pot, reduce heat to low and allow to simmer.

In a separate small bowl, combine the egg yolk and heavy cream. Mix well and add to the soup. Continue simmering over low heat, stirring occasionally for 10 to 15 minutes.

Blackened Shrimp Stroganoff

Ingredients

1 pound fresh shrimp, peeled and deveined
1 tablespoon olive oil
1 tablespoon Cajun seasoning
6 ounces fettuccini pasta
1 tablespoon butter
3 cups fresh mushrooms, sliced
1 tablespoon chopped shallots
2/3 cup chicken broth
1/2 cup sour cream
1 tablespoon cornstarch
1 cup chicken broth
1 (7 ounce) jar roasted red bell peppers
1 tablespoon drained capers

Directions

Combine peeled shrimp, oil, and Cajun seasoning in a medium bowl. Set aside.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, melt butter over medium heat in a large frying pan. Cook and stir mushrooms and shallot in butter until tender. Remove from pan. Add shrimp cook until shrimp turn pink about 2 to 3 minutes. Remove from pan. Add 2/3 cup chicken broth to pan, and bring to a boil. Cook, uncovered, until reduced to 1/4 cup (2 to 3 minutes).

In a small bowl, stir together sour cream and cornstarch; mix in 1 cup chicken broth. Stir into reduced chicken broth in the frying pan. Cook and stir until thick and bubbly. Cook 1 minute more. Stir in shrimp, mushroom mixture, roasted red peppers, and capers. Heat through, and season to taste. Serve over pasta.

Pizza Frittata

Ingredients

6 ounces PHILADELPHIA Cream Cheese, softened
6 eggs
1/4 teaspoon salt
1/4 teaspoon dried basil
1/4 teaspoon dried oregano
2 tablespoons butter
1 1/2 cups sliced fresh mushrooms
1/2 cup chopped green peppers
24 slices OSCAR MAYER Pepperoni, coarsely chopped

Directions

Beat cream cheese, eggs, salt and seasonings until well blended.

Melt butter in 10-inch ovenproof skillet on medium heat. Add mushrooms and peppers; cook and stir 5 min. or until crisp-tender. Stir in pepperoni and cream cheese mixture. Cover; cook 5 min. or until center is almost set.

Heat broiler. Uncover frittata. Broil, 6 inches from heat, 2 to 3 min. or until golden brown.

Cheesy Mushroom Morsels

Ingredients

1 pound fresh mushrooms, sliced
1 large onion, chopped
2 garlic cloves, minced
1/2 cup butter or margarine
1 large green pepper, chopped
10 eggs
4 cups shredded Monterey Jack cheese
2 cups small curd cottage cheese
1/2 cup all-purpose flour
1 teaspoon baking powder
3/4 teaspoon salt
3/4 teaspoon dried basil
3/4 teaspoon ground nutmeg

Directions

In a large skillet, saute the mushrooms, onion and garlic in butter until tender. Add the green pepper; saute 1 minute longer. Remove from the heat; drain. In a large bowl, beat eggs. Stir in the cheeses, flour, baking powder, salt, basil and nutmeg. Add mushroom mixture. Pour into a greased 15-in. x 10-in. x 1-in. baking pan.

Bake, uncovered, at 350 degrees F for 30-35 minutes or until edges are golden and a knife inserted near the center comes out clean. Let stand for 15 minutes. Cut into squares; serve warm.

Chive Mushroom Soup

Ingredients

1 cup finely chopped fresh mushrooms
1/4 cup butter or margarine
2 tablespoons all-purpose flour
1/4 teaspoon salt
1/8 teaspoon ground mustard
1 cup chicken broth
1 cup half-and-half cream
2 tablespoons snipped chives

Directions

In a saucepan, saute mushrooms in butter until tender. Stir in flour, salt and mustard until blended; gradually stir in broth. Bring to a boil; cook and stir for 2 minutes. Reduce heat; stir in the cream and chives. Cook 5 minutes longer or until heated through.

Bob's Mexican Stuffed Chicken

Ingredients

2 cups crushed corn flakes
1 tablespoon chili powder
1 (1.27 ounce) packet dry fajita seasoning
1/4 cup chopped red bell pepper
1/4 cup chopped yellow bell pepper
1/4 cup chopped orange bell pepper
1/3 cup chopped fresh mushrooms
1/2 medium red onion, diced
4 skinless, boneless chicken breast halves - pounded thin
1 cup shredded Cheddar cheese, divided
1/4 cup salsa
toothpicks

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a baking dish.

In a shallow bowl, mix the corn flakes, chili powder, and fajita seasoning. In a separate bowl, mix the red bell pepper, yellow bell pepper, orange bell pepper, mushrooms, and onion.

Dredge the chicken in the corn flakes mixture to evenly coat. Sprinkle one side of each breast with 2 tablespoons Cheddar cheese, and layer with 1/4 the vegetable mixture. Top with equal amounts salsa. Carefully roll the breast halves over the filling. Seal seams with toothpicks, then dredge again in the corn flakes mixture.

Arrange the rolled chicken breasts in the prepared baking dish. Bake 30 minutes in the preheated oven. Top with remaining cheese, and continue baking 10 minutes, or until chicken juices run clear and cheese is melted.

Gary's Stuffed Mushrooms

Ingredients

12 large fresh mushrooms, stems removed
1 (6 ounce) package chicken flavored dry stuffing mix
1 (8 ounce) package cream cheese, softened
1/2 pound imitation crabmeat, flaked
2 cups butter
2 cloves garlic, peeled and minced
salt and pepper to taste
garlic powder to taste
crushed red pepper to taste

Directions

Arrange mushroom caps on a medium baking sheet, bottoms up. Chop and reserve mushroom stems.

Prepare chicken flavored dry stuffing mix according to package directions.

Preheat oven to 350 degrees F (175 degrees C).

In a medium saucepan over medium heat, melt butter. Mix in garlic and cook until tender, about 5 minutes.

In a medium bowl, mix together reserved mushroom stems, prepared dry stuffing mix, cream cheese and imitation crabmeat. Liberally stuff mushrooms with the mixture. Drizzle with the butter and garlic. Season with salt, pepper, garlic powder and crushed red pepper.

Bake uncovered in the preheated oven 10 to 12 minutes, or until stuffing is lightly browned.

Exchange Gang Pasta with Shrimp

Ingredients

1/2 pound spaghetti
4 tablespoons butter, divided
2 shallots, minced
1 cup diced mushrooms
1 cup grape tomatoes, quartered
2 cloves garlic, minced
salt and ground black pepper to taste
1 pound uncooked medium shrimp, peeled and deveined
1/4 cup white wine
2 tablespoons fresh lemon juice
2 cups torn fresh spinach leaves
1/2 cup half-and-half cream
1/4 cup shredded Parmesan cheese

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in the spaghetti, and return to a boil. Cook, uncovered, stirring occasionally, until the pasta is cooked through, but still firm to the bite, about 12 minutes. Drain; toss with 2 tablespoons of the butter.

Melt the remaining 2 tablespoons butter in a large skillet over medium heat, and cook and stir the shallots and mushrooms until the mushrooms are tender, about 5 minutes. Stir in the grape tomatoes and garlic, season with salt and pepper, and cook and stir until tomatoes are heated through, about 3 minutes. Add the shrimp, and cook until the shrimp just begins to turn pink, stirring occasionally.

Stir in the white wine and lemon juice, reduce the heat to medium-low, and simmer until shrimp are opaque, about 5 minutes. Stir in the spinach; once spinach has wilted, stir in the half-and-half and Parmesan cheese. Simmer until all ingredients are heated through and the sauce is slightly thickened, about 5 minutes. Serve over the cooked spaghetti.

Cheese Ball II

Ingredients

3 (8 ounce) packages cream cheese
1 (6 ounce) can pitted black olives, drained and chopped
1 (4.5 ounce) can mushrooms, drained and chopped
1 bunch green onions, thinly sliced
1 (4 ounce) jar dried beef, chopped
3 teaspoons monosodium glutamate (MSG)
2 cups chopped pecans

Directions

Mix together the cream cheese, olives, mushrooms, green onions, dried beef and monosodium glutamate.

Form into a ball and roll in the pecans. Refrigerate over night before serving.

Chicken Tetrazzini for a Crowd

Ingredients

1 pound spaghetti, broken into pieces
3 (10.75 ounce) cans condensed cream of mushroom soup
12 ounces shredded Cheddar cheese
6 cups shredded boiled chicken breast meat
1 pound sauteed mushrooms
1 (4 ounce) jar sliced pimento peppers, drained
2 cups reserved chicken broth

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of salted water to a boil. Add uncooked spaghetti (broken into thirds) to the pot and cook for 8 to 10 minutes or until al dente. Drain and set aside.

In a large saucepan, heat soup over low heat. Add shredded cheese (reserve some for topping) and stir together. Then add the cooked shredded chicken, mushrooms, pimento peppers and cooked spaghetti and stir all together. Add enough of the reserved broth to make it 'sloppy' and mix all together.

Pour mixture into a 9x13 inch baking dish. Sprinkle reserved shredded cheese on top and bake in the preheated oven for 25 to 35 minutes or until bubbly.

Tuna Mushroom Casserole

Ingredients

2 cups bow tie pasta
2 (6 ounce) cans tuna, drained
2 (4.5 ounce) cans mushrooms,
drained
1 (10.75 ounce) can condensed
cream of mushroom soup
1 1/3 cups milk
1/2 teaspoon salt
1/4 teaspoon freshly ground black
pepper
1 cup dry bread crumbs
3 tablespoons melted butter
2 teaspoons dried thyme, crushed

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 1 quart casserole dish.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a mixing bowl, combine mushroom soup, milk, salt and pepper. Mix thoroughly. Then add tuna, mushrooms and pasta. Mix thoroughly. Pour mixture into greased casserole dish.

In another mixing bowl, combine bread crumbs, butter and thyme. Mix well. Sprinkle over the top of the mixture.

Bake uncovered in a preheated oven for 40 minutes or until bubbling and golden brown.

Tuna Scalloped Potatoes

Ingredients

6 cups baking potatoes, peeled and sliced
1/4 cup yellow mustard
1/2 cup all-purpose flour
3 1/2 cups milk
1 teaspoon salt
1/2 cup condensed cream of mushroom soup
2 (6 ounce) cans tuna, drained
1 1/2 cups thinly sliced onions

Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 10 minutes; Drain. Preheat oven to 300 degrees F (150 degrees C).

In a saucepan, combine yellow mustard, flour, milk, salt and 1/2 cup of soup. Mix thoroughly and heat until thickened.

Starting with the potatoes, arrange the potatoes, tuna and onions, in alternating layers in a 9x13 inch baking dish. Pour the mustard sauce all over the top.

Bake in a preheated oven for 1 hour or until hot and bubbly.

SwansonB® Slow-Cooker Chicken Cacciatore

Ingredients

1 3/4 cups SwansonB® Chicken Broth (regular, Natural GoodnessB, or Certified Organic)
1 teaspoon garlic powder
2 (14.5 ounce) cans diced Italian-style tomatoes
4 cups mushrooms, cut in half
2 large onions, chopped
3 pounds chicken parts, skin removed
10 cups hot cooked spaghetti, cooked without salt

Directions

Mix broth, garlic powder, tomatoes, mushrooms and onions in 3 1/2-quart slow cooker. Add chicken and turn to coat.

Cover and cook on LOW 7 to 8 hours* or until done. Serve over spaghetti.

Laurie's Cheesy Tomato Pasta

Ingredients

12 ounces spaghetti
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (10.75 ounce) can condensed
tomato soup
2 cups shredded Cheddar cheese
1 pound kielbasa sausage, cut
into 1 inch pieces

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve.

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, combine cream of mushroom soup, tomato soup, cheese, kielbasa and pasta; mix well. Pour mixture into a 9x13 inch baking dish.

Bake in preheated oven for 30 minutes or until bubbly; serve.

Oyako Donburi

Ingredients

1 tablespoon vegetable oil
3/4 pound skinless, boneless
chicken breast halves - cut into
strips
1/2 onion, thinly sliced
1 cup chicken broth
6 dried shiitake mushrooms,
soaked until soft, then sliced into
strips
1 carrot, julienned
2 tablespoons white sugar
4 tablespoons soy sauce
1/2 teaspoon salt
1/2 cup chopped green onions
5 eggs, beaten

Directions

Heat oil in a large skillet over medium-high heat. Saute chicken strips and onion until the chicken is cooked through, about 5 to 7 minutes. Drain off as much liquid as possible.

Stir in the chicken broth, and simmer for 2 minutes. Add the mushrooms and carrot, and let simmer for a few minutes before stirring in the sugar, soy sauce and salt. Simmer for 3 more minutes. Sprinkle in half of the green onions, stirring gently. Pour beaten eggs over the chicken mixture, and simmer until the eggs are cooked through, about 10 minutes. Serve over Japanese sticky rice.

Asian Noodles

Ingredients

1 (8 ounce) package capellini
pasta
1/2 cup fresh shiitake mushrooms,
stemmed and sliced
1 red bell peppers, sliced
1/4 cup rice vinegar
3 tablespoons soy sauce
1 tablespoon vegetable oil
1 teaspoon grated fresh ginger
1 tablespoon chopped fresh
parsley

Directions

Bring a large pot of water to a boil. Cook pasta according to package directions; add mushrooms and pepper during last 2 minutes of cooking.

Combine vinegar, soy sauce, oil, and ginger to make dressing.

Drain pasta and vegetables. Transfer to a serving bowl; combine with dressing. Sprinkle with parsley before serving.

Sweet-and-Sour Skewered Shrimp

Ingredients

1/2 cup barbecue sauce
1/4 cup lemon juice
1/4 cup pineapple preserves
4 teaspoons soy sauce
1/2 teaspoon ground ginger
30 uncooked large shrimp, peeled and deveined
1 large green pepper, cut into 1-inch pieces
1/2 pound fresh mushrooms, halved

Directions

In a small saucepan, combine the first five ingredients; bring to a boil over medium heat, stirring frequently. Remove from the heat; cool. Set aside 1/2 cup for basting. Place remaining sauce in a large resealable plastic bag; add shrimp. Seal bag; refrigerate for 30 minutes.

Drain and discard marinade. Thread the shrimp, green peppers and mushrooms alternately on six metal or soaked wooden skewers. Grill, uncovered, over medium-hot heat for 2 minutes on each side. Turn and brush with reserved sauce. Continue grilling for 4-8 minutes or until shrimp turn pink, turning and basting several times.

Ingredients

1 tablespoon vegetable oil
1 1/2 pounds beef sirloin strips
2/3 cup soy sauce
2 teaspoons monosodium glutamate (MSG)
1/3 cup chicken broth
1/3 cup white sugar
3 small onions, sliced
2 cups chopped celery
1 (14 ounce) can bamboo shoots, drained and chopped
4 green onions, sliced
1 (4.5 ounce) can mushrooms, drained
1 (8 ounce) can water chestnuts, drained
1 teaspoon cornstarch

Directions

Heat oil in a large skillet or wok over medium-high heat. Brown beef in hot oil, then stir in soy sauce, MSG, broth, and sugar. Mix in onion and celery, and cook until tender. Stir in bamboo shoots, green onions, mushrooms, and water chestnuts. Reduce heat to medium, stir in cornstarch, and simmer until sauce is thickened.

Chicken or Turkey Pie

Ingredients

FILLING:

- 3 tablespoons butter or margarine
- 2 stalks celery, diced
- 2 carrots, peeled and diced
- 1 small onion, minced
- 1/4 cup flour
- 1/2 teaspoon salt
- 1 cup milk
- 1 cup chicken broth
- 1 (10.75 ounce) can cream of mushroom soup, undiluted
- 4 cups cooked, cubed chicken or turkey

CRUST:

- 1 1/2 cups all-purpose flour
- 3/4 teaspoon baking powder
- 1 teaspoon salt
- 3 tablespoons butter or margarine
- 1/2 cup milk
- 2 cups shredded Cheddar cheese

Directions

In a skillet, melt butter; saute celery, carrots and onion until soft. Stir in flour and salt. Gradually add milk and broth, stirring constantly until sauce thickens. Fold in mushroom soup and chicken or turkey. Spoon mixture into 9-in. x 13-in. baking pan; set aside.

For crust, combine flour, baking powder and salt. Cut butter into flour mixture. Add milk and mix to form soft dough. Roll out to a 12-in. x 10-in. rectangle. Sprinkle with cheese and roll up, jelly-roll style, starting from long side. Slice into 1/2-in wheels and place on chicken mixture. Bake at 350 degrees F for 35-40 minutes or until crust is lightly browned.

Asparagus Casserole II

Ingredients

4 eggs
3 (15 ounce) cans asparagus,
drained
2 (10.75 ounce) cans condensed
cream of mushroom soup
2 cups crushed buttery round
crackers
4 ounces shredded Cheddar
cheese

Directions

Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool and peel and slice.

Preheat oven to 350 degrees F (175 degrees C). Grease a 2 quart casserole dish.

In the prepared dish layer 1 1/2 cans of asparagus, 1 can mushroom soup, 2 eggs and 1 cup of crushed crackers. Repeat layers with remaining ingredients.

Cover and bake in preheated oven for 25 minutes. Remove cover and top with grated cheese. Cover and bake an additional 5 minutes, or until cheese is melted.

Portobello Mushroom Caps and Veggies

Ingredients

1 tablespoon olive oil
1 tablespoon garlic, peeled and minced
1 onion, cut into strips
1 green bell pepper, cut into strips
1/4 teaspoon salt
4 large portobello mushroom caps

Directions

Heat olive oil in a medium skillet over medium heat. Stir in the garlic, onion, and green bell pepper. Season with salt. Cook about 5 minutes, until vegetables are tender.

Reduce skillet heat to low. Place mushroom caps in the skillet, cover, and cook about 5 minutes per side, until tender.

Rice Noodles with Shiitakes, Choy, and Chiles

Ingredients

2 1/2 tablespoons soy sauce
3 tablespoons sake
2 tablespoons balsamic vinegar
2 teaspoons white sugar
3 tablespoons water
2 teaspoons cornstarch
1 tablespoon canola oil
2 tablespoons dark sesame oil
2 cloves garlic, sliced
6 whole dried red chile peppers,
seeded and diced
1 tablespoon minced fresh ginger
root
1 medium head bok choy, cut into
1 1/2 inch strips
20 fresh shiitake mushrooms,
stemmed and quartered
8 green onions, halved lengthwise
2 (9 ounce) packages fresh rice
noodles
2 tablespoons sesame seeds,
toasted

Directions

In a small bowl, whisk together the soy sauce, sake or sherry, vinegar, sugar, water and cornstarch. In a large skillet or wok heat the oils over high heat. When the oil is nearly smoking, add the garlic and hot peppers. Take the skillet or wok off the heat after 10 seconds.

Reduce the heat to medium-high and return the skillet or wok to the heat. Add the ginger, bok choy, shiitakes, and green onions; cook for 3 minutes over high heat, stirring constantly. Add the fresh or soaked rice noodles and the soy sauce mixture; cook 2 minutes more or until the noodles are hot and tender. Serve the noodles immediately, topped with the toasted sesame seeds.

Vegetable-Stuffed Portobello Mushrooms

Ingredients

1 cup balsamic vinegar
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
4 large portobello mushrooms,
wiped clean and stems removed
2 tablespoons olive oil
1 small eggplant, peeled and
diced
1 cup frozen spinach
1/2 cup shredded mozzarella
cheese
2 plum tomatoes, diced
1 (6 ounce) jar artichoke hearts in
brine, drained and chopped
1/4 cup grated Parmesan cheese

Directions

Stir the balsamic vinegar, garlic powder, and onion powder together in a small bowl until blended. Place the mushrooms into a large resealable plastic bag. Pour in the balsamic vinegar mixture, seal bag, and turn gently to coat mushrooms evenly with marinade. Place in refrigerator for 1 hour.

Place the olive oil into a skillet, and heat over medium-high heat. Stir in the eggplant and spinach; cook and stir until eggplant turns golden brown, about 5 minutes.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 9x13 inch baking dish.

Remove mushrooms from marinade, shake off any excess, and discard marinade. Place mushrooms in prepared dish, top side down. Spoon the eggplant and spinach mixture evenly over the mushrooms. Sprinkle with mozzarella cheese. Divide the tomatoes and artichoke hearts evenly between the mushrooms. Top each mushroom with Parmesan cheese.

Place in preheated oven, and bake until the cheese melts, about 12 minutes. Serve hot.

Filet Mignon with Bell Pepper Haystack and Fresh

Ingredients

4 small avocados, peeled and mashed
3 roma (plum) tomatoes, chopped
1 large shallot, minced
1 jalapeno pepper, minced
1/2 lemon, juiced

1 cup low-sodium chicken broth
1/4 cup corn oil
1 red bell pepper, cut into thin strips
1 yellow bell pepper, cut into thin strips
1 (4 ounce) package button mushrooms, sliced thin
1 teaspoon coriander seeds, crushed
1 teaspoon celery seed
1/4 teaspoon freshly cracked black pepper
2 tablespoons water

3 tablespoons corn oil
3 large shallots, sliced
4 cloves garlic, smashed
3 1/2 cups water
2 tablespoons white wine vinegar
1/4 cup cold unsalted butter, cut into 1/2-inch cubes
1/2 teaspoon sea salt

2 tablespoons olive oil
4 (6 ounce) beef tenderloin fillets, room temperature

1 (16 ounce) package corn chips

Directions

Stir the avocado, roma tomatoes, minced shallot, jalapeno pepper, and lemon juice in a bowl. Chill in refrigerator to allow flavors to meld.

Place the chicken stock in a small saucepan over medium-low heat; simmer the stock until reduced to about 1/2 cup.

Heat 1/4 cup corn oil in a skillet over medium heat; cook the red bell pepper and yellow bell pepper in the hot oil until tender, 5 to 7 minutes. Stir the mushrooms into the peppers; season with the coriander seeds, sea salt, and black pepper. Add the reduced chicken stock and the water; cook and stir until the moisture has been absorbed, another 5 to 7 minutes. Transfer the mixture to a plate lined with paper towels to allow the grease to drain.

Heat the olive oil in a saucepan over medium heat; cook and stir the sliced shallots in the hot oil until softened, about 3 minutes. Stir in the crushed garlic and cook another 3 minutes. Pour 3 1/2 cups water over the mixture and bring to a boil; cook at a boil until the liquid reduces to 1 cup. Strain the mixture through a fine-mesh strainer and return the strained liquid to the saucepan, keeping it over medium heat. Add the white wine vinegar and return to a boil; continue cooking at a boil until the liquid reduced to about 1/4 cup. Quickly whisk in the chilled butter until just melted, whisking constantly. Remove from the heat and keep warm while you prepare the steaks.

Place a cast-iron skillet over medium-high heat and allow get hot. Heat the oil in the skillet. Cook the steaks in the hot oil until they start to firm, and are reddish-pink and juicy in the center, about 5 minutes per side. An instant-read thermometer inserted into the center should read 130 degrees F (54 degrees C). Cover the meat with two layers of aluminum foil and allow to rest in a warm area for 10 minutes.

Place a mound of the bell pepper mixture into the center of each serving plate. Slice the rested steaks in half and place atop each mound. Spoon a few spoonfuls of the butter mixture onto the plate to surround the stack. Serve with the chilled guacamole and corn chips.

Stuffed Mushrooms IV

Ingredients

12 fresh mushrooms
1/2 pound ground beef
1 tablespoon minced onion
1 clove garlic, minced
1 tablespoon butter
1/4 cup bread crumbs
salt and pepper to taste
1/4 cup heavy cream
1/4 cup butter, melted
1 teaspoon chili powder

Directions

Preheat oven to 425 degrees F (220 degrees C). Remove and chop mushroom stems.

In a saucepan over medium heat, combine ground beef, onion, and garlic. Cook until beef is no longer pink; drain. Mix in chopped mushroom stems, 1 tablespoon butter, bread crumbs, salt, and pepper. Cook, stirring frequently, for 5 minutes. Remove from heat, and stir in cream.

Dip mushroom caps in 1/4 cup melted butter, and stuff generously with meat mixture. Arrange stuffed mushrooms in a baking dish. Sprinkle with chili powder.

Bake for 20 to 25 minutes in the preheated oven.

Paprika Chicken with Mushrooms

Ingredients

4 skinless, boneless chicken breasts
1 teaspoon paprika
salt and pepper to taste
1 pinch garlic powder
1/4 cup butter
1 onion, sliced into thin rings
1 pound fresh mushrooms, sliced

Directions

Pound chicken breasts to 1/2 inch thickness. Sprinkle both sides of each chicken breast liberally with paprika, salt, pepper, and garlic powder.

In a large skillet, melt the butter over medium heat. Arrange chicken breasts in the pan, cover, and cook for 10 minutes. Turn chicken breasts over, and layer the thinly sliced onions and mushrooms on top of the chicken. Cover, and cook for 10 minutes.

Remove lid, and mix onions and mushrooms into the butter sauce. Reduce heat to low, and cook uncovered for 5 minutes.

Sophie's Shepherds Pie

Ingredients

4 large baking potatoes, peeled and cubed
1 tablespoon butter
1/4 cup milk
2 pounds ground lamb
1 tablespoon Worcestershire sauce
1 cube beef bouillon
12 button mushrooms, sliced
1 onion, finely chopped
1 (16 ounce) can baked beans
1 (12 ounce) can canned diced tomatoes
3 tablespoons brown gravy mix (optional)
1 (15 ounce) can carrots, drained (optional)

Directions

Preheat the oven to 400 degrees F (200 degrees C).

Place the potatoes into a saucepan and fill with enough water to cover. Bring to a boil, then cook over medium heat until tender enough to pierce with a fork, about 10 minutes. Drain and mash with butter and milk to your desired texture.

Meanwhile, crumble the ground lamb into a large skillet. Cook and stir until no longer pink. Season with Worcestershire sauce and beef bouillon. Add the mushrooms and onion; continue to cook and stir until tender. Transfer the contents of the skillet to a large casserole dish.

Mix the baked beans, diced tomatoes, gravy mix and carrots in with the lamb. Dollop big blobs of mashed potatoes over the top and carefully spread evenly to cover the entire top. Rake over it with a fork to create a crispy texture on top when it browns.

Bake for 10 minutes in the preheated oven, until the top is browned and crisp.

Crab and Mushroom Enchiladas

Ingredients

1 pound imitation crabmeat,
chopped
1 (10 ounce) can red enchilada
sauce
1 (10.75 ounce) can condensed
cream of mushroom soup
1/2 pound fresh mushrooms,
sliced
1 (8 ounce) package shredded
Mexican-style cheese blend
8 (10 inch) flour tortillas

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a medium baking dish.

In a large bowl, mix the imitation crabmeat, red enchilada sauce, cream of mushroom soup, mushrooms, and 1/2 the cheese. Roll an equal amount of the mixture in each tortilla. Arrange the filled tortillas in the prepared baking dish, and cover with the enchilada sauce. Top with the remaining cheese.

Bake 20 minutes in the preheated oven, until the cheese is bubbly. Allow to sit about 5 minutes before serving.

Moo Goo Gai Pan

Ingredients

1 tablespoon vegetable oil
1 cup sliced fresh mushrooms
2 cups chopped broccoli florets
1 (8 ounce) can sliced bamboo shoots, drained
1 (8 ounce) can sliced water chestnuts, drained
1 (15 ounce) can whole straw mushrooms, drained

1 tablespoon vegetable oil
2 cloves garlic, minced
1 pound skinless, boneless chicken breast, cut into strips

1 tablespoon cornstarch
1 tablespoon white sugar
1 tablespoon soy sauce
1 tablespoon oyster sauce
1 tablespoon rice wine
1/4 cup chicken broth

Directions

Heat 1 tablespoon of vegetable oil in a wok or large skillet over high heat until it begins to smoke. Stir in the fresh mushrooms, broccoli, bamboo shoots, water chestnuts, and straw mushrooms. Cook and stir until all the vegetables are hot, and the broccoli is tender, about 5 minutes. Remove from the wok, and set aside. Wipe out the wok.

Heat the remaining tablespoon of vegetable in the wok until it begins to smoke. Stir in the garlic, and cook for a few seconds until it turns golden-brown. Add the chicken, and cook until the chicken has lightly browned on the edges, and is no longer pink in the center, about 5 minutes. Stir together the cornstarch, sugar, soy sauce, oyster sauce, rice wine, and chicken broth in a small bowl. Pour over the chicken, and bring to a boil, stirring constantly. Boil for about 30 seconds until the sauce thickens and is no longer cloudy. Return the vegetables to the wok, and toss with the sauce.

Shredded Potato Salmon Cakes

Ingredients

3 medium potatoes, peeled and shredded
2 eggs
salt and pepper to taste
1 teaspoon Italian seasoning
1/2 pound cooked flaked salmon
3 green onions, chopped
2 tablespoons capers, drained
1 red bell pepper, seeded and chopped
3/4 cup chopped canned banana peppers
3/4 cup sliced fresh mushrooms
3/4 cup dry bread crumbs
1 cup oil for frying, or as needed

Directions

Squeeze as much liquid from the potatoes as you can, and place in a large bowl. Beat the eggs with salt, pepper, and Italian seasoning, and mix with the potatoes. Mix in salmon, green onions, capers, red bell pepper, banana peppers, mushrooms and bread crumbs. Form into about 12 patties about 3/4 inch thick.

Heat 1/4 inch of oil in a large heavy skillet over medium-high heat. Fry the patties for about 3 minutes per side, or until golden brown. Drain on paper towels quickly before serving. Try to fry all the patties at one time, otherwise the mixture becomes stiff.

Anika's Cheesy Green Bean Casserole

Ingredients

3 (15 ounce) cans French cut green beans, drained
1 (10.75 ounce) can condensed cream of mushroom soup
salt and pepper to taste
1 (5 ounce) jar bacon cheese spread
1 (6 ounce) can Cheddar-flavored French fried onions (such as French's®)

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix the green beans and mushroom soup in a large bowl. Spoon into 9x13 inch baking dish; season with salt and pepper. Dollop the cheese spread on top of the beans in heaping tablespoons.

Bake in preheated oven for 30 minutes. Remove from oven; scatter fried onions over casserole. Bake until onions are golden brown, about 5 additional minutes.

Barley Bake

Ingredients

1/4 cup butter
1 medium onion, diced
1 cup uncooked pearl barley
1/2 cup pine nuts
2 green onions, thinly sliced
1/2 cup sliced fresh mushrooms
1/2 cup chopped fresh parsley
1/4 teaspoon salt
1/8 teaspoon pepper
2 (14.5 ounce) cans vegetable
broth

Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt butter in a skillet over medium-high heat. Stir in onion, barley, and pine nuts. Cook and stir until barley is lightly browned. Mix in green onions, mushrooms, and parsley. Season with salt and pepper. Transfer the mixture to a 2 quart casserole dish, and stir in the vegetable broth.

Bake 1 hour and 15 minutes in the preheated oven, or until liquid has been absorbed and barley is tender.

Marica's Spaghetti Meat Sauce

Ingredients

2 tablespoons butter
2 onions, finely chopped
4 stalks celery, finely chopped
2 carrots, finely chopped
8 ounces lean ground beef
8 ounces ground pork
6 large ripe tomatoes, chopped
1 pinch dried oregano
1 pinch dried tarragon
1 pinch dried sage
1 pinch dried rosemary
ground black pepper to taste
salt to taste
2 bay leaves
8 ounces fresh mushrooms, sliced

Directions

In a large skillet over medium heat saute the finely chopped onions, carrot, and celery with the 2 tablespoons of butter or margarine. Add the beef and pork and cook until brown. Add chopped tomatoes, dried oregano, tarragon, sage, rosemary, and bay leaves. Add salt and pepper to taste. Simmer for an hour.

Near completion of cooking time add in mushrooms and simmer until softened, about 10 minutes.

Polynesian Pork Chops

Ingredients

4 boneless pork chops, 3/4-inch thick
1 teaspoon garlic powder
1 tablespoon vegetable oil
1 medium onion, chopped
1 (10.75 ounce) can Campbell's® Condensed Golden Mushroom Soup
1/4 cup water
1 (8 ounce) can pineapple chunks
3 tablespoons soy sauce
1 tablespoon honey
2 cups cooked regular long-grain white rice
Sliced green onion

Directions

Season chops with garlic powder.

Heat oil in skillet. Cook chops until browned. Add onion.

Add soup, water, pineapple with juice, soy and honey. Heat to a boil. Cook over low heat 10 minutes or until done.

Serve with rice and sprinkle with green onions.

Summer Penne Pasta

Ingredients

1 (16 ounce) package penne pasta
1/3 pound sliced green bell peppers
1/3 pound sliced red bell peppers
1/3 pound sliced yellow bell peppers
2 tablespoons olive oil
1 zucchini, sliced
1 yellow squash, sliced
6 ounces mushrooms, chopped
1 clove garlic, minced
2 medium tomato - peeled, seeded and chopped
ground black pepper to taste
salt to taste

Directions

In a large pot cook penne pasta in boiling salted water until al dente. Drain the pasta, leaving it slightly wet.

While pasta is cooking, wash the bell peppers and cut them into 1/4 inch strips. In a large skillet over medium heat place 2 tablespoons of olive oil and saute the pepper until soft. Do not allow peppers to brown.

To the skillet, add the sliced zucchini and yellow squash and saute for 2 minutes. Add the sliced mushrooms and minced garlic and saute an additional 2 minutes, stirring frequently. Add the chopped tomatoes and remove from heat.

Dish pasta portions onto warmed plates. Add sauce to top. Sprinkle with salt and pepper to taste.

Savory Chicken Pot Pie

Ingredients

1 tablespoon olive oil
1/2 cup chopped onion
8 ounces sliced mushrooms
2 cups frozen mixed vegetables*
6 ounces diced cooked chicken
2 (10.5 ounce) cans condensed
cream of chicken soup
2 (14.5 ounce) cans chicken broth
3 cups Minute® White Rice,
uncooked
1 (8 count) can large flaky biscuits

Directions

Preheat oven to 375 degrees F.

Heat oil in large saucepan over medium-high heat. Add onions and mushrooms; cook and stir 5 minutes.

Mix in remaining ingredients except rice and biscuits; bring to a boil.

Stir in rice. Pour into a 13x9-inch baking dish. Separate biscuits and place on top of filling. Bake 10-12 minutes, or until biscuits are golden brown.

Dressing Patties

Ingredients

1 (9 x 13 inch) pan cornbread
1 (12 ounce) can refrigerated
biscuit dough, baked
3/4 cup chopped onion
1 cup chopped celery
1 cup chopped mushrooms
1/8 teaspoon celery salt
1/8 teaspoon poultry seasoning
ground black pepper to taste
2 cups turkey broth

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one baking sheet.

Saute vegetables in butter until soft.

Break up cornbread and the biscuits into a very large mixing bowl. Mix in the sauteed vegetables and seasonings to taste. Add lots of turkey broth until very moist and will hold it's shape when formed. Shape into patties and place on the prepared baking sheet. Bake at 350 degrees F (175 degrees C) until lightly browned.

Cheesy Chicken Broccoli Bake

Ingredients

1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
1 pound skinless, boneless chicken breast halves, chopped
2 large heads broccoli, chopped
10 baby carrots, chopped
1 teaspoon dried basil
1/2 teaspoon dried thyme
1/2 teaspoon dried oregano
1/4 teaspoon ground paprika
1/2 cup shredded Cheddar cheese
1/4 cup dry bread crumbs

Directions

Preheat oven to 350 degrees F (175 degrees C), and grease a 9x12-inch baking dish.

Pour the condensed soups into a bowl and mix well. Place the chicken breast meat, broccoli, and carrots into the baking dish, mix well, and pour the soup mixture over. Sprinkle with basil, thyme, oregano, and paprika, and spread the Cheddar cheese and bread crumbs evenly over the top.

Bake in the preheated oven for 45 minutes, until the casserole is bubbling and the cheese and crumbs are lightly browned.

Sirloin Tips and Mushrooms

Ingredients

3 tablespoons olive oil
3 cloves garlic, minced
1 1/2 pounds beef sirloin
1 (16 ounce) can mushrooms, with liquid
1 (8 ounce) can tomato sauce
salt to taste
freshly ground pepper, to taste
3/4 cup red wine

Directions

Cut beef into cubes. In a large skillet over medium/high heat, heat the olive oil and brown beef cubes with the garlic.

Add mushrooms with liquid, tomato sauce, salt, pepper and red wine. Cook for 30 minutes or until beef cubes are tender. Add a little more wine while cooking if desired.

Chicken a la King I

Ingredients

1 (4.5 ounce) can mushrooms,
drained, liquid reserved
1 green bell pepper, chopped
1/2 cup butter
1/2 cup all-purpose flour
1 teaspoon salt
1/4 teaspoon ground black
pepper
1 1/2 teaspoons chicken bouillon
powder
1 1/2 cups milk
1 1/4 cups hot water
4 cooked, boneless chicken
breast halves, chopped
4 ounces chopped pimento

Directions

Cook and stir drained mushrooms and green pepper in butter or margarine over medium heat for 5 minutes. Remove from heat.

Blend in flour, salt, and pepper. Cook over low heat, stirring constantly, until mixture is bubbly. Remove from heat.

Stir in instant bouillon, milk, water, and reserved mushroom liquid. Heat to boiling, stirring constantly. Boil and stir for 1 minute.

Stir in chicken and pimiento. Heat through.

Summer Vegetarian Chili

Ingredients

2 tablespoons extra-virgin olive oil
1 cup chopped red onion
5 large cloves garlic, crushed or minced
2 tablespoons chili powder, or more to taste
2 teaspoons ground cumin
2 cups juicy chopped fresh tomatoes
1 (15 ounce) can no-salt-added black beans, drained
1 cup water (or red wine)
1 cup chopped bell pepper (any color)
1 cup chopped zucchini
1 cup corn kernels
1 cup chopped white or portobello mushrooms
1 cup chopped fresh cilantro, packed
1/8 teaspoon cayenne pepper, or more to taste
Salt and freshly ground black pepper, to taste

Directions

Heat oil in medium pot. Add onion, garlic, chili powder and cumin. Saute over medium heat until onion is soft, about 5 minutes. Add remaining ingredients (except garnishes) and stir. Bring to a boil, then lower heat and simmer 20 minutes or until vegetables are soft. Add more liquid if needed.

Serve alone or over rice (preferably brown). Garnish if desired with any of the following: reduced-fat cheddar cheese, onion, fat-free sour cream, guacamole, fresh cilantro.

Mushroom Chicken Barley Risotto

Ingredients

2 skinless, boneless chicken breast halves
2 tablespoons balsamic vinegar
3 1/2 cups water
1 1/2 cups vegetable stock
1 tablespoon olive oil
1 large chopped onion
1 clove garlic, minced
salt and pepper to taste
1 1/2 cups sliced fresh mushrooms
1 cup 1% milk
1/4 cup fat-free evaporated milk
1 cup pearl barley
1 teaspoon butter
1/2 cup grated Parmesan cheese
1/2 cup grated Romano cheese

Directions

Preheat an oven to 350 degrees F (175 degrees C). Place chicken breasts in a baking dish and coat with balsamic vinegar.

Bake the chicken breasts in the preheated oven until no longer pink in the center and the juices run clear, about 45 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Slice chicken into small pieces. Set aside.

In the meantime, bring the water and vegetable stock to a low boil in a saucepan, then turn off the heat. Heat the olive oil in a large, heavy-bottomed saucepan over medium-high heat. Add the onion and garlic; cook and stir until the onion begins to turn golden brown at the edges, about 2 minutes. Season with salt and pepper, then add mushrooms, cooking until mushrooms are tender. Pour the 1% milk and the evaporated milk into the same saucepan and heat for 2 minutes. Stir in the barley. Reduce the heat to medium and stir in 1 cup of the boiling vegetable broth; continue stirring until the barley has absorbed the liquid and turned creamy. Repeat this process until there is only 1 cup of broth left. Stir in the chicken with the last cup of broth. When finished, the barley should be tender, yet slightly firm, about 45 minutes. Stir in the butter, Parmesan cheese, and Romano cheese before serving.

Easy Turkey Curry

Ingredients

3 cups water
1 1/2 cups uncooked rice

1/4 cup onion, minced
1 tablespoon butter
1 (10.75 ounce) can condensed cream of mushroom soup
1 (6 ounce) can sliced mushrooms, drained
1/4 cup milk
1 cup sour cream
1/2 teaspoon curry powder
2 cups cooked turkey meat, chopped or shredded

Directions

In a saucepan, bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

In a medium saucepan over medium heat, melt the butter, Saute the onion until translucent, not browned. Reduce the heat to a simmer, and stir in the mushroom soup, drained mushrooms, and milk. Heat while stirring constantly until the mixture is smooth. Add the sour cream, curry powder, and turkey meat, stirring while it all heats through. Cover and allow to low simmer 20 to 25 minutes. Ladle the curry mixture evenly over the rice for each individual serving.

Hearty Egg Casserole

Ingredients

1 pound bulk pork sausage
1/2 cup chopped onion
1 1/2 cups shredded Cheddar cheese, divided
1 (10 ounce) package frozen chopped spinach, thawed and well drained
1 (4.5 ounce) jar sliced mushrooms, drained
12 eggs
2 cups heavy cream
1/4 teaspoon ground nutmeg

Directions

In a skillet, cook sausage and onion until the sausage is browned and the onion is tender; drain. Remove from the heat; stir in 1 cup cheese, spinach and mushrooms. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. In a bowl beat eggs. Add cream and nutmeg; mix well. Pour over sausage mixture. Bake, uncovered, at 350 degrees F or until a knife inserted near the center comes out clean. Sprinkle with remaining cheese. Let stand 5 minutes before cutting.

Three-Cheese Pasta Skillet

Ingredients

3 cups uncooked corkscrew-shaped pasta
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup or Campbell's® Condensed 98% Fat Free Cream of Mushroom Soup
1 cup water
1/8 teaspoon ground black pepper
1 cup shredded two-cheese blend
1/3 cup grated Parmesan cheese
1 (2.8 ounce) can French's® French Fried Onions

Directions

Cook pasta according to package directions. Drain.

Mix soup, water, pepper, cheeses and 2/3 cup onions in skillet. Heat to a boil.

Add pasta and top with remaining onions. Cover and cook over low heat 2 minutes or until hot.

Corn-Bacon Chowder

Ingredients

2 1/2 pounds potatoes, peeled and cubed
1 pound sliced bacon
2 (10.75 ounce) cans condensed cream of potato soup
2 (10.75 ounce) cans condensed cream of mushroom soup
1 (10 ounce) can canned whole kernel corn
2 cups whole milk, or as needed
1/4 teaspoon curry powder, optional
1 pinch salt and black pepper to taste

Directions

Place potatoes in a large pot with enough water to cover. Bring to a boil, and cook until tender, about 10 minutes; drain.

Meanwhile, place bacon in a large deep skillet. Cook over medium-high heat until evenly browned. Drain, crumble, and set aside until potatoes are done.

Add the bacon, potato soup, mushroom soup, corn, milk, and curry powder to the potato pot, and simmer over medium heat at least 15 minutes, stirring often. Season to taste with salt and pepper, and serve.

Chicken Pot Pie VIII

Ingredients

2 cups all-purpose flour
1 teaspoon salt
3/4 cup lard
6 tablespoons cold water

1/2 cup butter
1/2 cup all-purpose flour
1 teaspoon salt
black pepper to taste
2 tablespoons finely chopped onion
3 cups chicken broth
1 1/2 cups sliced mushrooms
3 tablespoons butter
3 cups cooked chicken, chopped
2 carrot, finely chopped
2 stalks celery, finely chopped
2 potatoes, peeled and cubed

Directions

In a large bowl, combine 2 cups flour and 1 teaspoon salt. Cut in lard until mixture resembles coarse crumbs. Stir in water until mixture forms a ball. Divide dough in half and shape into balls. Wrap in plastic and refrigerate for 4 hours or overnight. Roll one ball out to fit a 9 inch pie plate. Place bottom crust in pie plate. Roll out top crust and set aside.

Preheat oven to 400 degrees F (200 degrees C.)

In a large saucepan, melt 1/2 cup butter. Blend in flour, salt, pepper and onion. Gradually stir in chicken broth. Cook, stirring constantly until smooth and thickened. In a separate pan, saute mushrooms in 3 tablespoons of butter, then stir into saucepan. Stir in chicken, carrot, celery and potatoes. Mix well and pour into bottom pie crust. Cover with top crust, seal edges, and cut away excess dough. Make several small slits in the top to allow steam to escape.

Bake in the preheated oven for 30 minutes, or until pastry is golden brown, and filling is bubbly.

Hearty Mushroom Loaf

Ingredients

1 (4 ounce) can mushroom stems and pieces
1/4 cup milk
1 egg, beaten
1 1/2 teaspoons Worcestershire sauce
1 teaspoon salt
1/2 teaspoon ground mustard
Dash pepper
1 1/2 pounds lean ground beef
1 1/2 cups soft bread crumbs
2 tablespoons ketchup
1 tablespoon corn syrup

Directions

Drain mushrooms, reserving liquid; set mushrooms aside. Add enough milk to mushroom liquid to measure 1/2 cup. In a bowl, combine the mushroom liquid, egg, Worcestershire sauce, salt, mustard, pepper and mushrooms. Crumble beef over the mixture; sprinkle bread crumbs over beef and mix well. Shape into a loaf in a greased 13-in. x 9-in. x 2-in. baking dish. Bake, uncovered, at 350 degrees F for 1 hour; drain. Combine ketchup and corn syrup; spoon over loaf. Bake 15 minutes longer or until meat is no longer pink and a meat thermometer reads 160 degrees F.

Cilantro Egg Salad

Ingredients

5 hard-cooked eggs, finely chopped
3/4 cup mayonnaise
3/4 cup chopped fresh cilantro
1 tablespoon Dijon mustard
1 teaspoon lemon juice
1 teaspoon lime juice
1 stalk celery rib, finely diced
4 fresh mushrooms, finely diced
salt and pepper to taste

Directions

In a medium bowl, stir together the eggs, mayonnaise, cilantro, mustard, lemon juice, lime juice, celery, and mushrooms. Season with salt and pepper to taste. Serve on bread or toast.

Mushroom Mozzarella Bruschetta

Ingredients

1 (16 ounce) loaf Italian bread, cut in half lengthwise
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular or 98% Fat Free)
1/4 teaspoon garlic powder
1/4 teaspoon Italian seasoning, crushed
1 cup shredded mozzarella cheese
1 tablespoon grated Parmesan cheese
1 small red pepper, chopped
2 green onions, chopped

Directions

Heat the oven to 400 degrees F.

Place the bread on a baking sheet and bake for 5 minutes or until it's lightly toasted.

Stir the soup, garlic powder and Italian seasoning in a medium bowl. Stir in the mozzarella cheese, Parmesan cheese, pepper and onions.

Spread the soup mixture over the bread to within 1/4-inch of the edges. Bake for 5 minutes or until it's hot and bubbling. Cut each half into 12 slices.

Mini Green Bean Casserole

Ingredients

2 cups frozen cut green beans
1 (4 ounce) can mushroom stems
and pieces, drained
1 tablespoon cornstarch
1/2 teaspoon ground mustard
3/4 cup chicken broth
1 tablespoon butter or margarine
3/4 cup French-fried onions

Directions

In a greased 1-qt. baking dish, combine the beans and mushrooms. In a small bowl, combine cornstarch and mustard; gradually stir in broth until smooth. Pour over the vegetables. Dot with butter. Bake, uncovered, at 375 degrees F for 25-30 minutes. Sprinkle with onions. Bake 5 minutes longer.

Chicken and Artichokes

Ingredients

3 pounds skinless, boneless chicken breast halves, cut into bite size pieces
1 teaspoon salt
1/2 teaspoon freshly ground black pepper
1 teaspoon paprika
4 tablespoons butter
1/4 pound fresh mushrooms, sliced
2 tablespoons all-purpose flour
1 cup chicken broth
3 tablespoons sherry
1/4 teaspoon dried rosemary
1 (14 ounce) can artichoke hearts, drained

Directions

Preheat oven to 375 degrees F (190 degrees C).

Sprinkle chicken with salt, pepper and paprika to taste. Melt butter or margarine in heavy skillet and brown chicken on all sides. Remove to covered 9x13 inch casserole.

Add mushrooms to pan drippings and saute. Add flour and gradually add stock or broth and sherry. Season with rosemary; deglaze skillet.

Arrange artichoke hearts among the chicken pieces and pour sauce over all. Cover and bake at 375 degrees F (190 degrees C) for 40 minutes or until tender.

Mary McCormack's Marinated Mushrooms

Ingredients

1 1/2 teaspoons garlic salt
1 1/2 teaspoons seasoning salt
1/4 cup distilled white vinegar
1/2 cup olive oil
2 (8 ounce) cans mushrooms,
drained

Directions

Whisk together the garlic salt, seasoned salt, vinegar and olive oil.
Pour over mushrooms and allow to marinate for 24 hours.

Mushrooms with a Soy Sauce Glaze

Ingredients

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

Directions

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.

Grilled Chicken Burgers

Ingredients

1 onion, chopped
2 teaspoons minced garlic
1 red bell pepper, chopped
1 cup fresh sliced mushrooms
1 tomato, seeded and chopped
2 carrots, chopped
2 pounds ground chicken
1 egg
1/2 cup fresh bread crumbs
1 tablespoon Old Bay seasoning
Seasoning
kosher salt to taste
black pepper to taste

Directions

Preheat an outdoor grill for medium heat and lightly oil grate.

Lightly spray a saute pan with cooking or oil spray over medium heat. Saute the onion with the garlic first, then the bell pepper, then the mushrooms, tomatoes and carrots, all to desired tenderness. Set aside and allow all vegetables to cool completely.

In a large bowl, combine the chicken and vegetables. Add the egg, bread crumbs and seasonings to taste. Mix all together well and form into 8 patties.

Grill over medium heat for 5 to 6 minutes per side, or to desired doneness.

Attitude Chicken

Ingredients

2 skinless, boneless chicken breast halves - cut into cubes
1 tablespoon butter
1 small onion, finely chopped
1 clove garlic, minced
2 cups sliced fresh mushrooms
1/2 cup Italian salad dressing, or as needed
5 tablespoons lemon juice, divided
1 (10.75 ounce) can condensed cream of chicken soup
1/4 cup milk
salt and pepper to taste
1 (12 ounce) package wide egg noodles
1 (12 ounce) package frozen broccoli spears, thawed
1 tablespoon butter
2 teaspoons lemon juice

Directions

Melt 1 tablespoon of butter in a large skillet over medium-high heat. Add the cubed chicken, and cook just until it turns white on the outside. Add the onion, garlic, and mushrooms. Saute until onions begin to turn clear. Pour in just enough Italian dressing to coat the chicken mixture, then add 1 tablespoon of lemon juice. Cover, reduce heat to low, and simmer while you make the sauce.

Combine cream of chicken soup with milk in a small saucepan over medium heat. Heat through, but do not allow it to boil. When the mixture is thoroughly heated, stir in 4 tablespoons of lemon juice, and season with salt and pepper to taste. Be careful with the lemon - if you add it too soon the milk will curdle. The result of it done correctly will be a shiny smooth sauce.

Meanwhile, bring a large pot of lightly salted water to a boil. Add noodles, and cook until tender, about 8 minutes. Drain.

Fit a steamer basket into a saucepan, and add one inch of water, 1 tablespoon of butter, and remaining 2 teaspoons of lemon juice. Bring to a boil, and add broccoli. Cover, and allow the broccoli to steam for 5 minutes, or until tender, but still bright green.

To finish the dish, mix together the sauce and noodles, and place them on a serving platter. Top with chicken in the center, and arrange broccoli around the outside edge.

Veggie Lasagna Florentine

Ingredients

1 (16 ounce) package lasagna noodles
2 tablespoons olive oil
1 onion, chopped
1 (8 ounce) can sliced mushrooms
2 tablespoons minced garlic
1 zucchini, finely chopped
2 (28 ounce) cans crushed tomatoes
1 (6 ounce) can tomato paste
1 tablespoon dried oregano
1 pinch brown sugar
salt to taste
1 (10 ounce) package frozen chopped spinach, thawed
1 (16 ounce) container nonfat cottage cheese
2 eggs
3 tablespoons dried basil, divided
1/4 cup grated Parmesan cheese
1 pound shredded mozzarella cheese

Directions

Cook lasagna noodles in a large pot of lightly salted, boiling water for 10 minutes, or until al dente. Rinse with cool water, drain, and set aside.

Heat oil in a large skillet over medium heat. Cook the chopped onions, mushrooms, garlic, and zucchini in the oil until soft. Stir in both cans of crushed tomatoes, tomato paste, oregano, brown sugar, and salt to taste. Reduce heat to low, and simmer for 15 minutes.

Meanwhile, microwave frozen spinach until cooked. Cool, and then squeeze out excess water. Drain cottage cheese. Using a mixer, blend spinach, cottage cheese, eggs, and 2 tablespoons basil until smooth. In a separate bowl, combine shredded mozzarella cheese and grated Parmesan cheese.

Preheat oven to 350 degrees F (175 degrees C). Spread 1 cup sauce in the bottom of a 9x13 inch baking dish. Layer 1/3 of the noodles, 1/3 cottage cheese/spinach mixture, 1/3 of remaining sauce, and 1/3 cheese mixture. Repeat layers with remaining ingredients. Sprinkle top with remaining 1 tablespoon of dried basil.

Bake in preheated oven for 60 minutes. Let stand for 10 minutes before serving.

Arti-Cheesy Chicken

Ingredients

1/2 pound sliced bacon
1 pound fresh mushrooms, sliced
2 skinless, boneless chicken breast halves - cooked and cubed
1 (6.5 ounce) jar marinated artichoke hearts, drained
1 (10.75 ounce) can condensed cream of mushroom soup
1 pint heavy cream
1 (6 ounce) can black olives, drained
2 tablespoons grated Parmesan cheese
1 tablespoon garlic, minced
salt and pepper to taste
1 (6 ounce) package feta cheese, crumbled

Directions

Fry bacon in a large skillet over medium heat. Remove from skillet, leaving 3 tablespoons of the bacon grease in the skillet. Set bacon aside.

Add mushrooms to skillet and saute for 3 to 4 minutes over medium-high heat. Reduce heat to low and add the chicken, artichoke hearts, soup, cream, olives, Parmesan cheese, garlic and salt and pepper to taste.

When this mixture begins to simmer, slowly stir in feta cheese. Crumble the bacon into the skillet and let all simmer, stirring often, for 5 to 10 minutes.

Campbell's Kitchen Mexican Stroganoff

Ingredients

2 teaspoons butter
1 medium onion, chopped
1 clove garlic, minced
1 pound ground beef
1 (1 ounce) package taco seasoning mix
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom with Roasted Garlic Soup
3/4 cup sour cream
1/4 cup Pace® Picante Sauce
Hot cooked egg noodles

Directions

Heat the butter in a 10-inch skillet over medium heat. Add the onion and garlic and cook until tender. Remove the onion mixture from the skillet.

Cook the beef in the skillet over medium-high heat until well browned, stirring often to separate meat. Pour off any fat.

Stir the onion mixture, taco seasoning, soup, sour cream and picante sauce in the skillet and cook until the mixture is hot and bubbling, stirring often. Serve the beef mixture over the noodles.

Ranchero Macaroni Bake

Ingredients

1 (26 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular or 98% Fat Free)
1 cup milk
1 cup Pace® Chunky Salsa
3 cups shredded Cheddar cheese or Monterey Jack cheese
3 cups elbow pasta, cooked and drained
1 cup coarsely crushed tortilla chips

Directions

Stir the soup, milk, salsa, cheese and pasta in a 3-quart shallow baking dish.

Bake at 400 degrees F for 20 minutes or until the pasta mixture is hot and bubbling. Stir the pasta mixture. Sprinkle with the tortilla chips.

Bake for 5 minutes or until the tortillas chips are golden brown.

Portabella Mushroom Dressing

Ingredients

4 stalks celery
1 onion, chopped
2 large portobello mushrooms,
sliced
3 fresh shiitake mushrooms,
stemmed and sliced
8 crimini mushrooms, sliced
2 cloves garlic, minced
1 (12 ounce) package dry bread
stuffing mix with seasoning packet
reserved
3 (14.5 ounce) cans chicken broth

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a skillet, cook and stir celery, onion, mushrooms, and garlic for 3 minutes. Stir in one can of chicken broth and cook until vegetables are tender. Combine mushroom mixture with bread crumb stuffing. Pour packet of seasoning over dressing mixture and toss to coat.

In a 2 quart saucepan, heat remaining chicken broth until hot. Pour broth over mixture. Stir well.

Pour stuffing into a 2 quart casserole dish and bake for 30 to 40 minutes.

Tilapia Scaloppine

Ingredients

2 tablespoons extra virgin olive oil
2 tablespoons butter
1 tablespoon minced garlic
1 pound tilapia fillets
salt and ground black pepper to taste
1/2 cup sliced fresh button mushrooms
2 tablespoons drained capers
1/2 cup white wine
1 lemon, juiced

Directions

Heat olive oil with butter in a skillet over medium heat. Stir in the garlic. Place fish fillets in the skillet; sprinkle the fish with salt and pepper, and cook for 90 seconds. Turn the fish; season with salt and pepper, and cook an additional 90 seconds.

Add the mushrooms, capers, and wine. Cover, reduce heat, and simmer until the fish flakes easily with a fork and the wine is reduced by half, 6 to 7 minutes. Remove the cover, pour in lemon juice, and cook for one minute.

Pork Chop Casserole I

Ingredients

2 (1 ounce) packages dry onion soup mix
3 cups water
2 cups instant rice
1 (4.5 ounce) can mushrooms, drained
salt and pepper to taste
6 (3/4 inch) thick pork chops

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium size bowl, mix dry onion soup mix and water until dissolved. Pour mixture into a 10x15 baking dish. Add rice and mushrooms and mix to distribute well. Salt and pepper to taste. Add pork chops in a single layer on mixture. Push pork chops down into mixture and make sure they are covered with it.

Cover baking dish tightly with aluminum foil and bake in the preheated oven for 1 hour.

Kitchen Sink Soup

Ingredients

- 10 cups chicken broth
- 2 potatoes, cubed
- 2 carrots, sliced
- 2 stalks celery, diced
- 5 fresh mushrooms, sliced
- 1 green bell pepper, chopped
- 1 fresh broccoli, chopped
- 4 cups cauliflower florets
- 1 parsnip, sliced
- 1 onion, chopped
- 1 cup green peas
- 1 cup cut green beans, drained
- 1 cup wax beans, drained
- 1/2 cup cooked chickpeas
- 1/2 cup cooked navy beans
- salt and pepper to taste
- 1 teaspoon dried parsley

Directions

In a large stockpot, combine all the ingredients and cook over medium heat partially covered for about 30 minutes or until all the vegetables are tender. Serve hot with buttered biscuits.

Spinach Salad with Warm Bacon-Mustard

Ingredients

1 (10 ounce) bag baby spinach leaves
4 hard-cooked eggs, peeled and sliced
1 cup sliced mushrooms
4 strips crisply cooked bacon, crumbled
10 ounces Swiss cheese, shredded
1/2 cup toasted sliced almonds
1 tablespoon olive oil
1 large shallot, minced
1 teaspoon garlic, minced
1/3 cup white wine vinegar
1/3 cup Dijon mustard
1/3 cup honey
2 strips crisply cooked bacon, crumbled
salt and pepper to taste

Directions

Place spinach into a large serving bowl, top with hard-cooked eggs, mushrooms, 4 crumbled strips of bacon, Swiss cheese, and almonds.

Heat olive oil in a small skillet over medium heat. Stir in shallots and garlic, and cook until softened and translucent, about 2 minutes. Whisk in the vinegar, Dijon mustard, honey, and 2 crumbled strips of bacon; season to taste with salt and pepper, then cook until hot.

Pour hot dressing over spinach and toss to coat.

Rich Viennese Potato Soup

Ingredients

7 cups plus 3 tablespoons beef
broth OR chicken broth, divided
2 cups onion, sliced
2 1/2 cups sliced leeks
1 1/2 teaspoons dried marjoram
8 cups russet potatoes, peeled
and cubed
3/4 cup heavy cream
1/2 teaspoon ground black
pepper
1 pinch ground cardamom
1/2 pound fresh mushrooms,
sliced
salt and pepper to taste
1/2 cup chopped and precooked
carrots
1 cup cooked and diced potatoes

Directions

Place 1 tablespoon oil and 2 tablespoons broth in a large, non-stick pot over medium heat. Add the onions, leeks and marjoram and saute for 15 minutes, or until vegetables are tender.

Add the potatoes and 7 cups broth, reduce heat to low, cover and simmer for 25 minutes. Add the heavy cream, ground black pepper and cardamom. Puree the soup in small batches in a blender or food processor.

Place the mushrooms and the remaining 1 tablespoon of broth in a large skillet over medium heat and saute until the liquid evaporates and the mushrooms are golden in color. Season with salt and pepper to taste. Add the mushrooms, precooked carrots and precooked potatoes to the pureed soup. Stir together and serve.

Deep Fried Mushrooms

Ingredients

1 cup all-purpose flour
1 teaspoon garlic salt
1 egg
1 cup water
1 pound button mushrooms,
quartered
2 cups oil for frying, or as needed

Directions

In a medium bowl, stir together the flour and garlic salt. Mix in egg and water until smooth.

Heat the oil in a large deep skillet over medium-high heat. Test to see if oil is hot by frying a drop of batter. If it sizzles and floats to the top, the oil is ready.

Dip mushrooms into the batter and then place in the hot oil. Fry a few at a time so they are not crowded, until golden brown, 3 to 5 minutes. Remove from oil with a slotted spoon and drain on paper towels.

Easy Mushroom-Goat Cheese Empanadas

Ingredients

2 (7.5 ounce) packages
refrigerated buttermilk biscuits
(not the layered varieties)
Cornmeal for rolling
2 tablespoons olive oil
1 medium onion, finely chopped
2 (10 ounce) packages white
mushrooms, stems trimmed, cut
into small dice
1 (4.5 ounce) can chopped green
chilies
2 large garlic cloves, minced
2 tablespoons minced fresh
cilantro
Salt and pepper to taste
4 ounces goat cheese, crumbled
Olive oil, for brushing

Directions

Adjust oven rack to center; heat oven to 450 degrees.

Heat oil in a 12-inch skillet over medium-high heat. Saute onion until golden, 2 to 3 minutes. Add mushrooms, stirring until moisture evaporates, about 5 minutes. Stir in chilies, garlic, cilantro, salt and pepper. Cook 2 minutes longer. Transfer to a medium bowl; stir in goat cheese until cheese melts. Cool to room temperature.

Separate biscuits onto a cornmeal-coated work surface. Sprinkle with cornmeal as necessary, and roll each one into a 5 inch circle. Fill each one, using a scant 2 Tbs. filling and leaving a 1/2-inch border. Place on cookie sheets lined with parchment paper. (At this point, can be frozen up to 2 weeks.)

Brush tops with oil. Bake until golden, 16 to 20 minutes (longer if frozen). Makes 20.

Stuffed Crown Roast of Pork

Ingredients

1 (6 pound) pork loin crown roast
1/2 teaspoon seasoned salt

MUSHROOM STUFFING:

1 cup sliced fresh mushrooms
1/2 cup diced celery
1/4 cup butter or margarine
3 cups day-old cubed bread
1/4 teaspoon salt
1/4 teaspoon pepper
1/3 cup apricot preserves
1 cup whole fresh cranberries,
optional

Directions

Place roast, rib ends up, in a shallow roasting pan; sprinkle with seasoned salt. Cover rib ends with foil. Bake, uncovered, at 325 degrees F for 1-1/2 hours.

Meanwhile, saute mushrooms and celery in butter until tender. Stir in bread cubes, salt and pepper. Spoon into the center of the roast. Brush sides of roast with preserves. Bake 1 hour longer or until a meat thermometer inserted into meat between ribs reads 160 degrees F; remove foil.

If desired, thread cranberries on a 20-in. piece of thin string or thread. Transfer roast to a serving platter. Loop the cranberry string in and out of the rib ends.

Chicken Potpies

Ingredients

1 (10 ounce) package frozen peas and carrots
1/4 cup butter or margarine
1/2 cup chopped onion
1 (4 ounce) can mushroom pieces, drained
1/3 cup all-purpose flour
1/2 teaspoon salt
1/8 teaspoon pepper
1/4 teaspoon ground sage
3/4 cup milk
3 cubes chicken bouillon, crumbled
2 cups water
3 cups cubed cooked turkey or chicken
1 (2 ounce) jar diced pimiento, drained
1/4 cup chopped fresh parsley
pastry for double-crust pie

Directions

Cook frozen vegetables according to package directions. Drain. In a saucepan, melt butter over medium heat; saute onion and mushrooms until tender. Stir in flour, salt, pepper and sage. Combine milk, bouillon and water. Slowly pour into saucepan, stirring constantly. Cook and stir until mixture boils. Reduce heat and simmer 2 minutes. Stir in chicken, pimiento and parsley. Spoon into six individual casseroles. Roll and cut pastry into circles 1 in. smaller than top of casseroles. Place atop of filling. Bake at 425 degrees F for 12-15 minutes or until crust is lightly browned.

Simply Marinated Mushrooms

Ingredients

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

Directions

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.

Slow Cooker Italian Chicken Alfredo

Ingredients

cooking spray
4 (4 ounce) skinless, boneless
chicken breast halves
1/4 cup water
1 (.7 ounce) package dry Italian-
style salad dressing mix
1 clove garlic, pressed
1 (8 ounce) package cream
cheese, softened
1 (10.75 ounce) can condensed
cream of chicken soup
1 (4.5 ounce) can chopped
canned mushrooms
1 (8 ounce) package spaghetti
1 tablespoon chopped fresh
parsley

Directions

Spray the crock of a slow cooker with non-stick cooking spray. Place chicken breasts in crock. Combine Italian dressing mix, and water in a small bowl. Pour over chicken; sprinkle with garlic, cover, and cook on Low 4 hours.

After 4 hours, whisk softened cream cheese and cream of chicken soup together in a bowl. Pour over chicken; stir in mushrooms. Cover and cook on Low for 1 additional hour.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the spaghetti, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink.

To serve, spoon chicken and sauce over hot cooked pasta and sprinkle with parsley.

Beef Tenderloin with Ginger-Shiitake Brown Butter

Ingredients

4 (8 ounce) filet mignon steaks
Kosher salt and fresh cracked pepper to taste
2 tablespoons olive oil
3 tablespoons unsalted butter
2 tablespoons finely minced fresh ginger
1 tablespoon finely minced garlic
1/2 cup thinly sliced fresh shiitake mushrooms
1/2 teaspoon kosher salt
3 tablespoons sake
2 tablespoons mirin (Japanese sweet wine)
1/2 cup unsalted butter
1 tablespoon finely chopped garlic chives

Directions

Preheat oven to 400 degrees F (200 degrees C).

Season filets to taste with salt and pepper. Heat olive oil in a heavy, oven-proof skillet over medium-high heat until it begins to smoke. Sear steaks until golden brown on both sides, about 3 minutes per side. Transfer steaks to preheated oven, and cook for about 10 minutes, or to desired doneness. When the steaks are done, set aside to rest in a warm place while finishing the sauce.

Meanwhile, melt 3 tablespoons of butter in a saucepan over medium heat. Stir in the garlic and ginger, cook gently until fragrant and translucent, about 1 1/2 to 2 minutes. Add the shiitake mushrooms and 1/2 teaspoon salt, and cook until softened, 3 to 4 minutes. Pour in sake and mirin; reduce by half.

Stir in remaining 1/2 cup of butter. Once melted, reduce heat to medium-low and continue to cook until the butter turns a dark golden brown, 6 to 8 minutes. Season to taste with salt and pepper, stir in chives. Serve sauce over steaks.

Johnny Marzetti IV

Ingredients

1 (8 ounce) package wide egg noodles
1 pound lean ground beef
1 onion, chopped
1 (4.5 ounce) can sliced mushrooms
1 pinch garlic salt
ground black pepper to taste
1 1/2 tablespoons white sugar
1 tablespoon Worcestershire sauce
2 (15 ounce) cans tomato sauce
8 ounces sharp Cheddar cheese, shredded

Directions

Cook pasta in a large pot of boiling salted water until al dente. Drain.

In a large skillet, cook ground beef, onion, and mushrooms. Drain grease. Mix in garlic salt, ground black pepper, sugar, Worcestershire sauce, and tomato sauce. Simmer for 30 minutes.

In a greased 2 quart casserole dish, layer half of the cooked egg noodles, then half of the sauce mixture, followed by half of the grated cheese. Repeat.

Bake in a preheated 375 degree (190 degree C) oven for 20 to 30 minutes.

Veggie Lasagna

Ingredients

1 (12 ounce) package lasagna noodles
2 eggs, beaten
1 (15 ounce) container part-skim ricotta cheese
2 (10.75 ounce) cans condensed cream of mushroom soup
2 cups shredded Cheddar cheese
1 cup grated Parmesan cheese
1 cup sour cream
1 (1 ounce) package herb and garlic soup mix
1 (10 ounce) package chopped frozen broccoli, thawed
1 (10 ounce) package frozen sliced carrots
1 (10 ounce) package frozen corn kernels

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a 9x13 inch casserole dish.

Bring a large pot of lightly salted water to a boil. Add noodles and cook for 8 to 10 minutes or until al dente; drain.

In a medium bowl combine eggs, ricotta cheese, mushroom soup, Cheddar cheese, Parmesan cheese, sour cream and soup mix.

In prepared dish layer noodles, cheese mixture, broccoli, carrots and corn. Repeat layers with remaining ingredients, ending with cheese.

Bake, covered, in preheated oven for 30 minutes. Uncover and bake an additional 10 minutes.

Baked Brie with Mushrooms and Almonds

Ingredients

2 tablespoons butter
1 teaspoon crushed garlic
2 tablespoons slivered almonds
1 (8 ounce) can sliced mushrooms, drained
1 tablespoon brandy
1 teaspoon dried tarragon
1 (8 ounce) wedge Brie cheese, coating removed

Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt the butter in a medium saucepan over medium heat. Mix in garlic and almonds, heating until almonds are lightly browned. Stir in mushrooms and cook until tender, about 5 minutes. Cover with brandy and sprinkle with tarragon.

Place Brie in a small baking dish. Pour the mushroom and brandy mixture over Brie. Bake in the preheated oven 20 minutes, or until bubbly.

Chicken and Pea Casserole

Ingredients

1 teaspoon kosher salt, divided
1 (16 ounce) package rigatoni
pasta
1 (10 ounce) can condensed
cream of mushroom soup
3/4 cup sour cream
1 (10 ounce) can chunk chicken,
drained
1 cup frozen peas, thawed
1 1/2 teaspoons garlic powder
2 1/2 teaspoons onion powder
1 teaspoon freshly ground black
pepper
2 cups freshly grated Parmesan
cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

Bring a large pot of water to a boil. Add 1/2 teaspoon salt and pasta, and cook until al dente, about 8 to 10 minutes; drain.

Meanwhile, in a large bowl, stir together mushroom soup, sour cream, chicken, and peas. Season with garlic powder, onion powder, 1/2 teaspoon salt, and pepper.

Stir cooked pasta into chicken mixture until well combined. Pour pasta mixture into a 9x10-inch casserole dish, and spread out evenly. Top with Parmesan cheese, and spray the top with a bit of cooking spray.

Bake in a preheated oven until golden brown, about 20 to 25 minutes. Remove from oven, and let cool 5 minutes.

Campbell's Kitchen Chicken Noodle Casserole

Ingredients

1 (10.75 ounce) can
Campbell's® Condensed Cream
of Chicken and Mushroom Soup
1/2 cup milk
1/8 teaspoon ground black
pepper
1/3 cup grated Parmesan cheese
2 cups cubed cooked chicken or
turkey
3 cups cooked medium egg
noodles
Chopped fresh parsley for garnish

Directions

In large saucepan mix soup, milk, pepper, cheese, chicken and
noodles. Over medium heat, heat through, stirring occasionally.
Garnish with parsley.

Warm Mushroom Salad with Pancetta

Ingredients

8 thick slices pancetta
3 tablespoons olive oil
12 shiitake mushrooms, sliced
15 crimini mushrooms, sliced
1 clove garlic, minced
15 kalamata olives, pitted and halved
2 tablespoons capers
3 tablespoons lemon juice
1 tablespoon balsamic vinegar
2 cups fresh spinach, stems removed
2 cups arugula
1/2 cup crumbled feta cheese
ground black pepper to taste

Directions

Place the pancetta in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Chop into small pieces.

Heat the olive oil in a skillet over medium-high heat. Cook and stir the shiitake and crimini mushrooms in the hot oil for 5 minutes. Reduce heat to medium and add the garlic, olives, capers, lemon juice, and balsamic vinegar; cook another 8 minutes.

Combine the spinach, arugula, bacon pieces, and the mushroom mixture in a large bowl; toss until the spinach and arugula leaves are coated. Sprinkle the feta cheese over the salad; season with black pepper to serve.

Veneto Chicken

Ingredients

3 large tomatoes - peeled, seeded and chopped
1 (3 pound) whole chicken, cut into pieces
4 tablespoons olive oil
1 onion, chopped
1 stalk celery, chopped
1/2 cup dry white wine
1/4 teaspoon dried oregano
1 pinch salt
1 pinch ground black pepper
2 tablespoons balsamic vinegar
1/4 pound fresh mushrooms, sliced

Directions

Dredge chicken lightly in flour. Heat oil over medium-high heat. Fry chicken pieces briefly, turning to brown evenly. Add onion and celery; cook 1 to 2 minutes. Stir in wine and chopped tomatoes. Season with oregano, and salt and ground pepper to taste. Cover, reduce heat, and simmer gently for 30 minutes, turning pieces once.

Pour in balsamic vinegar and mushrooms, and cook another 5 to 10 minutes.

Traditional Salisbury Steak

Ingredients

- 1 egg
- 2 tablespoons dry bread crumbs
- 1/2 teaspoon garlic powder
- 1/4 teaspoon pepper
- 3/4 pound lean ground beef
- 3 tablespoons all-purpose flour, divided
- 2 teaspoons olive oil
- 3/4 cup water
- 2 tablespoons ketchup
- 2 teaspoons Worcestershire sauce
- 1 teaspoon beef bouillon granules
- 1 medium onion, quartered and sliced
- 1 (4 ounce) can mushroom stems and pieces, drained

Directions

In a small bowl, combine the egg, bread crumbs, garlic powder and pepper. Crumble beef over mixture; mix well. Shape into two patties; dredge in 2 tablespoons flour. In a small skillet, brown patties on both sides in oil; drain. Set patties aside.

Add the remaining flour to the skillet; whisk in water until smooth. Stir in the ketchup, Worcestershire sauce and bouillon. Add the onion and mushrooms. Bring to a boil. Return patties to the pan. Reduce heat; cover and simmer for 15-20 minutes or until beef is no longer pink. Serve gravy over patties.

Mountain Man Stew

Ingredients

3/4 cup butter
1 large green bell pepper, sliced
1/2 large onion, sliced
1 pound baby carrots
1 pound fresh mushrooms, sliced
1 teaspoon garlic powder
1 teaspoon Italian seasoning
salt and pepper to taste
1 pound cubed beef
3 pounds white potatoes, thickly sliced
1 1/2 quarts water
5 cubes beef bouillon, crumbled

Directions

In a large, deep skillet over medium heat, cook bell pepper, onion, carrots and mushrooms in butter, until onion is translucent. Stir in garlic powder, Italian seasoning, salt, pepper and beef. Cover and cook over low heat until vegetables are softened and meat is browned, stirring frequently.

Meanwhile, place potatoes in a 2-quart saucepan and cover with water. Bring to a boil and cook until tender, 15 minutes. Drain and stir potatoes into vegetable mixture.

Pour 1 1/2 quarts water into the 2-quart saucepan and dissolve the bouillon in the water. Bring to a boil, then remove from heat.

In a large mixing bowl or stock pot, carefully combine broth and vegetable mixture until well combined. Serve hot.

Wild Rice Soup

Ingredients

1 pound ground beef
2 cups chopped celery
2 cups chopped onion
3 cups water
1 (14.5 ounce) can chicken broth
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1 (6.1 ounce) box quick-cooking
long grain and wild rice mix
5 bacon strips, cooked and
crumbled

Directions

In a 3-qt. saucepan, cook beef, celery and onion until beef is browned and vegetables are tender; drain. Add water, broth, soup and rice with contents of the seasoning packet. Bring to a boil. Reduce heat; cover and simmer for 5 minutes. Garnish with bacon.

Mushroom Spinach Soup

Ingredients

3 tablespoons butter
3 leeks, chopped
2 onions, chopped
2 cloves garlic, minced
2 pounds chopped mushrooms
2 teaspoons dried savory
1/4 teaspoon dried oregano
1/3 cup sherry
9 cups chicken stock
2 tablespoons tomato paste
1 bay leaf
salt to taste
ground black pepper to taste
10 leaves fresh spinach

Directions

Saute butter, leeks, onion, and garlic until clear. Add mushrooms (except the 8 reserved chopped mushrooms), savory, oregano, sherry, stock, tomato paste and bay leaf. Simmer for 30 minutes or so.

Strain out the vegetables.

Stir the reserved mushrooms and spinach leaves into the broth, and cook until spinach is wilted. Add salt and pepper to taste. Serve garnished with Parmesan cheese if desired.

Creamy Mushrooms

Ingredients

1/4 cup butter
1/2 pound fresh mushrooms,
sliced
2 tablespoons all-purpose flour
1 1/4 cups milk
2 teaspoons soy sauce
salt and pepper to taste

Directions

Melt butter in a medium saucepan over medium heat. Saute mushrooms until tender. Stir in flour, milk and soy sauce; cook, stirring, until thickened. Season with salt and pepper to taste.

Jaeger Schnitzel

Ingredients

2 pounds boneless pork chops,
cubed
oil for frying
2 eggs, beaten
plain bread crumbs
3 (1 ounce) packages dry
mushroom gravy mix
1 pound fresh mushrooms,
coarsely chopped
1 (16 ounce) package dry egg
noodles

Directions

Pound out cubed pork, and cut in half.

Heat oil in a large skillet or Dutch oven over medium heat. Dip pork in egg, then bread crumbs, and place in hot oil. Cook, turning, until golden brown. Remove to a warm plate.

Prepare gravy mix according to package directions. Stir in mushrooms, and cook with gravy.

Meanwhile, bring a large pot of lightly salted water to a boil. Add the egg noodles, and cook until al dente, about 8 to 10 minutes; drain.

Serve pork over noodles and smother with gravy.

Blue Bacon Stuffed Mushrooms

Ingredients

3 strips bacon
6 large mushrooms
1 tablespoon butter
1/2 onion, diced
1 clove garlic, sliced
3 ounces cream cheese
3 ounces blue cheese
1/3 cup bread crumbs

Directions

Cook bacon strips in a large skillet over medium heat until crispy; drain on paper towels. While the bacon is cooking, remove stems from mushrooms. Set caps aside, and chop stems.

Add butter to skillet with bacon grease. When melted, stir in mushroom stems, onion, and garlic. Cook, stirring frequently until the onions caramelize, 15 to 20 minutes.

Preheat oven to 350 degrees F (175 degrees C). Spray a small baking dish with cooking spray.

Once the onion mixture has reached a deep, rich brown color, place into a blender along with bacon, cream cheese, blue cheese, and bread crumbs. Blend on low until ingredients are roughly chopped and evenly combined. Stuff cheese mixture into mushroom caps and place into prepared baking dish.

Bake in preheated oven until bubbly and lightly browned, 10 to 15 minutes.

Pork Tenderloin in Mustard Marinade with Cherry

Ingredients

1 (1 1/2 pound) pork tenderloin, trimmed
6 sprigs fresh rosemary, for garnish

Mustard Marinade:

1/2 cup CRISCO® Oil
1 clove garlic, minced
1/4 cup Dijon mustard
1 teaspoon black pepper
1/2 teaspoon salt
1 teaspoon dried thyme
1 teaspoon dried rosemary, crushed

Cherry Compote:

1/2 small red onion
1/4 cup shiitake mushrooms, roughly chopped
1 tablespoon CRISCO® Oil
1 cup beef broth
1 (18 ounce) jar SMUCKER'S® Cherry Preserves
1 1/2 teaspoons dried thyme
3 tablespoons chilled butter, cut into pieces

Directions

Pork Tenderloin in Mustard Marinade: Whisk together CRISCO® Oil and garlic in a medium bowl. Add remaining ingredients and whisk well.

Marinate pork tenderloin in refrigerator for 4 hours to overnight.

Grill or broil tenderloin until medium, about 8 -10 minutes. Slice on bias into 1/4-inch pieces.

Cherry Compote: Saute red onions and shitake mushrooms in CRISCO® Oil until lightly browned, about 3-5 minutes.

Add beef broth; bring to a boil and continue cooking until liquid is reduced by about half.

Reduce heat; add SMUCKER'S® Cherry Preserves and thyme. Return to a low boil and continue cooking until liquid is syrupy.

Remove from heat and whisk in chilled butter, one piece at a time.

Serve warm with the pork.

One Pot Pasta

Ingredients

- 1 teaspoon olive oil
- 1/2 cup sliced onion
- 1 cup fresh sliced mushrooms
- 1 (29 ounce) can diced tomatoes
- 1 (8 ounce) can tomato sauce
- 1 cup water
- 2 teaspoons dried basil
- 1 teaspoon dried oregano
- 1 teaspoon white sugar
- 1/4 teaspoon garlic powder
- 1/4 teaspoon ground black pepper
- 8 ounces macaroni

Directions

Spray a large nonstick skillet with nonstick cooking spray. Add oil, and heat over a medium flame. Add onion and mushrooms. Cook, stirring frequently, for 3 to 5 minutes, until tender.

Add tomatoes, tomato sauce, water, sugar, and spices to skillet. When mixture begins to boil, stir in pasta. Cover, reduce heat to medium-low, and cook 20 minutes. Stir mixture every 4 to 5 minutes while cooking.

Cheesy Brat Stew for the Slow Cooker

Ingredients

6 bratwurst links, browned and cut into 1/2 inch slices
4 medium potatoes, peeled and cubed
1 tablespoon dried minced onion
1 (15 ounce) can green beans, drained
1 small red bell pepper, seeded and chopped
2 cups shredded Cheddar cheese
1 (10.75 ounce) can cream of mushroom soup
2/3 cup water

Directions

Place the bratwurst, potatoes, minced onion, green beans, red pepper, Cheddar cheese, mushroom soup and water into a slow cooker. Cover, and cook on medium for 3 hours, or until potatoes are fork-tender.

Pasta and Fresh Cilantro Crunchy Stuff

Ingredients

4 bunches cilantro leaves
2 bunches fresh basil, stems removed
3 cloves garlic
24 ounces freshly grated Parmesan cheese
1/4 cup olive oil
salt and pepper, to taste
2 tablespoons olive oil
2 tablespoons minced garlic
2 pounds crimini mushrooms, sliced
1 (8 ounce) jar sun-dried tomatoes packed in oil, drained and chopped
3 (16 ounce) jars Alfredo pasta sauce
2 (16 ounce) packages fusilli pasta

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a blender or food processor, puree the cilantro, basil, and 3 cloves of garlic until minced very fine. Thoroughly combine the herb mixture in a large bowl with the Parmesan, and 1/4 cup of olive oil; season to taste with salt and pepper. Pack the mixture firmly, about 1 inch thick, into a medium-sized, glass baking dish.

Bake in preheated oven until the top is lightly browned and crispy, about 5 to 7 minutes. Remove from oven, stir well, and return to the oven for an additional 5 to 7 minutes until golden brown. Remove from the oven, break apart with a spoon, and allow to cool.

While the crunchy stuff is baking, heat olive oil in a large pan over low heat. Lightly brown 2 tablespoons of garlic, stir in the mushrooms, and cook until softened. Stir in the sun-dried tomatoes, and Alfredo sauce; cook to warm.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. To serve, toss pasta in sauce, and sprinkle with crunchy stuff!

Spooky Calzone Snake

Ingredients

Dough:

1 teaspoon white sugar
1 cup warm water (110 degrees F/45 degrees C)
1 (.25 ounce) package active dry yeast
2 tablespoons olive oil
1 1/2 teaspoons kosher salt
3 cups all-purpose flour, divided

Filling:

1 cup ricotta cheese
2 cups shredded mozzarella cheese
1/4 cup grated Parmesan cheese, or to taste
1 (4 ounce) package sliced pepperoni
1 tablespoon chopped fresh parsley
1/2 teaspoon Italian seasoning
1/2 cup sliced black olives (optional)
1/2 green bell pepper, cut into strips (optional)
1/2 cup sliced fresh mushrooms (optional)

1 egg
1 tablespoon water

Directions

Dissolve the sugar in the warm water in the bowl of a stand mixer fitted with a dough hook. Sprinkle the yeast over the water, and let stand for 5 minutes until the yeast softens and begins to form a creamy foam. Stir in the oil, salt, and 2 cups of flour, and mix on Low until the mixture forms a wet dough. With the machine running, add 1 cup of flour, 1/4 cup at a time, and knead until the dough pulls away from the sides of the bowl into a ball. Knead for 3 to 5 more minutes, until the dough is smooth and elastic.

Lightly oil a large bowl, then place the dough in the bowl and turn to coat with oil. Cover with a light cloth and let rise in a warm place (80 to 95 degrees F (27 to 35 degrees C)) until doubled in volume, about 1 hour.

Combine the ricotta, mozzarella, and Parmesan cheeses, pepperoni, parsley, Italian seasoning, olives, green pepper, and mushrooms in a large bowl, and set aside.

Preheat oven to 375 degrees F (190 degrees C). Line a baking sheet with parchment paper.

Punch down the dough, and roll it out into a long, flat strip about 9 inches wide by 30 inches long. Spoon the filling mixture down the center of the dough strip, leaving about 1 inch on all sides for sealing. Pull edges of the dough together; pinch to seal and form a long, filled roll. Place the roll, seam side down, onto the parchment paper in a snakey "S" shape, and tuck the ends underneath to seal. Beat the egg in a bowl with 1 tablespoon of water, and brush the egg wash over the calzone.

Bake in the preheated oven for 30 to 35 minutes, until the calzone is golden brown. Let cool for 5 minutes before cutting into individual slices.

Spinach and Mushroom Salad

Ingredients

4 slices bacon
2 eggs
2 teaspoons white sugar
2 tablespoons cider vinegar
2 tablespoons water
1/2 teaspoon salt
1 pound spinach
1/4 pound fresh mushrooms,
sliced

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Crumble and set aside. Reserve 2 tablespoons bacon fat.

Place eggs in a saucepan and cover completely with cold water. Bring water to a boil. Cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and cut in wedges.

Return 2 tablespoons bacon fat to skillet, stir in sugar, vinegar, water and salt. Keep warm.

Wash and remove stems from spinach, dry thoroughly and break into pieces in salad bowl. Pour warm dressing over and toss until coated.

Top salad with mushrooms and bacon, garnish with egg.

Stir-Fry Sesame Green Beans

Ingredients

1 pound fresh green beans, cut into 1 inch pieces
1 tablespoon canola oil
1 cup julienned sweet red pepper
1 cup sliced fresh mushrooms
1/4 cup thinly sliced green onions
2 garlic cloves, minced
3 tablespoons reduced-sodium soy sauce
2 teaspoons minced fresh gingerroot
1/4 cup dried apricots, sliced
1 teaspoon sesame oil
2 teaspoons sesame seeds, toasted

Directions

In a large nonstick skillet or wok, stir-fry beans over medium-high heat in oil for 2 minutes. Add sweet pepper and mushrooms; stir-fry 2 minutes longer. Add green onions and garlic; stir-fry for 1-2 minutes.

Combine the soy sauce and ginger; stir into skillet. Bring to a boil. Reduce heat; simmer, uncovered, for 2 minutes. Stir in apricots; cook and stir for 1 minute longer. Remove from the heat; stir in sesame oil and sesame seeds. Serve immediately.

Glenda's Mandarin Orange Salad

Ingredients

Dressing

1 onion, minced
2/3 cup white sugar
1 tablespoon dry mustard
1 teaspoon celery seed
1 teaspoon black pepper
1/2 cup distilled white vinegar
1/2 cup olive oil

Salad

1 head romaine lettuce, chopped
1 (10 ounce) can mandarin
oranges, drained
5 ounces fresh mushrooms, sliced
3 tablespoons slivered almonds
3 tablespoons crumbled cooked
bacon

Directions

Place the onion, sugar, mustard, celery seed, and black pepper into a small bowl. Pour in the vinegar, and stir until the sugar has dissolved. Whisk in the olive oil until the dressing is thick. Cover, and refrigerate at least 3 hours.

To make the salad, toss the lettuce, oranges, mushrooms, almonds, and bacon together in a large bowl. Drizzle with the dressing, and toss again to coat.

Pork Chop and Potato Casserole

Ingredients

4 pork chops
4 large baking potatoes, peeled
and sliced
1 (10.75 ounce) can condensed
cream of mushroom soup

Directions

In a large skillet, brown pork chops with a little oil over medium-high heat. An electric skillet can also be used.

Add potatoes and condensed soup. Do not dilute soup. Cover and cook for 45 minutes, or until potatoes and chops are fully cooked.

Grilled Oyster Mushrooms

Ingredients

16 ounces oyster mushroom caps
1/8 pound grated Parmesan
cheese

Directions

Prepare grill for medium heat.

Oil grate. Place mushroom caps on grill. Mushrooms cooked over the grill will cook very fast and become dried out, so move them around the fire for better heat control - don't let them burn! You can let them blacken a little bit on the edges for extra flavor. As the edges begin to toast, add a sprinkle of Parmesan cheese to each mushroom, and let it melt. Serve and eat immediately!

Omelet For Two

Ingredients

1/2 cup sliced fresh mushrooms
2 tablespoons butter or margarine,
divided
1/4 pound bulk pork sausage
1 tablespoon all-purpose flour
1/4 cup milk
1/8 teaspoon salt
pepper to taste
1/2 cup sour cream
OMELET:
4 eggs
1/4 cup milk
1/2 teaspoon salt
1/4 teaspoon pepper
2 tablespoons butter or margarine

Directions

In a large saucepan, saute mushrooms in 1 tablespoon butter. Remove mushrooms and keep warm. In the same pan, cook sausage until no longer pink; drain. Add remaining butter. Stir in flour until blended. Gradually add milk, salt and pepper. Bring to a boil; cook and stir for 2 minutes or until thickened and bubbly. Remove from the heat. Stir in sour cream and mushrooms; set aside and keep warm.

In a bowl, beat eggs, milk, salt and pepper. In a skillet, melt butter. Pour egg mixture into skillet. As eggs set, lift edges, letting uncooked portion flow underneath. Cook until eggs are completely set. Transfer to a serving plate. Spoon sausage mixture over one side of the omelet; fold in half.

Mushroom Almond Chicken

Ingredients

4 ounces fresh mushrooms, sliced
1 garlic clove, minced
1 tablespoon butter or margarine
1/2 teaspoon lemon-pepper seasoning
1/4 teaspoon cayenne pepper
1 (3 pound) broiler-fryer, skinned and cut up
3 eggs, lightly beaten
1/4 cup buttermilk
1/4 teaspoon salt
1 1/2 cups Italian-style bread crumbs
1/2 cup chopped almonds
1 1/2 teaspoons dried basil
1/2 teaspoon dried oregano
1 cup shredded Monterey Jack cheese

Directions

In a skillet, saute mushrooms and garlic in butter; set aside. Combine lemon and cayenne peppers; sprinkle over the chicken and let stand for 10 minutes. In a shallow bowl, combine eggs, buttermilk and salt. In another bowl, mix the bread crumbs, almonds, basil and oregano. Dip chicken in buttermilk mixture, then in crumb mixture, coating well. Place in a 13-in. x 9-in. x 2-in. baking pan; sprinkle with mushroom mixture. Cover and bake at 350 degrees F for 50 minutes. Uncover and bake 20 minutes longer. If desired, sprinkle with cheese and let stand for 5 minutes.

The Meatball that Fell Off the Table

Ingredients

1 tablespoon olive oil
1 small onion, finely chopped
1 egg
1 pound ground beef chuck
1 cup plain dry bread crumbs
1 teaspoon garlic salt
1 teaspoon ground coriander
1 teaspoon ground nutmeg
2 tablespoons chopped fresh parsley
ground black pepper to taste
1 (10.75 ounce) can condensed cream of mushroom soup
2 tablespoons water, or as needed

Directions

Heat the oil in a large skillet over medium-high heat. Add onions; cook and stir until tender and lightly browned.

Whisk the egg in a large bowl. Add the onion, ground beef, bread crumbs, garlic salt, coriander, nutmeg, parsley and pepper; mix well using your hands. Shape into meatballs using your hands or an ice cream scoop.

Place the meatballs into the skillet, and set over medium-high heat. Cover, and cook until browned on the bottom. Turn, and continue cooking covered, until meatballs are browned on all sides and no longer pink in the center, about 20 minutes. Drain on a paper towel, and pour excess grease out of the skillet.

Pour the cream of mushroom soup into the skillet, and stir in enough water so that it is still a fairly thick gravy. Return the meatballs to the skillet, and stir until coated. Serve over potatoes or egg noodles.

Golden Tuna Casserole

Ingredients

1 (7.25 ounce) package macaroni and cheese mix
1/2 cup chopped onion
1/4 cup chopped green pepper
1/3 cup butter or margarine
3/4 cup milk
1 (10.75 ounce) can condensed cream of celery soup, undiluted
1 (6 ounce) can tuna, drained
1 (4.5 ounce) jar sliced mushrooms, drained
1 (2 ounce) jar diced pimientos, drained

Directions

Set aside the cheese sauce packet. In a saucepan, cook macaroni according to package directions; drain and set aside. In the same pan, saute onion and green pepper in butter. Return macaroni to the pan. Add milk and contents of cheese sauce packet; stir until smooth. Stir in the soup, tuna, mushrooms and pimientos.

Pour into a greased 2-qt. baking dish. Cover and bake at 350 degrees F for 25-30 minutes or until bubbly.

Penne From Heaven

Ingredients

6 ounces uncooked penne or other small pasta
1/2 pound fresh mushrooms, sliced
1 tablespoon olive or canola oil
1 (14.5 ounce) can diced tomatoes, undrained
1 tablespoon minced fresh basil
1/4 teaspoon salt
1/3 cup crumbled feta cheese

Directions

Cook pasta according to package directions. Meanwhile, in a large skillet, saute mushrooms in oil for 5 minutes. Add the tomatoes, basil and salt; cook and stir for 5 minutes. Drain pasta and add to the skillet. Stir in the cheese; heat through.

Creamy Seafood Noodles

Ingredients

1 large onion, diced
3 cloves garlic, minced
1 cup fresh sliced mushrooms
1/2 pound uncooked scallops
3 cups water
2 (3 ounce) packages Oriental flavored ramen noodles
2 (3 ounce) packages shrimp flavored ramen noodles
2 tablespoons sour cream
salt and pepper to taste
1/2 pound cooked medium shrimp
1/2 pound imitation crabmeat

Directions

Saute the onions and garlic in a lightly oiled or buttered skillet over medium heat, for 5 minutes or until tender. Add the mushrooms and scallops and saute for 2 more minutes. Remove from heat and set aside. (Note: Be sure to not to overcook the scallops.)

In a large saucepan over high heat, bring the water to a boil. Add the ramen noodles and boil for 3 minutes, reducing heat as necessary. Stir in the soup flavor packets, sour cream and the reserved scallop mixture. Season with salt and pepper to taste, reduce heat to low and let simmer for 5 minutes.

Add the cooked shrimp and the crab, allow to heat through and serve.

Sauerkraut Soup I

Ingredients

1/3 cup dried mushrooms
1 1/2 cups boiling water
1 (32 ounce) jar sauerkraut with juice
1 1/2 quarts water
1/2 cup barley
5 tablespoons butter
1 onion, finely diced
5 tablespoons all-purpose flour
salt and pepper to taste

Directions

Steep mushrooms in 1 1/2 cups of boiling water until they are soft and you can chop them (I use a food processor). Save the water to add to the soup. It gives it a nice rich color.

Put sauerkraut, sauerkraut juice, and 1 1/2 quarts water in soup pot (5-quart Dutch oven is fine). Bring to a boil, add chopped mushrooms and mushroom water. Turn down heat and simmer for one hour.

Add barley (make sure you rinse it first), cook until barley is done.

In the meantime, melt the butter and saute onions until they're soft. Add the flour to the onion mixture to thicken. Add some of the boiling liquid from your soup to the onion mixture and when smooth add to soup.

Add salt and pepper to taste. If soup is too thick for your taste, add a little more sauerkraut juice mixed with water. Enjoy.

Easy Marinated Mushrooms

Ingredients

2 cups soy sauce
2 cups water
1 cup butter
2 cups white sugar
4 (8 ounce) packages fresh mushrooms, stems removed

Directions

In a medium saucepan over low heat, mix soy sauce, water and butter. Stir until the butter has melted, then gradually mix in the sugar until it is completely dissolved.

Place mushrooms in a slow cooker set to low, and cover with the soy sauce mixture. Cook 8 to 10 hours, stirring approximately every hour. Chill in the refrigerator until serving.

Brown Rice Bake

Ingredients

2 1/4 cups cooked brown rice
1 (10 ounce) package frozen peas, thawed
1/2 pound processed cheese food (eg. Velveeta), cubed
1 (4.5 ounce) jar sliced mushrooms, drained

Directions

In a large bowl, combine all ingredients. Transfer to a greased 1 -1/2-qt. baking dish. Cover and bake at 350 degrees F for 25-30 minutes or until heated through.

Cauliflower Supreme

Ingredients

1 head cauliflower, broken into small florets
1/2 cup butter
1/2 pound fresh mushrooms, sliced
1/2 cup green onions, sliced
1/3 cup blanched slivered almonds
2 teaspoons chicken bouillon
1 1/2 tablespoons cornstarch
1 cup water

Directions

Heat one inch of water to a boil in a saucepan over medium-high heat. Add cauliflower florets, and cook covered for 7 to 9 minutes, or until tender. Drain and set aside.

Melt the butter in a large skillet over medium heat. Saute mushrooms, onion, and almonds. Stir in the chicken bouillon. Dissolve the cornstarch in water, and gradually stir into the mushroom mixture. Cook until thickened. Pour the mushroom mixture over the hot cauliflower, and serve.

Mushroom Bagna Cauda

Ingredients

1 tablespoon butter
1 (2 ounce) can anchovy fillets,
drained
8 cloves garlic, minced
1 (10 ounce) can condensed
cream of mushroom soup
1 cup whipping cream
2 cups half and half

Directions

Melt butter in a saute pan over medium heat. Saute garlic and anchovies until the garlic has mellowed, about 2 to 3 minutes. Pour in the mushroom soup, cream, and half and half; turn heat to low and cook for 45 minutes, making sure the mixture does not boil.

Company Casserole

Ingredients

1 (8 ounce) package egg noodles
1 pound lean ground beef
1 onion, chopped
2 (7 ounce) cans tomato sauce with mushrooms
1 teaspoon salt
1/4 teaspoon black pepper
1/4 teaspoon ground cinnamon
1 cup cottage cheese
1/2 cup chopped green onions
1/2 cup shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a skillet over medium heat, brown the ground beef with the onion until no pink shows; drain. Mix in 1 of the cans of tomato sauce, salt, pepper and cinnamon. Pour into shallow 3 quart casserole baking dish.

Pour in noodles in an even layer. Top with cottage cheese; sprinkle with onions and Cheddar cheese. Pour on remaining can of tomato sauce.

Bake in a preheated oven for 30 minutes.

Verdelho Spinach, Mushroom and Tuna Casserole

Ingredients

1 (16 ounce) package elbow macaroni
2 teaspoons olive oil
5 fresh mushrooms
1/2 teaspoon paprika
1/2 teaspoon chili powder
1 1/2 teaspoons dried oregano
1/4 cup Verdelho wine
1/2 (13.5 ounce) can spinach, drained
3/4 cup part-skim ricotta cheese
1 (12 ounce) can tuna, drained
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup milk
4 slices bread, toasted

Directions

Preheat the oven to 300 degrees F (150 degrees C). Bring a large pot of lightly salted water to a boil. Add macaroni, and cook until tender, about 8 minutes. Drain.

Heat olive oil in a skillet over medium heat. Add mushrooms, and saute until tender. Season with paprika, chili powder, and oregano. Pour in the wine, and let simmer for 5 minutes.

Stir in the spinach, and simmer until heated through. Stir the spinach mixture into the drained macaroni. Mix in the tuna. Combine the condensed soup and milk; stir into the mixture until evenly coated. Transfer to a 9x13 inch baking dish. Crumble toasted bread over the top.

Bake for 20 to 25 minutes in the preheated oven, until the top is crispy and browned.

Cajun Wild Rice

Ingredients

1 cup uncooked wild rice
1 (14 ounce) can chicken broth
1/4 cup water
1/2 pound andouille sausage,
diced
1/2 cup diced sweet onion
1 cup chopped fresh mushrooms
1 tablespoon minced garlic
1 (10.75 ounce) can condensed
cream of mushroom soup

Directions

In a saucepan, combine the wild rice, chicken broth, water, sausage, onion, mushrooms and garlic. Bring to a boil, then reduce heat to low, cover, and simmer for 25 to 30 minutes, or until rice is tender. Remove from the heat, and stir in the cream of mushroom soup. It's that easy!

Chunky Broccoli Cheese Soup

Ingredients

1 large onion, diced
1/2 cup butter
1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of celery soup
2 (10 ounce) packages chopped frozen broccoli, thawed
2 (10 ounce) cans chunk chicken, drained
1 (2 pound) loaf processed cheese, cubed
1 (16 ounce) can sliced mushrooms, drained
4 cups milk

Directions

In a large soup pot over medium heat, cook onion in butter until onion is translucent. Stir in cream of chicken, cream of mushroom, cream of celery, broccoli, chicken, processed cheese, mushrooms and milk. Cook, stirring frequently, until cheese is melted and broccoli is tender, 10 to 20 minutes. Serve at once.

Zucchini Oven Frittata

Ingredients

1 cup water
3 tablespoons olive oil
1/2 teaspoon salt
1/2 green bell pepper, seeded and chopped
3 zucchini, cut into 1/2-inch slices
2 cloves garlic, peeled
1 small onion, diced
6 fresh chopped mushrooms
1 tablespoon butter
5 eggs
salt and pepper to taste
1 cup shredded mozzarella cheese
3 tablespoons Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet or sauce pan, combine water, olive oil, salt, green pepper, zucchini and garlic cloves. Simmer until zucchini is tender, about 5 to 7 minutes.

Drain off water and discard garlic. Stir in onion, mushrooms and butter. Cook until onion is transparent. Add eggs and stir; season with salt and pepper. Cook over low heat until eggs are firm.

Sprinkle mozzarella cheese over eggs. Bake in preheated oven for 10 minutes. Remove from oven and sprinkle with Parmesan cheese. Place under broiler for 5 minutes. Let stand 5 minutes before cutting into wedges and serving.

Stroganoff Soup

Ingredients

1 (16 ounce) package dry egg noodles
1 1/2 pounds round steak, cut into small pieces
1 small yellow onion, diced
2 (10.75 ounce) cans condensed cream of mushroom soup
2 2/3 cups water
1 (16 ounce) container sour cream
1 teaspoon steak sauce

Directions

Bring a large pot of lightly salted water to a boil. Add egg noodles and cook for 8 to 10 minutes, or until al dente; drain and rinse under hot water.

In a slow cooker, combine the soup, 2 2/3 cup (or 2 soup cans) of water, sour cream and steak sauce. Mix until smooth. Add cooked steak pieces, onions and cooked noodles. Cook on low for 2 hours, or to desired taste and consistency.

In a large skillet, brown the round steak pieces with the onion to desired doneness.

Clubhouse Chicken

Ingredients

8 (4 ounce) skinless, boneless chicken breast halves
2 tablespoons canola oil
1 (28 ounce) can stewed tomatoes, cut up
1 1/2 cups sliced fresh mushrooms
1 large green pepper, julienned
1 medium onion, chopped
1/2 cup water
3 teaspoons Italian seasoning
1/4 teaspoon pepper
3 tablespoons all-purpose flour
1/4 cup cold water
Hot cooked rice

Directions

In a large skillet, brown chicken on both sides in oil. Stir in the tomatoes, mushrooms, green pepper, onion, water, Italian seasoning and pepper. bring to a boil. Reduce heat; cover and simmer for 10-15 minutes or until chicken juices run clear.

Remove chicken and keep warm. Combine the flour and cold water until smooth; stir into tomato mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve chicken and sauce over rice.

Eggplant Red Gravy with Anchovies

Ingredients

3 tablespoons olive oil
1 large onion, chopped
1 green bell pepper, seeded and cubed
3 cloves garlic, minced
1 pinch red pepper flakes (optional)
1/8 teaspoon dried oregano
1 bay leaf
4 cups peeled, cubed eggplant
1 (16 ounce) can crushed Italian tomatoes, with liquid
1/4 cup tomato paste (optional)
2 cups sliced fresh mushrooms
1 1/2 (2 ounce) cans anchovies with capers, mashed
salt and ground black pepper to taste
1 (16 ounce) package angel hair pasta
1/2 cup grated Parmesan cheese for topping

Directions

Heat the oil in a heavy saucepan over medium heat. Add the onion, bell pepper, garlic, red pepper flakes, oregano, and bay leaf. Cook and stir until the onion is tender.

Stir in the eggplant, tomatoes (with liquid), tomato paste, mushrooms, and anchovies. Cover, and simmer over low heat until eggplant is tender, about 30 minutes. Stir frequently. When the eggplant is tender, remove the lid, and cook until most of the liquid from the tomatoes has boiled off. Season with salt and pepper to taste.

While the sauce is simmering, bring a large pot of lightly salted water to a boil. Add the pasta, and cook for 4 minutes, or until tender. Drain, and stir in the eggplant gravy. Top with Parmesan cheese, and serve.

Potato Pork Skillet

Ingredients

1 pound pork tenderloin, cut into 1/4-inch-thick slices
2 tablespoons butter or stick margarine
1 (14.5 ounce) can chicken broth, divided
8 small red potatoes, quartered
1 tablespoon Dijon mustard
2 teaspoons Worcestershire sauce
1/4 teaspoon salt
1/8 teaspoon pepper
1 cup sliced fresh mushrooms
1/2 cup sliced green onions
2 tablespoons all-purpose flour

Directions

In a large skillet over medium-high heat, brown pork in butter on both sides. Remove and keep warm. Set aside 1/4 cup of broth. Add the potatoes, mustard, Worcestershire sauce, salt, pepper and remaining broth to the skillet. Bring to a boil. Reduce heat; cover and simmer for 15-17 minutes or until the potatoes are tender.

Stir in mushrooms, onions and pork. Cover and simmer for 5 minutes longer or until meat is no longer pink. In a small bowl, combine the flour and reserved broth until smooth. Stir into pork mixture. Bring to a boil; cook and stir for 2 minutes or until thickened.

Eat Your Veggies Pasta Salad

Ingredients

3 cups fusilli pasta
3/4 cup broccoli florets
3/4 cup cauliflower florets
1/2 cup red onion, sliced
1/2 cup thinly sliced carrots
1/2 cup red bell pepper, chopped
1/2 cup chopped green bell pepper
1/2 cup chopped mushrooms
1/2 cup chopped celery
3/4 cup light mayonnaise
1/4 cup distilled white vinegar
1/4 cup SLENDA® No Calorie Sweetener, Granulated
Salt and pepper to taste

Directions

Cook pasta according to package directions. Drain and rinse pasta under cold water.

Place pasta in a large serving bowl add the all the vegetables and toss to combine.

Combine the mayonnaise, vinegar and SLENDA® Granulated Sweetener; whisk until smooth. Pour over salad and mix well. Season to taste with salt and pepper and serve.

Peppered Shrimp Alfredo

Ingredients

12 ounces penne pasta
1/4 cup butter
2 tablespoons extra-virgin olive oil
1 onion, diced
2 cloves garlic, minced
1 red bell pepper, diced
1/2 pound portobello mushrooms, diced
1 pound medium shrimp, peeled and deveined
1 (15 ounce) jar Alfredo sauce
1/2 cup grated Romano cheese
1/2 cup cream
1 teaspoon cayenne pepper, or more to taste
Salt and pepper to taste
1/4 cup chopped parsley

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, melt butter together with the olive oil in a saucepan over medium heat. Stir in onion, and cook until softened and translucent, about 2 minutes. Stir in garlic, red pepper, and mushroom; cook over medium-high heat until soft, about 2 minutes more.

Stir in the shrimp, and cook until firm and pink, then pour in Alfredo sauce, Romano cheese, and cream; bring to a simmer stirring constantly until thickened, about 5 minutes. Season with cayenne, salt, and pepper to taste. Stir drained pasta into the sauce, and serve sprinkled with chopped parsley.

Shepherd's Pie

Ingredients

1 pound ground beef
1 medium onion, chopped
1 (10.75 ounce) can Campbell's®
Condensed Cream of Mushroom
Soup (Regular or 98% Fat Free)
1 tablespoon ketchup
1/8 teaspoon ground black
pepper
1 cup frozen peas and carrots
1 cup milk
2 tablespoons butter
1 1/3 cups instant mashed potato
flakes or buds

Directions

Cook beef and onion in 10-inch skillet over medium-high heat until well browned, stirring to break up meat. Pour off fat.

Stir soup, ketchup, black pepper and peas and carrots into skillet. Spoon beef mixture in 9-inch pie plate.

Heat milk and butter in 2-quart saucepan over medium-high heat to a boil. Remove from heat. Slowly stir in potatoes. Spoon potatoes over beef mixture.

Bake at 400 degrees F for 15 minutes or until potatoes are lightly browned.

Aussie Omelet

Ingredients

1 onion, diced
1 clove garlic, crushed
1/2 cup sliced fresh mushrooms
1/4 cup diced green bell pepper
12 medium shrimp - peeled and deveined
5 eggs
1/2 cup milk
1 teaspoon curry powder
salt and pepper to taste
1 tablespoon olive oil
4 ounces shredded Cheddar cheese
1 tomato, sliced

Directions

In a medium nonstick saucepan over medium heat, cook and stir the onion, garlic, mushrooms and pepper until tender, about 5 minutes. Mix in shrimp, and cook until opaque. Remove from heat, and set aside.

In a medium bowl, beat together eggs and milk. Mix in curry powder, salt and pepper.

Heat the olive oil in a medium saucepan over medium heat. Pour in egg mixture, and cook 5 minutes, or until firm. Top with Cheddar cheese, tomato and the onion and shrimp mixture. Fold eggs over filling, and serve warm.

Green Bean Casserole III

Ingredients

4 (15 ounce) cans green beans,
drained
1 (10.75 ounce) can condensed
cream of chicken and mushroom
soup
10 3/4 fluid ounces milk
1 (6 ounce) can French fried
onions
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, mix the green beans with the soup and milk. Gently stir in half the French fried onions. Transfer to a non-greased 9x13 inch baking dish, and season with salt and pepper. Top with remaining French fried onions.

Bake in the preheated oven for approximately 30 minutes or until bubbly. Serve hot.

Davy's Gravy

Ingredients

1 pound ground beef
1 onion, chopped
1 (10.75 ounce) can fat free condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of celery soup
1 (8 ounce) can canned mushrooms
1 tablespoon soy sauce
2 tablespoons steak sauce
1 tablespoon Worcestershire sauce
1 tablespoon cider vinegar
1 tablespoon lemon juice
1 tablespoon white sugar
1/2 teaspoon curry powder
1/2 teaspoon garlic powder
1 pinch cayenne pepper
1 pinch dried oregano
salt to taste
1 teaspoon cornstarch
1 cup water

Directions

In a large skillet over medium high heat, combine the ground beef and the onion and saute for 10 minutes, or until the meat is browned and the onion is tender.

In a large pot over high heat, combine the soups, mushrooms, soy sauce, steak sauce, Worcestershire sauce, vinegar, lemon juice, sugar, curry powder to taste, garlic powder, cayenne pepper and oregano and season with salt to taste.

Bring to a slow boil, stirring often to prevent burning. When hot, add the meat and onion mixture.

In a separate small bowl, combine the cornstarch and water, stirring until cornstarch is dissolved, and add slowly to the sauce, stirring well. (Note: This will thicken the sauce so only do this if you feel it's necessary.)

Lamb Kebabs with Kahlua Peanut Sauce

Ingredients

Kebabs:

2 pounds boned leg of lamb
4 cloves garlic
2 cups tomato juice
1 tablespoon cumin powder
Salt and pepper
2 red peppers
2 green peppers
16 button mushrooms

Kahlua Peanut Sauce:

2 small onions
1 tablespoon olive oil
2 cloves garlic
1/2 teaspoon cayenne pepper
1/2 teaspoon cumin powder
3/4 cup tomato juice
3/4 cup Kahlua
8 ounces crunchy peanut butter
1/2 cup chicken stock
Salt and pepper

Directions

Cut the lamb into 1 inch cubes. Crush the garlic cloves and add to the tomato juice. Season with the salt and pepper and cumin powder. Marinate the lamb cubes overnight.

Drain lamb cubes and wash and remove the seeds from the pepper and cut into 1 inch squares. Thread the lamb, green and red peppers and mushrooms alternately onto 8 kebab skewers. Brush with oil and grill slowly until the lamb is just cooked through.

Prepare the Kahlua Peanut Sauce: Peel and finely chop the onions. Saute in the oil with the crushed garlic. Add the cayenne pepper and cumin powder and cook gently for 1 to 2 minutes more. Add the tomato juice, Kahlua, peanut butter and stock. Simmer over a low heat for 10 minutes, stirring from time to time.

Serve cooked kebabs on a bed of rice with the Kahlua Peanut Sauce.

Trish's Tuna Casserole

Ingredients

1 1/2 (8 ounce) packages egg noodles
1 (9 ounce) can tuna, undrained
1 (10.75 ounce) can condensed cream of mushroom soup
1 (15 ounce) can peas with mushrooms and pearl onions (such as Le Sueur®), undrained
1 onion, chopped
1/2 cup milk
salt and black pepper to taste
1/2 cup dry bread crumbs

Directions

Preheat an oven to 350 degrees F (175 degrees C). Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the egg noodles and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 5 minutes. Drain well in a colander set in the sink.

While the pasta is cooking, stir the tuna, condensed soup, peas with mushrooms and onions, onion, milk, salt, and pepper in a bowl until evenly mixed. Gently stir in the cooked pasta, then pour the mixture into a 9x13 inch baking dish. Sprinkle evenly with dry bread crumbs.

Bake in the preheated oven until the casserole is bubbling and the bread crumbs are golden brown, about 20 minutes.

Oh-So-Good Chicken

Ingredients

4 teaspoons olive oil
6 tablespoons sour cream
4 ounces shredded Cheddar cheese
2 cups fresh sliced mushrooms
1 (16 ounce) jar salsa
2 cups cooked white rice
8 ounces boneless chicken breast halves, cooked and diced

Directions

In a skillet, heat oil over medium heat. Saute mushrooms.

Combine mushrooms, sour cream, cheese, salsa, rice, and chicken. Place in a greased casserole dish.

Bake at 350 degrees F (175 degrees C) for 25 to 35 minutes.

Mushroom Crescents

Ingredients

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

Directions

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.

Easiest Brown Gravy Ever

Ingredients

1 (10.75 ounce) can cream of mushroom soup
1 (10.25 ounce) can beef gravy
1 1/4 cups Marsala wine
1/4 teaspoon kosher salt, or to taste

Directions

Whisk together the mushroom soup, beef gravy, and Marsala wine in a saucepan. Bring to a simmer over medium heat and cook for 10 minutes, whisking frequently. Season to taste with kosher salt before serving.

Ham 'N' Florets In a Basket

Ingredients

2 frozen puff pastry shells
1 cup small cauliflowerets
1 small onion, finely chopped
1/4 cup sliced fresh mushrooms
2 tablespoons butter or margarine
1 tablespoon all-purpose flour
3/4 teaspoon chicken bouillon granules
Dash pepper
1/2 cup milk
1/2 cup diced fully cooked ham
1/4 cup shredded Cheddar cheese

Directions

Prepare the pastry shells according to package directions; set aside. Place the cauliflower in steamer basket. Place in a saucepan over 1 in. of water; bring to a boil. Cover and steam for 5-8 minutes or until cauliflower is crisp-tender.

In a skillet, saute onion and mushrooms in butter until tender. Stir in the flour, bouillon and pepper until blended. Gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in ham and cauliflower. Remove from the heat. Stir in cheese until melted. Spoon into pastry shells.

TysonB® Chicken Pita Pockets

Ingredients

3 TysonB® Grilled & ReadyB,ý
Fully Cooked Grilled Breast Fillets
3/4 cup ranch-style salad dressing
1 teaspoon dill weed, dried
2 tablespoons vegetable oil
1 cup mushrooms, fresh; sliced
1 medium onion, thinly sliced,
separated into rings
1 cup lettuce, shredded
4 large pita bread pockets, halved

Directions

Blend salad dressing and dill in a small bowl. Set aside.

Cook chicken according to package directions. Dice.

Heat oil in large nonstick skillet over medium. Add mushrooms and onion; cook 3 to 5 minutes or until vegetables are tender. Add chicken and stir.

Broccoli Pork Stir-Fry

Ingredients

1 (3 ounce) package pork ramen noodles
1 cup warm water
2 teaspoons cornstarch
1/2 teaspoon garlic powder
1/4 teaspoon crushed red pepper flakes
2/3 cup cold water
1 1/2 teaspoons reduced-sodium soy sauce
1 teaspoon white vinegar
4 teaspoons canola oil
1/2 pound pork tenderloin, thinly sliced
6 large fresh mushrooms, sliced
1 cup fresh broccoli florets
1/2 cup julienned sweet red pepper
3 green onions, sliced (white parts only)

Directions

Set aside 1 teaspoon of seasoning from seasoning packet (discard remaining seasoning or save for another use). Break noodles into small pieces and place in a microwave-safe dish; add warm water. Microwave, uncovered, on high for 2 minutes. Drain and set aside.

In a small bowl, combine the cornstarch, garlic powder, pepper flakes and reserved seasoning. Stir in the cold water, soy sauce and vinegar until smooth; set aside.

In a large skillet or wok, heat oil; stir-fry pork and mushrooms for 5 minutes. Add broccoli and red pepper. Stir-fry for 4-5 minutes or until vegetables are crisp-tender and pork is no longer pink. Stir cornstarch mixture and stir into skillet. Add noodles and onions. Bring to a boil; cook and stir for 2 minutes or until thickened.

Very Easy Mushroom Barley Soup

Ingredients

1/4 cup olive oil
1 cup chopped onion
3/4 cup diced carrots
1/2 cup chopped celery
1 teaspoon minced garlic
1 pound sliced fresh mushrooms
6 cups chicken broth
3/4 cup barley
salt and pepper to taste

Directions

Heat the oil in a large soup pot over medium heat. Add the onion, carrots, celery and garlic; cook and stir until onions are tender and transparent. Stir in mushrooms and continue to cook for a few minutes. Pour in the chicken broth and add barley. Bring to a boil, then reduce heat to low. Cover and simmer until barley is tender, about 50 minutes. Season with salt and pepper before serving.

Antipasto Skewers

Ingredients

10 ounces Havarti cheese, cubed
2 cloves garlic, minced
3 tablespoons olive oil
1 tablespoon fresh parsley,
chopped
salt and pepper to taste
1 (6 ounce) jar mushroom caps,
drained
6 slices cocktail rye bread,
quartered

Directions

Mix garlic, olive oil, parsley, salt, and pepper together in a medium bowl. Toss in mushrooms, and allow to marinate for 20 minutes.

Thread one piece each, bread, mushroom, and havarti onto cocktail toothpicks or small skewers. Arrange on a platter, drizzle with remaining marinade, and serve.

Microwave Sausage and Clam Soup

Ingredients

1 1/2 pounds hot Italian sausage
1/4 cup olive oil
3 cloves garlic, minced
2 onions, chopped
1 green bell pepper, chopped
1 bunch snipped fresh parsley
1 teaspoon dried basil
1 pound fresh mushrooms, sliced
1 (28 ounce) can whole peeled tomatoes with juice
1 cup dry white wine
4 (6.5 ounce) cans minced clams, drained with juice reserved
1 teaspoon salt

Directions

In a large microwave-safe dish, microwave sausage 5 minutes on high, until no longer pink. Remove sausage from dish. Stir garlic and olive oil into sausage drippings and microwave 1 minute. Stir in onion, bell pepper, parsley and basil and microwave 4 minutes, until just tender.

Stir in the mushrooms and cook 2 minutes. Then stir in the tomatoes, wine and reserved clam juice. Cover and cook 10 minutes, stirring once.

Stir in the sausage and cook 5 minutes more. Let stand 5 minutes before stirring in the clams and salt. Serve hot.

Slow Cooker Chops

Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup
1/4 cup water
1 1/2 pounds boneless pork chops
1 teaspoon ground black pepper
1 (14.5 ounce) can green beans
4 potatoes, peeled and cubed

Directions

Pour soup into slow cooker. Stir in water to thin soup slightly. Season each pork chop with a dash of pepper, and place chops in slow cooker. Cover, and cook on Low for 7 to 8 hours.

Add green beans and potatoes, and cook on High for 2 to 2 1/2 hours. Stir, remove from heat, and serve.

Creamy Turkey Cleanup

Ingredients

1 1/2 cups uncooked instant rice
1 cup fresh broccoli florets
1 medium carrot, coarsely
chopped
2 tablespoons water
2 cups cubed cooked turkey
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
3/4 cup milk
3 tablespoons grated Parmesan
cheese
1/2 teaspoon salt
1/2 teaspoon pepper

Directions

Cook rice according to package directions. Meanwhile, in a large microwave-safe bowl, combine the broccoli, carrot and water. Cover and microwave on high for 2-4 minutes or until crisp-tender; drain. Stir in turkey, soup, milk, Parmesan cheese, salt, pepper and rice. Microwave, uncovered, for 2-3 minutes or until heated through, stirring twice.

Broccoli Hamburger Casserole

Ingredients

2 (16 ounce) packages frozen broccoli
2 pounds ground beef
1 (8 ounce) package fresh mushrooms
1 large onion, chopped
salt to taste
ground black pepper to taste
2 (10.75 ounce) cans condensed cream of celery soup
1 (16 ounce) container sour cream
1 (16 ounce) package shredded Monterey Jack cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Prepare the broccoli according to package directions.

In a skillet over medium heat, mix the ground beef, mushrooms, and onion. Cook until beef is evenly brown; drain grease. Season with salt and pepper, and mix in cream of celery soup and sour cream. Continue cooking until heated through. Transfer to a medium baking dish, and evenly layer with broccoli. Top with cheese.

Bake 1 hour in the preheated oven, until bubbly and lightly brown.

Baked Flounder

Ingredients

2/3 cup sliced green onions
1/2 cup sliced fresh mushrooms
2 pounds flounder or sole fillets
1 teaspoon dried marjoram
1/2 teaspoon salt
1/8 teaspoon pepper
2 tablespoons dry white wine or chicken broth
2 teaspoons lemon juice
1/4 cup shredded reduced-fat Mexican cheese blend
1/4 cup soft whole wheat bread crumbs
2 tablespoons butter, melted

Directions

Sprinkle the green onions and mushrooms into a 13-in. x 9-in. x 2-in. baking dish coated with nonstick cooking spray. Arrange fish over vegetables, overlapping the thickest end of fillets over the thin end. Sprinkle with marjoram, salt and pepper.

Pour wine or broth and lemon juice over fish. Cover with cheese and bread crumbs; drizzle with butter. Bake, uncovered, at 400 degrees F for 10-12 minutes or until fish flakes easily with a fork.

Mashed Potatoes with Fried Mushroom, Bacon,

Ingredients

6 Yukon Gold potatoes, peeled and quartered
5 slices bacon
1 tablespoon vegetable oil
6 medium mushrooms, sliced
1 medium onion, sliced
2 tablespoons butter
2 tablespoons ranch dressing

Directions

Add potatoes to a large pot of water and bring to a boil. Cook until the potatoes are soft, about 20 minutes.

Meanwhile, place the bacon slices in a large skillet over medium heat, and cook until crisp. Remove to paper towels.

Wipe out the skillet, return to stove, and pour in vegetable oil. Stir in mushrooms and onion, and cook until onion is soft and translucent.

When the potatoes are done, drain water, and place potatoes in a large bowl. Mash in butter and ranch dressing. With a potato masher or electric mixer, continue to mash until the potatoes are smooth. Stir in the mushrooms, onions, and crumbled bacon.

Minced Lamb Bake

Ingredients

2 tablespoons olive oil
1 medium onion, finely chopped
1/2 pound ground lamb
4 fresh mushrooms, sliced
1 cup dried small pasta shells,
cooked according to pkg.
directions
2 cups bottled marinara sauce
1 teaspoon butter
4 teaspoons all-purpose flour
1 cup milk
1 egg, beaten
1 cup grated Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat the olive oil in a wok over medium heat, add the onion and fry until soft and tender. Stir in the lamb and mushrooms; cook until the meat has browned, stirring occasionally to break up the meat. Pour in the marinara sauce and bring to a simmer. Stir in the cooked pasta, then pour into an ovenproof baking dish.

Melt the butter in a small saucepan over low heat. Pour in the flour and mix well. Pour in the milk, increase the heat to medium, and cook until thickened. Stir 1/4 cup of the thickened milk into the egg, about a tablespoon at a time to temper the egg, then pour the egg into the remaining sauce and whisk together. Spread this white sauce over the pasta and sprinkle with cheese.

Bake in preheated oven until browned and crispy, about 30 minutes.

Mushroom Meatloaf

Ingredients

2 pounds lean ground beef
1/2 pound fresh mushrooms, all
minced except for 6
3/4 cup fresh bread crumbs
1/2 cup minced onion
1/2 cup ketchup
2 eggs, beaten
1 1/2 teaspoons salt
1/2 teaspoon ground black
pepper

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large mixing bowl, combine ground meat, minced mushrooms, bread crumbs, onion, ketchup, eggs, and salt and pepper. Mix well. Spread 1/2 of the mixture into the bottom of a loaf pan. Arrange 6 whole mushrooms stem down into meat. Top with rest of meat, patting to combine both halves.

Bake for 1 hour and 45 minutes, or until done. Internal temperature should measure 160 degrees F (70 degrees C) when done.

Nutty Brown Rice Salad

Ingredients

1 cup uncooked brown rice
1 1/2 cups water
1 (15 ounce) can kidney beans,
rinsed and drained
1/4 cup chopped red onion
1/4 cup sliced fresh mushrooms
1/4 cup bite-size broccoli florets
1/4 cup chopped green bell
pepper
1/4 cup chopped red bell pepper
1/4 cup chopped yellow bell
pepper
2 tablespoons chopped raw
almonds
1/4 teaspoon coarse black pepper
2 tablespoons fat free Italian-style
dressing
1 tablespoon extra-virgin olive oil

Directions

Combine the rice and water in a small saucepan; bring to a boil over high heat. Cover, and reduce the heat to medium-low. Simmer until the rice is tender, and the liquid has been absorbed, 45 to 50 minutes. Remove from heat and allow to cool.

Place cooled rice in a large bowl. Stir in the kidney beans, red onions, mushrooms, broccoli, bell peppers, and almonds; season with pepper. Toss salad with the Italian dressing and olive oil.

Chill for at least one hour before serving.

Curried Microwaved Chicken

Ingredients

1 apple - peeled, cored, and chopped
1 onion, chopped
2 tablespoons butter
3 teaspoons curry powder
1 (10.75 ounce) can condensed cream of mushroom soup
1 cup heavy cream
salt and pepper to taste
8 chicken thighs, cut into bite size pieces
3/4 cup fresh sliced mushrooms
1 teaspoon paprika

Directions

In a microwave safe dish cook the apple and onion in the curry powder and butter or margarine on high power for 3 minutes. Stir in the soup, cream and salt and pepper.

Place the chicken in an 8x12 inch microwave safe baking dish and cover with the curry sauce. Sprinkle the top with paprika.

Cover with wax paper and microwave on at full power for 30 minutes. Test to see if chicken is done and tender. If not microwave at full power for another 15 to 20 minutes. Checking every 5 minutes or so.

Yummy Tater Tot Casserole

Ingredients

1 tablespoon vegetable oil
1 large onion, chopped
1 (32 ounce) package frozen tater tots, (such as McCain® Tasti Taters)
1 (10.75 ounce) can cream of mushroom soup
8 ounces sour cream
1 cup melted butter
1 1/2 cups shredded Cheddar cheese
1 tablespoon ground black pepper
salt to taste
1 (7 ounce) bag sour cream-and-onion-flavored potato chips, crushed

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a large casserole dish.

Heat the vegetable oil in a skillet over medium heat; cook the onion in the hot oil until softened, 5 to 7 minutes. Mix the cooked onions, tater tots, mushroom soup, sour cream, butter, pepper, and salt together in a large bowl until the tater tots are evenly coated. Stir the Cheddar cheese in a little bit at a time until evenly distributed throughout the mixture; pour into the prepared dish. Sprinkle the potato chips over the top.

Bake until golden brown on top, 45 to 60 minutes.

Chinese Sizzling Rice Soup

Ingredients

3 ounces baby shrimp
3 ounces skinless, boneless
chicken pieces cut into chunks
1 egg
4 tablespoons cornstarch
4 cups vegetable oil for frying
3 cups chicken broth
1 ounce mushrooms, chopped
2 tablespoons chopped water
chestnuts
1/8 cup diced bamboo shoots
1/3 cup fresh green beans, cut
into 1 inch pieces
1/2 teaspoon salt
1 tablespoon sherry
2/3 cup uncooked white rice

Directions

Mix together the shrimp, chicken, egg, and cornstarch.

Heat 3 cups of the oil in wok. When it is hot, add shrimp and chicken mixture. Cook for 1/2 minute and drain.

Place above mixture in pot with the broth, mushroom, water chestnuts, bamboo shoots, and green beans. Bring to a boil. Add salt and sherry. Return to a boil. Reduce heat and allow to simmer.

Meanwhile, heat the remaining 1 cup of oil until it is hot. Add rice and brown quickly. Drain and add to soup. Serve and enjoy!

Spaghetti Chicken Casserole

Ingredients

3 cups cooked, cubed chicken meat
8 ounces spaghetti, broken into pieces
1/4 cup chopped pimento peppers
1/4 cup chopped green bell pepper
1/2 cup chopped onion
1 (10.75 ounce) can condensed cream of mushroom soup
1/4 cup white wine
2 cups shredded Cheddar cheese
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Put spaghetti in a large pot of salted boiling water and cook about 8 to 10 minutes, until it is al dente. Drain.

In a large bowl combine the chicken, cooked spaghetti, pimento, bell pepper, onion, soup, wine, 1 1/2 cups of the shredded cheese, salt and pepper. Mix all together and spread into a 9x13 inch baking dish. Bake in the preheated oven for 30 minutes. Top with the remaining 1/2 cup of cheese and bake another 15 minutes.

Grilled Tequila Portobello

Ingredients

1/4 cup tequila
1/8 cup unsalted butter, melted
2 tablespoons roasted garlic oil
1 lime, juiced
3 cloves garlic, minced
1 large portobello mushroom, cut
into 3/4 inch slices

Directions

In a small bowl, mix together tequila, melted butter, roasted garlic oil, lime juice, and minced garlic. Let stand for at least 15 minutes.

Preheat grill for medium heat.

Brush grate with vegetable oil. Brush mushroom slices with tequila mixture, and place on grill. Cook until the mushroom slices begin to wilt, then turn and brush with more of the tequila mixture. Cook for a few minutes, until mushrooms are tender. Watch carefully so they do not burn.

Chinese Style Stuffed Mushrooms

Ingredients

15 large fresh mushrooms, stems removed
1/2 pound ground pork
1/4 slice Chinese salted turnip (chung choi), rinsed and chopped
1 tablespoon soy sauce
3 tablespoons finely chopped canned water chestnuts
1/4 teaspoon salt
1/4 teaspoon white sugar

Directions

Remove stems from mushrooms and discard or save for another use. Wipe caps clean with a dry towel.

In a bowl, combine the pork, turnip, soy sauce, water chestnuts, salt, and sugar until thoroughly mixed. Spoon stuffing tightly into mushroom caps. Arrange in a steamer basket, stuffing side up, over boiling water. Cover, and cook for 30 minutes. Serve hot.

Creamed Onion Bake

Ingredients

1/4 cup butter
1 1/2 cups Pepperidge Farm®
Cornbread Stuffing
2 tablespoons chopped fresh
parsley
3 large onions , cut in half and
sliced
1 (10.75 ounce) can Campbell's®
Condensed Cream of Mushroom
Soup (Regular or 98% Fat Free)
1/4 cup milk
1 cup frozen peas
1 cup shredded Cheddar cheese

Directions

Heat half the butter in a 1-quart saucepan over medium heat until melted. Remove the saucepan from the heat. Add the stuffing and parsley and mix lightly.

Heat the remaining butter in a 10-inch skillet over medium heat. Add the onions and cook until tender, stirring occasionally. Stir the soup, milk and peas in the skillet.

Spoon the soup mixture into a 2-quart shallow baking dish. Sprinkle with the cheese and the stuffing mixture.

Bake at 350 degrees F for 30 minutes or until the mixture is hot and bubbling.

Swiss Steak Quick and Easy

Ingredients

1 tablespoon vegetable oil
2 pounds cube steaks, pounded thin and cut into bite-size pieces
1 1/2 tablespoons all-purpose flour
1 medium onion, chopped
1 pound mushrooms, sliced
salt and pepper to taste
1 (1.2 ounce) package brown gravy mix
2 (14.5 ounce) cans stewed tomatoes
1 (12 ounce) package egg noodles

Directions

Heat oil in a Dutch oven over medium heat. Dredge steak strips in flour. Working in batches, place strips in hot oil. Fry until browned on both sides. Remove to a warm platter. When all meat is browned, return meat to Dutch oven, and stir in onions, mushrooms, salt, pepper, gravy mix, and stewed tomatoes. Bring to a boil, then simmer about 30 to 45 minutes.

About 20 minutes before steak is finished, fill a large pot with water and bring to a boil. Add pasta, and cook until al dente, about 8 to 10 minutes; drain.

Serve Swiss steak over noodles.

Soothing Chicken Soup

Ingredients

2 cups sliced celery
3 quarts chicken broth
4 cups cubed cooked chicken
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 cup uncooked instant rice
1 envelope onion soup mix
1 teaspoon poultry seasoning
1/2 teaspoon seasoned salt
1/2 teaspoon dried thyme
1/2 teaspoon pepper

Directions

In a Dutch oven or soup kettle, simmer celery in broth until tender. Stir in the remaining ingredients. Bring to a boil. Reduce heat; cover and simmer for 6-8 minutes or until the rice is tender.

Roasted Asparagus and Mushrooms

Ingredients

1 bunch fresh asparagus, trimmed
1/2 pound fresh mushrooms,
quartered
2 sprigs fresh rosemary, minced
2 teaspoons olive oil
kosher salt to taste
freshly ground black pepper to
taste

Directions

Preheat oven to 450 degrees F (230 degrees C). Lightly spray a cookie sheet with vegetable cooking spray.

Place the asparagus and mushrooms in a bowl. Drizzle with the olive oil, then season with rosemary, salt, and pepper; toss well. Lay the asparagus out on the prepared pan in an even layer. Roast in the preheated oven until the asparagus is tender, about 15 minutes.

Crumb-Topped Scallops

Ingredients

1/4 cup dry bread crumbs
1 tablespoon butter or margarine,
melted
2 teaspoons dried parsley flakes
1 pound sea scallops
6 fresh mushrooms, quartered
1 tablespoon white wine or
chicken broth
1 1/2 teaspoons lemon juice
1/4 teaspoon dried thyme
1/8 teaspoon garlic powder
1/8 teaspoon seasoned salt
1/8 teaspoon pepper
lemon wedges (optional)

Directions

In a small bowl, combine bread crumbs, butter and parsley; set aside.

Place scallops and mushrooms in a 9-in. microwave-safe pie plate.

Combine wine or broth, lemon juice and seasonings; pour over scallop mixture.

Cover and microwave at 50 percent power for 2 minutes; drain. Sprinkle with crumb mixture. Cover and microwave at 50 percent power 4-1/2 minutes longer or until scallops are opaque, stirring once. Serve with lemon if desired.

Tommy's Ham Casserole

Ingredients

2 cups cubed or shredded ham
3 cups cooked macaroni
3/4 cup shredded Cheddar
cheese
1 (10.75 ounce) can condensed
cream of mushroom soup
1/2 (10.75 ounce) can milk
1/4 cup dried bread crumbs

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a casserole dish, combine the ham, macaroni, cheese, soup and milk. Mix together well.

Bake, covered, at 375 degrees F (190 degrees C) for 20 minutes. Uncover, top with the bread crumbs, and bake, uncovered for 10 more minutes.

Mushroom Artichoke Sandwich

Ingredients

1 (12 inch) French baguette
1 tablespoon olive oil
12 ounces fresh mushrooms,
sliced
1 (14 ounce) can quartered
artichoke hearts in water, drained
2 tablespoons grated Parmesan
cheese
2 teaspoons garlic and onion
seasoning
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Slice the baguette in half lengthwise, split open, and toast in the preheated oven until lightly browned, 7 to 9 minutes.

Heat the olive oil in a skillet over medium heat, and cook and stir the mushrooms and artichoke hearts until the mushrooms have given up their liquid and have started to brown, about 10 minutes. Stir in the Parmesan cheese, garlic and onion seasoning, and salt and pepper, and cook and stir until the mixture has thickened, about 5 more minutes.

Fill the toasted bread with the mushroom filling, close the sandwich, cut in two, and serve.

Shiitake and Baby Bella Mushroom Risotto

Ingredients

1 tablespoon olive oil
1/2 shallot, minced
4 ounces shiitake mushrooms,
stems removed, caps sliced
3 ounces cremini mushrooms
(baby bellas), sliced
2 tablespoons butter
1 3/4 cups Arborio rice
1 1/4 cups dry white wine
3 sprigs fresh thyme, chopped
1 pinch celery salt
salt and pepper to taste
1 quart hot vegetable stock
2 tablespoons butter
1/2 cup freshly grated Parmesan
cheese
1/4 cup chopped flat-leaf parsley

Directions

Heat olive oil in a large saucepan over medium-high heat. Stir in shallot and cook for 30 seconds, then add shiitake and cremini mushrooms, and cook until they begin to brown. Stir in 2 tablespoons butter and Arborio until rice is well coated in oil; reduce heat to medium, and cook until the shallot and mushrooms have turned golden brown.

Pour in white wine, and simmer until evaporated, stirring constantly. Season with thyme, celery salt, salt, and pepper. Reduce heat to medium-low; pour in 1/3 of the hot vegetable stock, and cook until evaporated, stirring constantly, about 7 minutes.

Pour in another third of the vegetable stock, and continue to stir until evaporated. Repeat once more with the remaining third of stock. Stir constantly until the rice is tender and creamy. Add hot water if needed to continue cooking until the rice has softened.

Stir in butter, Parmesan cheese, and chopped parsley before serving.

Super Sausage Stuffed Mushrooms

Ingredients

1 pound Bob Evans® Savory
Sage or Italian Sausage Roll
1/2 (10 ounce) package frozen
chopped spinach, thawed and
well drained
1/4 cup dry bread crumbs
1/4 cup grated Parmesan cheese
40 small white mushrooms, stems
removed

Directions

Preheat oven to 350 degrees F.

In large skillet over medium heat, crumble and cook sausage until browned. Remove from heat and stir in spinach, bread crumbs and cheese until well combined.

Place mushroom caps on a baking sheet and fill with sausage stuffing. Bake 15-20 minutes or until mushrooms are tender.

Beth's Portobello Mushroom Burgers

Ingredients

2 portobello mushroom caps
4 slices turkey bacon
3 teaspoons horseradish sauce
2 leaves romaine lettuce
2 slices tomato
2 hamburger buns

Directions

Preheat oven to 450 degrees F (230 degrees C). Line a cookie sheet with foil, and spray it with cooking spray. With a damp cloth, wipe the mushrooms making sure to get off any excess dirt. Trim the stem so the mushroom will sit even like a hamburger.

Wrap 2 pieces of turkey bacon around each mushroom, tucking the ends under the stem. Place the mushrooms on the cookie sheet. Bake for 10 to 15 minutes. Remove mushrooms from cookie sheet to paper towel to drain.

Spread 1 1/2 teaspoons of the horseradish sauce over each of the buns (adjust to your own taste). Place 1 piece of lettuce and 1 slice tomato onto each bun. Place one mushroom burger on each bun.

Mushroom Stuffed Beef Rouladen

Ingredients

3 tablespoons vegetable oil,
divided
1 clove garlic, chopped
1 pound assorted mushrooms
(brown, oyster, portobello), thinly
sliced
1 pinch dried thyme
salt and pepper to taste
1 egg, beaten
1/4 cup bread crumbs
8 (3 ounce) pieces top round,
pounded thin
1/4 cup dry red wine
2 1/2 cups beef stock
1/4 cup all-purpose flour
1 tablespoon Dijon mustard

Directions

Heat 2 tablespoons of oil in a large saute pan over medium-high heat. Stir in garlic and mushrooms. Cook until the mushrooms have softened, then stir in dried thyme, remove from heat, and allow to cool to room temperature. Once cool, season to taste with salt and pepper, then mix in the beaten egg and breadcrumbs.

Evenly divide the mushroom mixture among the top round slices. Roll each Rouladen around the filling into a tight cylinder and secure with a toothpick.

Preheat oven to 350 degrees F (175 degrees C).

Heat the remaining 1 tablespoon of oil in a skillet over medium-high heat. Brown the Rouladen, then transfer to a 8x8 inch baking dish. Pour wine into the hot skillet and bring to a simmer. Meanwhile, stir the beef stock into the flour, and mix until smooth. Pour the beef stock into the skillet and return to a simmer. Cook until thickened, then stir in the Dijon mustard. Pour this sauce over the Rouladen.

Cover, and bake 60 to 75 minutes in the preheated oven, until the meat is tender.

Slow Cooker Topsy Chicken

Ingredients

1 tablespoon butter
8 chicken thighs
salt and pepper to taste
1 (10.75 ounce) can condensed cream of celery soup
1 (10.75 ounce) can condensed cream of mushroom soup
1 (5 ounce) jar pimento-stuffed green olives
1 (8 ounce) package sliced fresh mushrooms
1 1/4 cups Chablis wine
1 tablespoon all-purpose flour

Directions

Melt the butter in a large skillet over medium-high heat. Season the chicken with salt and pepper, and brown for 2 to 3 minutes each side. Place in a slow cooker.

In a saucepan over medium heat, blend the cream of mushroom soup and cream of celery soup. Pour over the chicken in the slow cooker, then add olives, mushrooms, wine, and flour.

Cover, and cook on Low for 8 hours.

Ingredients

1 (8 ounce) package seashell pasta
 1 onion, chopped
 1 pound ground beef
 1 (16 ounce) can chili without beans
 1 (10.75 ounce) can condensed cream of mushroom soup
 1 cup evaporated milk
 1 (4 ounce) can sliced mushrooms
 1 (4 ounce) can sliced black olives, drained
 1/2 cup chopped pimento peppers (optional)
 1 pound shredded Cheddar cheese, divided

Directions

Preheat the oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 8 to 10 minutes, or until al dente.

In a large skillet over medium heat, cook ground beef and onion until beef is no longer pink. Drain grease, and stir in the chili, cream of mushroom soup, evaporated milk, mushrooms and black olives. Mix in 3/4 of the Cheddar cheese and the cooked shell pasta. Transfer the mixture to a 9x13 inch baking dish, and sprinkle remaining cheese over the top.

Bake for 1 hour in the preheated oven, or until the top is browned and bubbly.

Portobello Bellybuttons

Ingredients

1 (16 ounce) package cheese
tortellini
3 tablespoons butter
1 clove garlic, minced
2 portobello mushrooms, chopped
1/2 pound button mushrooms,
sliced
1/4 cup white wine
1/2 tablespoon dried basil
salt and pepper to taste
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook until al dente; drain.

While water is boiling, melt the butter in a skillet and cook the garlic until fragrant. Stir in portobello mushrooms, button mushrooms, white wine, and basil. Season with salt and pepper to taste. Continue to cook until mushrooms are tender. Pour mushroom mixture into drained pasta and stir. Top with grated Parmesan cheese and serve.

Roasted Veggie Platter

Ingredients

1 medium sweet red pepper, cut into 1-1/2 inch pieces
1 medium red onion, cut into wedges
1 medium yellow summer squash, cut into 1/2 inch slices
1/2 pound whole fresh mushrooms
1/4 pound fresh green beans, trimmed
1/4 cup Italian salad dressing
1/4 teaspoon dried basil
1/4 teaspoon dried thyme
1/4 teaspoon dried rosemary, crushed

Directions

Place the vegetables in a greased 15-in. x 10-in. x 1-in baking pan. Drizzle with salad dressing and sprinkle with herbs. Bake, uncovered, at 425 degrees F for 15-20 minutes or until vegetables are crisp-tender.

Jane's Ham Puffs

Ingredients

1 1/2 cups chopped cooked ham
8 ounces shredded Cheddar cheese
1 small green bell pepper, chopped
1 small onion, finely chopped
1 1/4 cups milk
1/2 cup crushed buttery round crackers
2 egg yolks
2 egg whites
1 (1 ounce) packet mushroom sauce mix

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease six (6 ounce) ramekins.

In a medium bowl, toss together the ham, Cheddar cheese, bell pepper, and onion. Stir in the milk, cracker crumbs, and egg yolks. In a separate bowl, whip egg whites with an electric mixer until stiff. Fold into the ham and cheese mixture. Spoon the mixture into the prepared ramekins. Place the ramekins on a baking sheet.

Bake for 40 to 50 minutes in the preheated oven, until puffed and golden. Prepare the mushroom sauce according to package directions.

When the puffs are done, turn them out onto serving plates, and top with mushroom sauce.

Linguine with Clams

Ingredients

1 (16 ounce) package linguine pasta
8 tablespoons unsalted butter
1 medium white onion, chopped
8 ounces fresh mushrooms, sliced
4 cloves garlic, pressed
1 cup dry white wine
4 (6.5 ounce) cans chopped clams, drained and rinsed with juices reserved
2 tablespoons sour cream
freshly ground black pepper
1/4 cup chopped flat leaf parsley

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes, or until al dente. Drain and set aside.

Melt butter over medium-high heat in a large skillet. Add onions, mushrooms, and garlic, and saute until tender. Pour in wine and simmer for 10 minutes, reducing heat if necessary.

Stir in clams, reserved clam juice, sour cream, pepper, and parsley, and simmer another 20 minutes. Toss with linguine, and serve. Enjoy!

Tofu Stroganoff

Ingredients

1 (16 ounce) package uncooked egg noodles
2 (12 ounce) packages extra-firm tofu, drained and diced
1 tablespoon vegetable oil
2 onions, sliced
1 (12 ounce) container cottage cheese
2 tablespoons sour cream
1 sprig fresh dill weed, chopped
8 ounces mushrooms, sliced
1 teaspoon garlic, minced
2 tablespoons soy sauce

Directions

Bring a large pot of water to a boil. Place egg noodles in the pot, cook for 8 to 10 minutes, until al dente, and drain.

Heat the oil in a skillet over medium heat, and saute the tofu 5 minutes on each side, until lightly browned. Set aside. Place the onions in the skillet, and cook until tender. Mix in mushrooms, garlic, and soy sauce, and cook until heated through.

In a bowl, mix the cottage cheese, sour cream, and dill. Stir into the skillet. Return tofu to skillet, and continue cooking just until heated through. Serve over the cooked noodles.

Cheese Stuffed Mushroom Appetizer

Ingredients

6 tablespoons butter
2 pounds medium fresh mushrooms, stems removed
1 (8 ounce) package Neufchatel cheese
1 (4 ounce) package goat cheese crumbles
2 tablespoons finely chopped onion
1/2 cup mushroom stems, chopped
1/4 cup butter
1 tablespoon finely chopped garlic

Directions

Heat two large skillets over medium-high heat, melt 3 tablespoons of butter in each of the skillets and divide the mushroom caps between the two. Cook and stir the mushroom caps until the edges are slightly soft, about 5 minutes. Place the mushrooms in a colander to drain and cool.

Stir together the cream cheese and goat cheese until well blended. Mix in the onions and mushroom stems. Use all of the filling to generously fill each mushroom cap and place, filling side up, in a baking pan.

Preheat the oven broiler for high heat.

Melt the remaining 1/4 cup of butter with the garlic in a small saucepan over medium heat, cook the garlic for 1 minute once the butter has completely melted. Drizzle the garlic butter over the filled mushroom caps.

Place the pan of mushrooms in the preheated oven to broil until golden brown, about 5 minutes.

Vegetarian Penne

Ingredients

2 cups uncooked penne or medium tube pasta
1/3 cup finely chopped onion
1 small yellow summer squash, sliced
1 small zucchini, sliced
1/2 cup sliced fresh mushrooms
1 teaspoon minced garlic
3 tablespoons butter
1 tablespoon all-purpose flour
1/2 teaspoon salt
1/4 teaspoon dried parsley flakes
1/4 teaspoon dried thyme
1/4 teaspoon pepper
1/4 cup heavy whipping cream

Directions

Cook pasta according to package directions. Meanwhile, in a large skillet, saute the onion, summer squash, zucchini, mushrooms and garlic in butter until tender.

In a bowl, whisk the flour, seasonings and cream until smooth; add to the skillet. Cook for 2-3 minutes or until thickened. Drain pasta and add to vegetable mixture. Cook for 2-3 minutes or until heated through.

Take-Out Fake-Out Pollo Con Crema

Ingredients

4 large skinless, boneless chicken breast halves - cubed
salt and pepper to taste
2 tablespoons extra virgin olive oil, divided
1 (8 ounce) package sliced fresh mushrooms
2 large red bell peppers, cut into chunks
1 large yellow onion, sliced
2 cloves garlic, minced
1/4 cup butter
1/4 cup all-purpose flour
1 1/2 cups low-sodium chicken broth
1 1/2 cups heavy cream
1/4 cup sour cream
3 tablespoons ketchup, or to taste
2 dashes hot pepper sauce (such as Frank's RedHot®), or to taste
1 teaspoon ground cumin
1/2 teaspoon ground dried Anaheim or California chiles (optional)
12 (6 inch) flour tortillas

Directions

Sprinkle chicken cubes with salt and pepper. Heat 1 tablespoon olive oil in a large skillet over medium heat, and cook and stir the chicken until the juices run clear, 5 to 10 minutes. Transfer the chicken to a bowl, and heat 1 more tablespoon olive oil in skillet over medium heat. Cook and stir the mushrooms, bell peppers, onion, and garlic until the vegetables are beginning to brown, about 10 minutes. Transfer the vegetables into the bowl with the chicken.

Melt butter over medium-high heat in the same skillet, and whisk in the flour. Cook the mixture, whisking constantly, until the roux is lightly browned and gives off a toasted fragrance, about 2 minutes. Whisk in the broth, bring to a simmer, and whisk until thickened. Reduce heat to low, and whisk in the cream, sour cream, ketchup, hot sauce, cumin, and ground dried chiles. Cover the skillet, and simmer until thick and the flavors have blended, about 15 minutes, stirring occasionally. Gently stir in the chicken and vegetables. Serve rolled in flour tortillas.

Easter Leftovers Casserole

Ingredients

12 potatoes, cubed
1/2 cup milk
2 cups cooked ham, cubed
1 clove garlic, minced
1 (10.75 ounce) can condensed cream of mushroom soup
6 tablespoons butter, divided
1 egg
1 teaspoon dried parsley
1 cup Cheddar cheese, shredded

Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender, about 20 minutes. Drain and mash with 1/4 cup of the butter and milk.

Preheat oven to 350 degrees F (175 degrees C).

Combine mashed potatoes, ham, garlic, mushroom soup, butter, egg and parsley in a mixing bowl. Transfer mixture to greased casserole dish and bake for 20 minutes. Sprinkle with cheddar cheese and bake an additional 15 minutes or until cheese is melted.

Roasted Portobello Mushrooms with Blue Cheese

Ingredients

2 portobello mushrooms, stems removed
1 tablespoon soy sauce, or to taste
freshly ground black pepper
3 tablespoons crumbled blue cheese

Directions

Preheat oven or toaster oven to 425 degrees F (220 degrees C).

Place mushroom caps, gill side up, on baking sheet. Drizzle with soy sauce and add a few grinds of black pepper to each cap.

Bake for 25 minutes. Remove from oven, and sprinkle 1 1/2 tablespoon blue cheese onto each cap. Return to oven and bake an additional 10 minutes, or until cheese is fully melted.

Vegetable Tom Yum Soup

Ingredients

10 1/2 cups chicken stock
12 thin slices galangal
6 kaffir lime leaves
3 stalks lemon grass, smashed
and cut into 1 inch pieces
3 tablespoons hot chile paste

6 tablespoons fish sauce
9 tablespoons fresh lime juice
6 shallots, thinly sliced
3 plum (Roma) tomatoes,
chopped
1 cup sliced button mushrooms
1 1/2 cups thinly sliced bok choy
1 cup thinly sliced carrot

6 sprigs fresh cilantro, for garnish
6 green onions, thinly sliced

Directions

Bring chicken stock, galangal, lime leaves, lemon grass, and hot chile paste to a boil in a large pot. Stir in fish sauce, lime juice, shallots, tomato, mushrooms, bok choy, and carrot. Reduce heat to medium-low, and simmer until the vegetables are tender, about 25 minutes. Garnish with cilantro and green onion before serving.

Jagerschnitzel

Ingredients

- 1 cup bread crumbs
- 1 tablespoon all-purpose flour
- salt and pepper to taste
- 2 tablespoons vegetable oil
- 4 pork steaks or cutlets, pounded thin
- 1 egg, beaten
- 1 medium onion, diced
- 1 (8 ounce) can sliced mushrooms
- 1 1/2 cups water
- 1 cube beef bouillon
- 1 tablespoon cornstarch
- 1/2 cup sour cream

Directions

In a shallow dish, mix together the bread crumbs and flour. Season with salt and pepper. Place the egg in a separate dish. Heat oil in a large skillet over medium-high heat. Dip pork steaks in egg, then coat with the bread crumb mixture. Fry in the hot oil until browned on both sides and cooked through, about 5 minutes per side.

Remove the pork to a platter and keep warm. Add onion and mushrooms to the skillet and cook until lightly browned. Pour in water and dissolve the bouillon cube. Simmer for about 20 minutes. Stir together the cornstarch and sour cream; stir into the skillet. Cook over low heat until thickened but do not boil. Spoon over the pork cutlets and serve immediately.

Veal Marsala

Ingredients

2 pounds veal cutlets
1/4 cup all-purpose flour
1/2 teaspoon seasoning salt
1/2 cup butter
2 tablespoons olive oil
3/4 pound fresh mushrooms,
quartered
1/4 cup Marsala wine

Directions

Place meat on a solid, level surface, or between sheets of waxed paper, and pound thinly with a mallet or moistened cleaver, using a glancing motion.

In shallow dish, combine flour and seasoning salt. Dredge cutlets in flour mixture, and let rest 15 minutes on wire rack.

In a large skillet over medium-high heat, melt butter with oil. Cook floured cutlets on both sides until brown. Introduce mushrooms, reduce heat to low, cover and cook 10 minutes.

Pour in Marsala and simmer 5 minutes more, until veal is tender and sauce is hot. Serve immediately.

Simply Delicious Meat Loaf and Gravy

Ingredients

1 1/2 pounds ground beef
1/2 cup Italian-seasoned dry
bread crumbs
1 egg, beaten
1 (10.75 ounce) can Campbell's®
Condensed Golden Mushroom
Soup
1/4 cup water

Directions

Mix thoroughly beef, bread crumbs and egg. Shape firmly into 8x4-inch loaf in baking pan.

Bake at 350 degrees F for 30 minutes. Spread 1/2 can soup over top of meat loaf. Bake 30 minutes or until done.

Mix 2 tablespoons drippings, remaining soup and water in saucepan. Heat through and serve with meat loaf.

Shrimp and Grits for the Displaced Southerner

Ingredients

1/2 cup Worcestershire sauce
1/4 cup hot pepper sauce
1 (48 ounce) can chicken broth
1 1/4 cups stone-ground corn grits
1/2 cup half-and-half cream
3/4 cup whole milk
2 tablespoons canola oil
1 (16 ounce) package smoked sausage, sliced diagonally into 1/8 inch slices
1 (8 ounce) package sliced fresh mushrooms
1/3 cup chopped fresh tomato
1 pinch kosher salt
1 bunch green onions, chopped
1 pound uncooked shrimp, peeled and deveined
1/3 cup chopped fresh flat-leaf parsley
1/2 cup shredded Monterey Jack cheese (optional)

Directions

Pour the Worcestershire sauce into a small saucepan over medium heat, and boil to reduce the sauce to 1/4 cup, about 10 minutes. Remove from heat and let cool, then stir in the hot pepper sauce. Set aside.

In a large saucepan, bring the chicken stock to a boil, then stir in the grits. Cook the grits until thick and the chicken broth has been absorbed, about 30 minutes, stirring occasionally to break up grits sticking to the bottom of the pan. Pour in the half-and-half and milk, stir to combine, and bring back to a boil. Reduce heat to a simmer, and cook the grits an additional 30 minutes to absorb the cream and milk, stirring occasionally. Remove the grits from the heat, and set aside.

Heat the canola oil in a large skillet over medium-high heat, and cook and stir the sliced sausage until the edges brown. Stir in the mushrooms, and cook and stir the mixture until the mushrooms have released their juice and the juice has been almost cooked away, about 10 minutes. Add the tomato, sprinkle with salt to help bring out the juice, and stir in the green onions and shrimp. Cook and stir the mixture until the shrimp have turned opaque and pink, about 4 minutes.

Pour the reserved Worcestershire sauce mixture over the shrimp, mix well to thoroughly combine, and cook and stir the shrimp mixture for 3 to 4 minutes, until heated through and blended. Stir in the parsley and serve over hot cooked grits topped with Monterey Jack cheese.

Cally's Omelet

Ingredients

2 tablespoons butter
1/2 green bell pepper, chopped
1/2 red bell pepper, chopped
1/2 Bermuda onion, sliced
7 baby portobello mushrooms,
sliced
1/2 pound beef tip
1/2 cup egg substitute

Directions

Melt butter in a medium saucepan over medium heat. Stir in green bell pepper, red bell pepper, onion and portobello mushrooms. Cook until tender, about 5 minutes.

Stir beef into the vegetable mixture, and cook until evenly brown, 5 to 10 minutes.

Stir egg beaters into the mixture, and cook 10 minutes, or until firm.

Pepperoni Cheese Ravioli

Ingredients

1 (25 ounce) package frozen cheese ravioli
1/2 pound fresh mushrooms, sliced
1 (3.25 ounce) package sliced pepperoni, diced
1 small onion, cut into wedges
1 tablespoon butter or margarine
1 (8 ounce) can tomato sauce
1/4 cup grated Parmesan cheese
1/2 teaspoon garlic powder
1/2 teaspoon dried basil
1/2 teaspoon dried oregano
1/8 teaspoon cayenne pepper
1/2 cup sour cream

Directions

Cook ravioli according to package directions. Meanwhile, in a large saucepan, saute mushrooms, pepperoni and onion in butter until onion is tender. Stir in tomato sauce, Parmesan cheese, garlic powder, basil, oregano and cayenne; heat through. Remove from the heat; stir in sour cream. Drain ravioli; toss with cream sauce.

Broccoli Crab Bisque

Ingredients

1 cup sliced leeks, white part only
1 cup sliced fresh mushrooms
1 cup chopped fresh broccoli florets
1 garlic clove, minced
1/4 cup butter or margarine
1/4 cup all-purpose flour
1/4 teaspoon dried thyme
1/8 teaspoon pepper
1 bay leaf
3 cups chicken broth
1 cup half-and-half cream
1 cup shredded Swiss cheese
1 (6 ounce) can crabmeat - drained, flaked and cartilage removed

Directions

In a large saucepan, saute leeks, mushrooms, broccoli and garlic in butter until tender. Add flour, thyme, pepper and bay leaf; mix well. Stir in the broth and cream. Bring to a boil; cook and stir for 2 minutes or until thickened.

Add the cheese and crab; stir until cheese is melted and soup is heated through. Discard bay leaf before serving.

Ham, Potato and Broccoli Casserole

Ingredients

1 (16 ounce) package frozen French fries
1 (16 ounce) package frozen chopped broccoli
1 1/2 cups cooked, cubed ham
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can milk
1/4 cup mayonnaise
1 cup grated Parmesan cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

Spray a 9x13 inch baking dish with cooking spray. Cover bottom of dish with layer of French fries. Add a layer of broccoli, then sprinkle ham evenly over broccoli. In a small bowl mix together soup, milk and mayonnaise. Pour mixture evenly over ingredients in baking dish and sprinkle with cheese.

Bake uncovered in preheated oven for 40 minutes.

Chicken Rice Balls

Ingredients

1/2 cup finely chopped celery
1/3 cup sliced green onions,
divided
2 tablespoons butter
2 tablespoons all-purpose flour
1/2 cup chicken broth
2 cups cooked rice
1 1/2 cups finely chopped cooked
chicken
1/2 cup shredded Cheddar
cheese
1 egg, lightly beaten
1/2 teaspoon salt
1/2 teaspoon chili powder
1/4 teaspoon poultry seasoning
1/2 cup finely crushed cornflakes
cereal
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1/4 cup milk

Directions

In a medium saucepan, saute celery and half of the onions in butter until tender. Stir in flour. Add broth; cook and stir for 2 minutes (mixture will be thick). Stir in rice, chicken, cheese, egg, salt, chili powder and poultry seasoning until well mixed.

Shape 1/4 cupfuls into balls. Roll each in cornflake crumbs and place in a greased 13-in. x 9-in. x 2-in. baking dish. Bake, uncovered, at 350 degrees F for 25-30 minutes.

Meanwhile, in a saucepan, combine soup, milk and remaining onions. Cook and stir over medium heat until smooth and heated through; serve over balls.

Brown Rice Casserole

Ingredients

2 quarts water
1 1/2 cups uncooked brown rice
1 cup dry split peas
1 cup chopped fresh mushrooms
2 celery ribs, chopped
2 medium carrots, grated
1 medium onion, chopped
2 garlic cloves, minced
1 tablespoon vegetable oil
1 (14.5 ounce) can diced tomatoes, undrained
1/2 teaspoon salt
1/2 teaspoon dried thyme
1/2 teaspoon dried oregano
1/2 teaspoon pepper
1 cup shredded Cheddar cheese

Directions

In a large saucepan, bring water, rice and peas to a boil. Reduce heat; cover and simmer for 20-25 minutes or until tender. Drain and set aside.

In a skillet, saute the mushrooms, celery, carrots, onion and garlic in oil until vegetables are tender. Combine the vegetables, rice mixture, tomatoes and seasonings.

Transfer to a greased 2-1/2-qt. baking dish. Cover and bake at 350 degrees F for 30 minutes. Uncover; sprinkle with cheese. Bake 5-10 minutes longer or until the cheese is melted.

Pork Chop Pileups

Ingredients

6 pork chops
2 potatoes, thinly sliced
1 (15 ounce) can green beans,
drained
1 onion, thinly sliced
2 (10.75 ounce) cans condensed
cream of mushroom soup
1/2 cup milk
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Arrange pork chops in a 9x13 inch baking dish. Layer potatoes, beans and onion on top of chops. Season with salt and pepper to taste. In a medium bowl combine soup and milk and mix together; pour mixture over chops and veggies. Cover dish with aluminum foil and bake in the preheated oven for 1 hour or until internal temperature of pork has reached 160 degrees F (70 degrees C).

Stromboli

Ingredients

1 (10 ounce) package pizza crust dough
1/2 pound lean ground beef
1 cup cooked ham, diced
1 green bell pepper, chopped
1 red onion, finely chopped
1 (14 ounce) jar pizza sauce
1 (4.5 ounce) can mushrooms, drained
1/4 cup butter, melted
1 (8 ounce) package sliced pepperoni sausage
1 cup shredded mozzarella cheese

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a skillet over medium heat, brown the ground beef until no pink shows; drain. Mix in the ham, bell pepper, onions, pizza sauce and mushrooms.

Lay pizza dough flat on cookie sheet. Distribute pepperoni slices over dough. Place a heaping pile of the sauce mixture on one side of dough (some may be left over). Sprinkle with mozzarella cheese. Fold dough over and pinch ends and sides together. Poke holes in the top and brush melted butter on it.

Cook in a preheated oven for 30 minutes or until golden brown. Slice into individual sections to serve.

Country Herbed Meat Loaf

Ingredients

HERB SAUCE:

1/4 cup olive oil
8 ounces fresh mushrooms,
chopped
1 large onion, finely chopped
1 garlic clove, minced
1 (28 ounce) can crushed
tomatoes
1 (6 ounce) can tomato paste
1 teaspoon salt
1/8 teaspoon pepper
2 teaspoons sugar
1 cup water
1 bay leaf
2 tablespoons chopped fresh basil

MEAT LOAF:

2 pounds ground beef or
combination of ground beef, pork
and veal
1 cup seasoned dry bread crumbs
3 tablespoons milk
2 eggs, beaten

Directions

In a skillet, heat oil on high. Saute the mushrooms; onion and garlic. Add tomatoes, tomato paste, salt, pepper and sugar. Remove 1-1/2 cups. Add water, bay leaf and basil to skillet. Simmer, uncovered, for 45 minutes, stirring occasionally.

Meanwhile, combine all meat loaf ingredients with 1-1/2 cups reserved sauce. press into a 9-in. x 5-in.x 3-in. loaf pan lined with waxed paper. Unmold onto a roasting pan. Bake at 350 degrees F for 45 minutes. Remove from oven; drain. Spread 1/2 cup of herb sauce over top of meat loaf. Return to oven for 15 minutes. Discard bay leaf and serve remaining sauce over individual servings.

Vegetarian Turkey Stuffing

Ingredients

1 tablespoon vegetable oil
1 onion, finely chopped
3 stalks celery, finely chopped
1 green bell pepper, finely chopped
1 (4.5 ounce) can mushrooms, drained
1 clove garlic, crushed
salt to taste
ground black pepper to taste
1 1/2 cups corn flake crumbs
1 (10.75 ounce) can condensed cream of mushroom soup

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium casserole dish.

Heat the oil in a skillet over medium heat, and saute the onion, celery, pepper, mushrooms, and garlic until tender. Season with salt and pepper. Mix in the corn flake crumbs and soup. Transfer to the prepared casserole dish.

Bake 30 minutes in the preheated oven, until lightly browned.

Classic Tossed Salad

Ingredients

1 cup blanched slivered almonds
2 tablespoons sesame seeds
1 head romaine lettuce, torn into bite-size pieces
1 head red leaf lettuce, torn into bite-size pieces
1 (8 ounce) package crumbled feta cheese
1 (4 ounce) can sliced black olives
1 cup cherry tomatoes, halved
1 red onion, halved and thinly sliced
6 fresh mushrooms, sliced
1/4 cup grated Romano cheese
1 (8 ounce) bottle Italian salad dressing

Directions

Heat a large skillet over medium-high heat. Place the almonds in the skillet, and cook, stirring frequently until lightly browned. When the almonds are beginning to turn, add sesame seeds, and cook 1 more minute, or until seeds are toasted.

In a large salad bowl, combine lettuce with feta cheese, olives, almonds, sesame seeds, tomatoes, onion, mushrooms, and Romano cheese. When ready to serve, toss with Italian dressing.

Grandma's Dried Beef Casserole

Ingredients

1/4 cup margarine
1/4 cup all-purpose flour
2 cups milk
4 ounces processed cheese food, cubed
1 (8 ounce) package uncooked egg noodles
1 (10.75 ounce) can cream of mushroom soup
4 ounces dried beef, chopped
1 cup crushed plain potato chips

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add the egg noodles, and cook until tender, about 8 minutes. Drain and transfer to a greased 9x13 inch baking dish.

Melt the margarine in a saucepan over medium heat. Whisk in the flour using a fork so that no lumps form. Gradually stir in the milk. Bring to a simmer, stirring constantly, then add the cheese. Cook and stir until smooth. Stir in the cream of mushroom soup, and then the dried beef. Stir into the noodles in the casserole dish, and top with crushed potato chips.

Bake for 30 minutes in the preheated oven, until the sauce is thick and bubbling, and top is toasted.

Seafood Chowder

Ingredients

1 1/2 cups fat free milk
1 (8 ounce) container fat free cream cheese
2 cloves garlic, minced
1 (26 ounce) can fat free condensed cream of mushroom soup
1 cup chopped green onions
1 cup sliced carrots
1 (15.25 ounce) can whole kernel corn, undrained
1 1/2 cups chopped potatoes
1 teaspoon dried parsley
1/2 teaspoon ground black pepper
1/2 teaspoon ground cayenne pepper
1/2 pound shrimp
1/2 pound bay scallops
1/2 pound crabmeat
1/2 pound calamari tubes
1 (6.5 ounce) can chopped clams

Directions

Place 1/2 cup milk, cream cheese, and garlic in a large pot over low heat. Cook and stir until blended. Mix in soup, green onions, carrots, corn with liquid, potatoes, parsley, and remaining milk. Season with black pepper and cayenne pepper. Simmer 25 minutes. Do not boil.

Mix the shrimp, scallops, crabmeat, calamari, and clams, and continue cooking 10 minutes, or until seafood is opaque.

Chicken and Wild Rice Casserole

Ingredients

3 pounds bone-in chicken breast halves, with skin
1 cup water
1 cup dry white wine
1 1/2 teaspoons salt
1 teaspoon curry powder
1 onion, sliced
1 cup chopped celery
2 (6 ounce) packages long grain and wild rice mix
1 (16 ounce) can sliced mushrooms, drained
1 cup sour cream
1 (10.75 ounce) can condensed cream of mushroom soup

Directions

Place chicken breasts in a large pot with water, wine, salt, curry powder, onion, and celery. Cover, and bring to a boil. Reduce heat to low, and simmer for 1 hour. Remove from heat, strain (reserving broth), and refrigerate to cool. Remove chicken meat from bone, and cut into bite size pieces.

Prepare the rice mix according to package directions. Replace the specified amount of liquid with the same amount of the reserved broth.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

In a large bowl combine the chicken, rice, and mushrooms. Blend in the sour cream and soup. Spoon into the prepared baking dish.

Bake at 350 degrees F (175 degrees C) for 1 hour.

Andouille and Chicken Creole Pasta

Ingredients

1/2 pound andouille sausage, diced
2 skinless, boneless chicken breast halves - cut into strips
3 tablespoons Creole seasoning
2 tablespoons margarine
1 green bell pepper, seeded and sliced into strips
1 red bell pepper, seeded and sliced into strips
8 ounces fresh mushrooms, sliced
4 green onions, chopped
1 (14.5 ounce) can fat-free chicken broth
1 cup 2% milk
2 teaspoons lemon pepper
2 teaspoons garlic powder
1/4 cup cornstarch
1/2 cup cold water
1 (16 ounce) package linguine pasta

Directions

Heat a large skillet over medium-high heat. Cook sausage and chicken with the Creole seasoning until the meat is about halfway done. Add the mushrooms, green onion, green pepper and red pepper. Sauté over medium heat until the mushrooms begin to shrink, about 10 minutes.

Stir in the chicken broth and milk, season with lemon pepper and garlic powder, and reduce the heat to medium-low. (Now is a good time to start boiling water for the pasta.) Mix together the cornstarch and cold water until dissolved - I like to use a coffee mug. Stir into the skillet. Cook, stirring gently, until the sauce returns to a boil. Boil for one minute, then remove from heat and set aside. Serve hot over cooked pasta.

Place pasta in a large pot of lightly salted water. Boil for 8 to 10 minutes, or until pasta is al dente. Drain.

Mozzarella Chicken Marsala

Ingredients

1 cup all-purpose flour
1 tablespoon Creole-style seasoning
6 skinless, boneless chicken breast halves
oil for frying
1 cup sliced fresh mushrooms
3 large onions, thinly sliced
1 (14 ounce) can chicken broth
1 cup Marsala wine
1 (16 ounce) package shredded mozzarella cheese
1/2 cup freshly grated Parmesan cheese

Directions

Place flour into a resealable plastic bag and sprinkle with seasoning. Place 1 chicken breast at a time into bag, seal and shake to coat. Remove each breast, let sit for about 5 minutes, then place in bag, seal and shake again to coat well.

Heat oil in a large skillet over medium high heat. Add chicken and fry until golden brown and juices run clear. Transfer chicken to a 9x13 inch baking dish.

Preheat oven to 350 degrees F (175 degrees C).

In same skillet saute mushrooms and onions in pan drippings; cook, stirring, until slightly tender. Stir in broth and wine, reduce heat to medium low and simmer for 10 minutes, stirring occasionally. Pour over chicken, cover baking dish and bake in preheated oven for 30 minutes.

Mix together mozzarella and Parmesan cheeses and sprinkle mixture over chicken. Increase oven temperature to 450 degrees F (230 degrees C) and bake until cheese is melted and golden brown, 5 to 7 minutes.

Thai Ginger Chicken (Gai Pad King)

Ingredients

1 1/2 cups uncooked jasmine rice
3 1/2 cups water

2 tablespoons vegetable oil
3 cloves garlic, minced
1 pound skinless, boneless chicken breast halves - cut into thin strips
1 tablespoon Asian fish sauce
1 tablespoon oyster sauce
1 tablespoon white sugar
1/2 cup fresh ginger, cut into matchsticks
1 large red bell pepper, cut into strips
3/4 cup sliced fresh mushrooms
4 green onions cut into 2-inch pieces
1/2 teaspoon Thai red chile paste, or to taste
2 tablespoons chicken broth
salt and ground black pepper to taste
2 tablespoons fresh cilantro leaves

Directions

Bring the rice and water to a boil in a saucepan. Reduce heat to medium-low; cover and simmer until the rice is tender and the liquid has been absorbed, 20 to 25 minutes.

Meanwhile, heat a wok or large skillet over medium-high heat. Stir in the garlic and chicken; cook for 2 minutes. Add the fish sauce, oyster sauce, sugar, ginger, red pepper, mushrooms, and onions. Cook and stir until the chicken is no longer pink and the vegetables are nearly tender, about 3 minutes. Dissolve the chile paste in the chicken broth, then add to the chicken mixture. Season to taste with salt and pepper; sprinkle with cilantro leaves to garnish. Serve with the hot rice.

Wild Mushroom Ragout in Puff Pastry Shells

Ingredients

1 (10 ounce) package Pepperidge Farm® Puff Pastry Shells
3 tablespoons olive oil
6 cups assorted wild mushrooms (portobello, shiitake, oyster and/or cremini), cut into quarters
1 clove garlic, minced
2 tablespoons chopped fresh rosemary leaves
2 tablespoons chopped fresh thyme leaves
1/4 cup white wine
1/4 cup balsamic vinegar
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular or 98% Fat Free)
1/2 cup milk or heavy cream
1 tablespoon chopped fresh parsley

Directions

Prepare the pastry shells according to the package directions.

Heat the oil in a 10-inch skillet over medium-high heat. Add the mushrooms, garlic, rosemary and thyme. Cook until the mushrooms are tender, stirring often.

Stir the wine and vinegar in the skillet. Cook until the liquid is reduced by half. Stir in the soup and milk and heat to a boil. Stir in the parsley.

Spoon the mushroom mixture into the pastry shells. Serve immediately.

Slow Cooker Chicken Dinner

Ingredients

6 medium red potatoes, cut into chunks
4 medium carrots, cut into 1/2 inch pieces
4 boneless, skinless chicken breast halves
1 (10.75 ounce) can condensed cream of chicken soup, undiluted
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1/8 teaspoon garlic salt
2 tablespoons mashed potato flakes (optional)

Directions

Place potatoes and carrots in a slow cooker. Top with chicken. Combine the soups and garlic salt; pour over chicken. Cover and cook on low for 8 hours. To thicken if desired, stir potato flakes into the gravy and cook 30 minutes longer.

Fried Tomato, Onion, and Mushroom Ragout

Ingredients

2 tablespoons olive oil
1 cup chopped onion
4 tomatoes, cut into wedges
2 cups sliced white mushrooms
1/4 cup chopped fresh basil
salt and black pepper to taste

Directions

Heat the olive oil in a large skillet over medium heat, and cook and stir the onion for about 5 minutes, until translucent. Add the tomato wedges and mushrooms, and simmer, stirring occasionally, for about 20 minutes, until the tomatoes and mushrooms are cooked through and the sauce is reduced and thickened.

Sprinkle on the basil, salt and pepper, and stir to combine.

Baked Omelet Pie

Ingredients

1 large baking potato
6 eggs
1 teaspoon salt
1/2 teaspoon ground black pepper
1/4 cup chopped fresh parsley
2 tablespoons olive oil
1 onion, chopped
1/4 cup chopped red bell pepper
1/4 cup chopped fresh mushrooms
1/2 cup chopped ham
1 tomato, sliced
1/4 cup shredded Cheddar cheese

Directions

Bring a medium pot of salted water to a boil. Add potato and cook until tender but still firm, about 15 minutes. Drain, cool, peel and slice.

Preheat oven to 350 degrees F (175 degrees C). Beat together eggs, salt, pepper and parsley.

In a cast iron skillet, heat olive oil over medium-high heat. Saute onion and red pepper until soft, then stir in mushrooms. When mushrooms start to shrink, add the chopped ham, potato and tomato slices. Pour in the egg mixture; gently stir to combine.

Sprinkle cheese on top of eggs and place skillet in preheated oven. Bake until eggs are firm, about 10 to 15 minutes. Allow to cool briefly before serving.

Angel Chicken Pasta

Ingredients

6 skinless, boneless chicken breast halves
1/4 cup butter
1 (.7 ounce) package dry Italian-style salad dressing mix
1/2 cup white wine
1 (10.75 ounce) can condensed golden mushroom soup
4 ounces cream cheese with chives
1 pound angel hair pasta

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large saucepan, melt butter over low heat. Stir in the package of dressing mix. Blend in wine and golden mushroom soup. Mix in cream cheese, and stir until smooth. Heat through, but do not boil. Arrange chicken breasts in a single layer in a 9x13 inch baking dish. Pour sauce over.

Bake for 60 minutes in the preheated oven. Twenty minutes before the chicken is done, bring a large pot of lightly salted water to a rolling boil. Cook pasta until al dente, about 5 minutes. Drain. Serve chicken and sauce over pasta.

Easy Meat Loaf

Ingredients

1 egg, lightly beaten
1 (10.5 ounce) can condensed
French onion soup, undiluted
1 1/3 cups crushed butter-
flavored crackers
1 pound lean ground beef
1 (10.75 ounce) can condensed
golden mushroom soup, undiluted

Directions

In a bowl, combine the egg, onion soup and cracker crumbs. Crumble beef over mixture and mix well. Shape into a loaf. Place in a greased 11-in. x 7-in. x 2-in. baking dish. Bake, uncovered, at 350 degrees F for 30 minutes.

Pour mushroom soup over loaf. Bake 1 hour longer or until meat is no longer pink and a meat thermometer reads 160 degrees F; drain. Let stand for 10 minutes before slicing.

Microwave Stir-Fry

Ingredients

1/4 cup all-purpose flour
2 teaspoons salt
1/4 teaspoon pepper
1/4 teaspoon ground cumin
1 pound boneless sirloin steak,
cut into thin strips
1 tablespoon vegetable oil
1 (14.5 ounce) can diced tomatoes
3 medium carrots, julienned
1/2 cup finely chopped onion
1/2 teaspoon dried basil
1/4 teaspoon dried oregano
1 cup julienned zucchini
1 1/2 cups sliced fresh
mushrooms
Hot cooked rice

Directions

In a shallow dish or resealable plastic bag, combine the first four ingredients. Add meat and toss to coat. Pour oil into a shallow 2-qt. microwave-safe dish; arrange meat evenly in dish. Cover and microwave at 50% power for 6 minutes, stirring once; set aside. Drain tomatoes, reserving juice; set tomatoes aside. In a microwave-safe bowl, combine tomato juice, carrots, onion, basil and oregano. Cover and microwave on high for 4 minutes, stirring once. Pour over meat; add the tomatoes, zucchini and mushrooms. Cover and microwave at 50% power for 12 minutes, stirring several times. Let stand for 3 minutes. Serve over rice.

Slashed Sea Bass with Red Onions, Mushrooms,

Ingredients

1 cup new potatoes
1 tablespoon butter
2 portobello mushroom caps,
sliced
1 red onion, sliced
1 teaspoon fresh lemon juice
sea salt to taste
cracked black pepper to taste
2 (4 ounce) fillets sea bass
2 tablespoons chopped fresh
chervil
1 teaspoon chili oil
1/2 cup pesto sauce

Directions

Preheat the oven broiler.

Place new potatoes in a pot with enough water to cover, and bring to a boil. Cook 10 minutes or until tender.

Melt the butter in a skillet over medium heat, and saute the mushrooms and onion until tender. Sprinkle with lemon juice, and season with sea salt and cracked black pepper.

Slash the sea bass fillets on both sides, and insert the chervil. Rub with chili oil, sea salt, and cracked black pepper. Place fillets on a baking sheet, and broil 5 minutes on each side, or until easily flaked with a fork. Drizzle with pesto sauce, and serve over new potatoes, mushrooms, and onion.

Hot Dog Soup

Ingredients

4 medium carrots, cut into thin strips
2 medium potatoes, peeled and cubed
2 medium parsnips, peeled and chopped
1 medium onion, chopped
1/4 cup butter or margarine
2 tablespoons all-purpose flour
1 (16 ounce) package hot dogs, halved lengthwise and cut into bite-size pieces
1 (12 ounce) can evaporated milk
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 cup water
1 teaspoon dried basil
1/2 teaspoon pepper

Directions

In a soup kettle or large saucepan, saute the carrots, potatoes, parsnips and onion in butter for 5 minutes. Stir in flour until blended. Add the hot dogs, milk, soup, water, basil and pepper; bring to a boil. Reduce heat; cover and simmer for 25-30 minutes or until vegetables are tender, stirring occasionally.

Creamy Homemade Chicken Stew

Ingredients

1 cup lowfat evaporated milk
1/4 cup all-purpose flour
1 1/2 pounds chicken leg meat
3/4 pound small fresh button mushrooms
2 potatoes, peeled and cubed
2 cups pearl onions
2 large carrots, coarsely chopped
2 1/4 cups frozen green peas, thawed
1 cup chicken broth
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/2 teaspoon dried marjoram
1/4 teaspoon dried rosemary
1/4 cup chopped fresh parsley

Directions

In a small bowl stir together evaporated milk and flour until smooth. Place chicken, mushrooms, potatoes, onions, carrots and peas in slow cooker. Pour in milk mixture and broth. Season with salt, pepper, marjoram and rosemary. Cook on low 6 hours. Stir in parsley just before serving.

Tuna Bake with Cheese Swirls

Ingredients

3 tablespoons chopped onion
3 tablespoons chopped green pepper
1/3 cup butter or margarine
1/3 cup all-purpose flour
3 cups milk
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 (12 ounce) can tuna, drained and flaked
1 tablespoon lemon juice
1 teaspoon salt
DOUGH:
2 cups biscuit/baking mix
1/2 cup milk
1/2 cup shredded Cheddar cheese
1/2 cup diced pimientos
1/4 cup minced fresh parsley
1 egg
2 teaspoons water

Directions

In a saucepan, saute onion and green pepper in butter. Blend in flour until smooth. Gradually stir in milk; bring to a boil over medium heat. Cook and stir for 2 minutes. Remove from the heat; stir in soup, tuna, lemon juice and salt. Pour into an ungreased 13-in. x 9-in. x 2-in. baking dish.

For dough, combine biscuit mix and milk until blended. On a lightly floured surface, roll dough into a 12-in. x 9-in. rectangle. Sprinkle with cheese, pimientos and parsley. Roll up, jelly-roll style, starting with a long side. Cut into 1-in. slices; place over tuna mixture. Beat egg and water; brush over the swirls. Bake, uncovered, at 400 degrees F for 20-25 minutes or until top is lightly browned.

Mushroom Rice

Ingredients

2 teaspoons butter
6 mushrooms, coarsely chopped
1 clove garlic, minced
1 green onion, finely chopped
2 cups chicken broth
1 cup uncooked white rice
1/2 teaspoon chopped fresh
parsley
salt and pepper to taste

Directions

Melt butter in a saucepan over medium heat. Cook mushrooms, garlic and green onion until mushrooms are cooked and liquid has evaporated. Stir in chicken broth and rice. Season with parsley, salt and pepper. Reduce heat, cover and simmer for 20 minutes.

Crab and Swiss Omelet

Ingredients

2 tablespoons butter
1/2 cup sliced fresh mushrooms
4 eggs, separated
2 tablespoons milk
1 cup cooked crabmeat
1 cup shredded Swiss cheese

Directions

Melt butter in a large nonstick skillet over medium-high heat. Stir in mushrooms, and cook until tender, about 5 minutes. Using a slotted spoon, transfer mushrooms to plate. Remove skillet from heat.

In a small bowl, beat egg yolks and milk to blend. In a separate bowl, beat egg whites with a dry beater until soft peaks form. Fold yolk mixture into whites.

Return skillet to medium-high heat. When butter sizzles, pour egg mixture into skillet. Sprinkle mushrooms and crab meat evenly over the top. Cook until omelet begins to set, about 3 minutes. Sprinkle with Swiss cheese. Using a large spatula, fold omelet over, forming semicircle. Cover skillet; cook until omelet puffs and is cooked through, about 3 minutes. Slide omelet onto large plate.

Sloppy Joe Casserole

Ingredients

1 pound ground beef
3 cups cooked rice
1 (15 ounce) can sloppy joe sauce
1 (15.25 ounce) can whole kernel corn, drained
1 (4 ounce) can mushroom stems and pieces, drained
1 teaspoon seasoned salt
1/2 cup shredded mozzarella cheese

Directions

In a large skillet, cook beef over medium heat until no longer pink; drain. Stir in the rice, sloppy joe sauce, corn, mushrooms and seasoned salt.

Transfer to a greased 2-qt. baking dish. Cover and bake at 350 degrees F for 30 minutes. Uncover; sprinkle with cheese. Bake 5-10 minutes longer or until cheese is melted.

Veal Forestiere

Ingredients

1 1/2 pounds thin veal cutlets
1/4 cup all-purpose flour for coating
3 tablespoons butter
1 tablespoon minced garlic
1 tablespoon minced shallot
1/2 pound crimini mushrooms, sliced
1/2 cup Marsala wine
1/2 cup veal stock
1 (10 ounce) can artichoke hearts, drained and sliced
salt and pepper to taste

Directions

Lightly flour veal cutlets, and shake off the excess. Melt butter in a large skillet over medium-high heat. Place cutlets in pan, and cook 1 to 2 minutes per side, until browned and nearly cooked through. Remove veal from pan, and set aside.

Saute garlic and shallots in skillet until shallots are tender. Stir in mushrooms, and continue to cook until mushrooms begin to sweat. Pour in the wine; cook 2 to 3 minutes more, stirring with a spoon to scrape the bottom of the pan. Pour in stock, and simmer 5 to 10 minutes, or until liquid begins to reduce.

Return veal to pan with artichokes, and cook until heated through. Season with salt and pepper. To serve, arrange the veal on plates, and spoon the sauce over.

Bacon-Egg Spaghetti

Ingredients

8 slices bacon
1/2 pound fresh mushrooms,
sliced
1 pound spaghetti
1 pound American cheese, cubed
4 eggs, beaten

Directions

In a large skillet over medium heat, fry bacon until crisp and drain on paper towels; crumble and set aside.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and add to cooked mushrooms.

Meanwhile, saute mushrooms in about 1 tablespoon of bacon drippings and remove from heat.

Add the cheese cubes and beaten eggs; toss until the cheese is melted and the eggs have coated the noodles. Sprinkle in the crumbled bacon and stir; serve.

Chicken Jerusalem I

Ingredients

6 skinless, boneless chicken breast halves
1 (10.75 ounce) can condensed cream of mushroom soup
1 (8 ounce) package cream cheese
1 (1 ounce) package dry Ranch-style dressing mix
1 1/4 cups white wine

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place chicken breasts in a 9x13 inch baking dish. In a blender, combine the soup, cream cheese, dressing mix and wine. Blend until smooth, then pour over chicken.

Bake at 350 degrees F (175 degrees C) for 1 hour, or until chicken is cooked through and no longer pink inside.

Shepherd's Pie IV

Ingredients

2 pounds ground sirloin
4 large onions, peeled and diced
1 pound frozen green beans,
thawed
1 head cauliflower, chopped
8 ounces shredded Cheddar
cheese
2 (10.75 ounce) cans condensed
cream of mushroom soup
12 potatoes, peeled and diced
4 ounces cream cheese, softened
1/4 cup butter, softened
1/2 cup milk
1/8 teaspoon garlic powder
1 tablespoon dried chives
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 10x15x2 inch baking dish.

Place ground sirloin in a large skillet over medium heat and saute 1 minute. Add chopped onion and continue to cook until meat is no longer pink and onion is beginning to brown. Pour mixture into greased baking dish.

Top meat layer with green beans and cauliflower. Sprinkle cheese over vegetables, then spread evenly with cream of mushroom soup.

Place potatoes in a large pot. Cover them with water and bring to a boil. Boil 10 minutes, or until tender. Drain.

To potatoes add softened cream cheese and butter or margarine. Whip until all ingredients are combined. Pour in milk and continue to whip until potatoes are smooth and fluffy. Add garlic powder, salt, and pepper to taste. Spread potatoes over soup layer. Sprinkle lightly with chives.

Bake uncovered in preheated oven for 35 to 45 minutes, until potatoes are golden brown.

Mushroom, Spinach and Cheese Torta

Ingredients

2 cups chopped onions
4 cloves garlic, minced
1/4 cup olive oil
6 cups fresh mushrooms, sliced
10 ounces spinach - rinsed,
stemmed, and dried
3 eggs
1 1/2 cups ricotta cheese
1 1/2 cups grated Parmesan
cheese
1 cup sour cream
1/2 cup bread crumbs
1/4 cup chopped fresh parsley
1/2 cup butter, melted
1 (16 ounce) package phyllo
dough
2 teaspoons sesame seeds

Directions

Preheat oven to 375 degrees F (190 degrees C).

Saute onion and garlic in oil in large saucepan until onion is translucent. Add mushrooms and spinach and continue cooking until mushrooms have released their juices and spinach has wilted. Continue cooking until liquid has evaporated. Remove from heat.

Beat eggs slightly in large bowl. Add ricotta and parmesan, sour cream, bread crumbs and parsley to eggs. Drain excess liquid from vegetables, then add to cheese mixture. Stir until well blended.

Brush some of melted butter on large baking sheet. Count out 6 phyllo leaves and carefully lift them up and lay flat on buttered baking sheet.

Spread filling over middle of leaves, leaving a 3 inch border all around. Brush edges with butter.

On top of the filling, lay down 2 leaves of phyllo at a time, brushing top leaf with butter each time. After 4 pairs, fold corners of all phyllo leaves up over filling, and brush with butter.

Lay down 2 more pairs of leaves, buttering top leaf of each pair. Tuck edges under torta, corners first, then sides. Sprinkle top with sesame or poppy seeds.

Bake at 375 degrees F (190 degrees C) for 50 minutes or until filling is set and phyllo is crisp and golden. Allow to rest 10 minutes before slicing.

Tuscan Tomato Pasta

Ingredients

1/2 cup chopped onion
2 cloves garlic, minced
1 tablespoon olive oil or vegetable oil
1 cup sliced fresh mushrooms
1 (28 ounce) can whole tomatoes, cut up
1/2 cup shredded carrot
2 tablespoons red wine vinegar
1 tablespoon dried basil leaves
1 cup Morningstar Farms® Meal Starters®, Chik'n Strips
8 ounces spaghetti or fettuccine
2 tablespoons shaved Parmesan cheese

Directions

In large saucepan cook onion and garlic in hot oil until tender. Add mushrooms. Cook and stir for 1 to 2 minutes or until tender.

Stir in undrained tomatoes, carrot, vinegar and basil. Bring to boil. Reduce heat. Simmer, uncovered, for 10 to 15 minutes or until desired thickness. Stir in Chik'n Strips. Cook and stir for 1 to 2 minutes or until heated through.

Meanwhile, cook pasta according to package directions. Drain. Toss tomato mixture with pasta. Sprinkle with cheese.

Grilled Chicken and Portobello Lasagna Rollups

Ingredients

18 lasagna noodles, cooked and drained
2 cups marinara sauce
1 teaspoon vegetable oil
2 portobello mushrooms, diced
1 cup frozen chopped spinach
2 cups diced cooked chicken
1 (15 ounce) container ricotta cheese
1/2 cup grated Parmesan cheese
1 teaspoon dried oregano
salt and ground black pepper to taste
2 cups Alfredo sauce
1 cup shredded mozzarella cheese
1/4 cup pine nuts

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in the lasagna noodles, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the noodles are cooked, but still firm to the bite, about 8 minutes; drain and rinse.

Preheat oven to 375 degrees F (190 degrees C). Spread the marinara sauce in the bottom of a 9x13 glass baking dish; set aside.

Heat oil in a skillet over medium heat; cook and stir mushrooms until they soften, about 5 minutes. Stir in spinach, and cook until hot; remove from heat.

Stir together the chicken, ricotta cheese, Parmesan cheese, oregano, and the cooked spinach mixture in a large bowl. Season to taste with salt and black pepper. Spread about 1/4 cup of the mixture on each lasagna noodle. Roll the noodle up, and place seam-side down into the prepared baking dish. Repeat for each noodle. Spoon Alfredo sauce over the rollups.

Bake, covered, in the preheated oven for 40 minutes. Uncover; sprinkle with mozzarella cheese and pine nuts. Return to the oven and bake until the cheese is melted and bubbly and the pine nuts are toasted, about 10 minutes. Serve hot.

Chicken with Red Pepper Cream Sauce

Ingredients

2 tablespoons olive oil, divided
1 medium onion, chopped
2 cups mushrooms, chopped
2 cloves garlic, diced
4 skinless, boneless chicken breast halves - diced
1/2 pound turkey bacon
1 cup frozen peas, thawed
1 (12 ounce) jar roasted red peppers packed in oil, undrained
1 cup sour cream
1 cup fat-free evaporated milk

Directions

Heat 1 tablespoon olive oil in a skillet over medium heat, and saute the onion, mushrooms, and garlic until onions are tender. Remove from skillet and set aside.

Heat remaining olive oil in the skillet over medium heat, and cook the chicken and turkey bacon until chicken juices run clear and bacon is browned and crisp. Return the onion mixture to the skillet, mix in the peas, and reduce heat to low. Simmer, stirring occasionally, while preparing the red pepper and sour cream sauce.

In a small saucepan over medium heat, heat the roasted red peppers and oil until heated through.

In a bowl, mix the sour cream and evaporated milk. Heat in the microwave on High for 1 minute, or until heated through.

In a blender or food processor, blend the red peppers and the sour cream mixture until smooth. Pour over the chicken mixture in the skillet.

Classic Veal Marsala

Ingredients

2 tablespoons olive oil
1 pound veal medallions
1 cup all-purpose flour
salt and pepper to taste
1 large shallot, minced
1 pound fresh mushrooms, sliced
1 cup dry Marsala
1 clove garlic, minced
2 cups low-sodium chicken broth
1 cup low-sodium beef broth
2 tablespoons unsalted butter

Directions

Preheat the oven to 250 degrees F (120 degrees C).

Heat 1 tablespoon olive oil in a skillet over medium-high heat. Lightly coat the veal medallions in flour, and season with salt and pepper. Cook in the heated skillet about 5 minutes, to an internal temperature of 160 degrees F (70 degrees C). Remove from the skillet, place in a baking dish covered with foil, and keep warm in the preheated oven until ready to serve.

Heat the remaining olive oil in the skillet over medium low heat, and saute the shallot and mushrooms, scraping up any browned bits, until shallots are tender. Increase heat to medium high, and stir in the Marsala and garlic. Cook and stir until thickened. Mix the chicken broth and beef broth into the skillet, and continue to cook and stir until reduced to about 1/4 cup. Remove from heat, and whisk in the butter until melted. Serve over the veal.

Asian Barbequed Butterflied Leg of Lamb

Ingredients

2/3 cup hoisin sauce
6 tablespoons rice vinegar
1/2 cup minced green onions
1/4 cup mushroom soy sauce
4 tablespoons minced garlic
2 tablespoons honey
1/2 teaspoon sesame oil
1 tablespoon toasted sesame seeds
1/2 teaspoon ground white pepper
1/2 teaspoon freshly ground black pepper
1 (5 pound) boneless butterflied leg of lamb

Directions

In a large resealable plastic bag, mix hoisin sauce, rice vinegar, green onions, mushroom soy sauce, garlic, honey, sesame oil, sesame seeds, white pepper, and black pepper. Place lamb in bag, seal, and turn to coat. Refrigerate for 8 hours, or overnight.

Preheat grill for high heat.

Oil the grill grate. Place lamb on the grill, and discard marinade. Cook 15 minutes on each side, to a minimum internal temperature of 145 degrees F (63 degrees C), or to desired doneness. Transfer meat to a serving platter, and allow it to rest for 20 minutes before slicing and serving.

Almond Chicken and Rice

Ingredients

1 cup uncooked long grain rice
1 (3 1/2) pound broiler-fryer chicken, cut up
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 cup milk
1 celery rib, chopped
1/2 cup chopped onion
2 tablespoons minced fresh parsley
1/4 teaspoon salt
1/4 teaspoon pepper
1/2 cup slivered almonds, divided

Directions

Place the rice in a greased 13-in. x 9-in. x 2-in. baking dish; top with chicken. In a bowl, combine soup, milk, celery, onion, parsley, salt, pepper and 1/4 cup of almonds. Pour over chicken. Cover and bake at 350 degrees F for 45 minutes. Sprinkle with remaining almonds. Bake, uncovered, 15 minutes longer or until meat juices run clear.

Asparagus Tomato Stir-Fry

Ingredients

2 teaspoons cornstarch
1/4 cup chicken broth
4 teaspoons reduced-sodium soy sauce
2 teaspoons minced fresh gingerroot, divided
1 teaspoon canola oil
3/4 pound fresh asparagus, cut into 1-inch pieces
4 green onions cut into 1-inch pieces
1 1/2 cups sliced fresh mushrooms
2 small plum tomatoes, cut into thin wedges
1 teaspoon sesame oil

Directions

In a small bowl, combine the cornstarch, broth, soy sauce and 1/2 teaspoon ginger until blended; set aside. In a nonstick skillet or wok, stir-fry the remaining ginger in canola oil for 30 seconds. Add asparagus and onions; stir-fry for 3 minutes. Add mushrooms; stir-fry for 1 minute.

Stir cornstarch mixture and add to skillet. Bring to a boil; cook and stir for 1 minute or until thickened. Reduce heat. Add tomatoes and sesame oil; cook 1 minute longer.

Ziti with Italian Sausage

Ingredients

1 pound Italian sausage, casings removed
1/2 cup diced celery
1/2 cup diced onion
1 (14.5 ounce) can peeled and diced tomatoes
1 (15 ounce) can tomato sauce
1/4 teaspoon garlic powder
1 1/2 teaspoons salt
1 teaspoon dried oregano
1 pound dry ziti pasta
2 (4.5 ounce) cans sliced mushrooms, drained
8 ounces shredded mozzarella cheese
1/4 cup grated Parmesan cheese

Directions

In a skillet over medium heat, cook sausage with celery and onion until sausage is evenly browned, about 5 to 10 minutes. Drain excess grease, and set aside.

In another skillet over medium-low heat, combine tomatoes, tomato sauce, garlic powder, salt, and oregano. Simmer while preparing pasta.

Bring a large pot of lightly salted water to a boil. Cook pasta for 8 to 10 minutes, or until al dente; drain.

Preheat oven to 350 degrees F (175 degrees C). In a 3 quart baking dish, layer ziti, mushrooms, sausage, mozzarella cheese, and sauce. Repeat layers, and top with grated Parmesan.

Bake for 45 minutes in the preheated oven, or until browned and bubbly.

Vegetable Beef Soup

Ingredients

2 (14.5 ounce) cans beef broth
1 tablespoon Worcestershire sauce
1 teaspoon ground mustard
1/2 teaspoon salt
1/4 teaspoon pepper
3 medium potatoes, peeled and cubed
6 medium carrots, cut into 1/2-inch slices
3 cups cooked cubed beef
2 cups frozen cut green beans, thawed
2 cups sliced fresh mushrooms
1 cup frozen peas, thawed
1 (15 ounce) can tomato sauce
2 tablespoons minced fresh parsley

Directions

In a Dutch oven or soup kettle, combine the broth, Worcestershire sauce, mustard, salt and pepper. Stir in potatoes and carrots. Bring to a boil. Reduce heat; cover and simmer for 12 minutes or until carrots are crisp-tender.

Stir in the remaining ingredients. Return to a boil. Reduce heat; simmer, uncovered, for 5 minutes or until the vegetables are tender.

Easier Chicken Marsala

Ingredients

1/4 cup all-purpose flour
1/2 teaspoon garlic salt
1/4 teaspoon ground black pepper
1/2 teaspoon dried oregano
4 boneless, skinless chicken breast halves
1 tablespoon olive oil
1 tablespoon butter
1 cup sliced fresh mushrooms
1/2 cup Marsala wine

Directions

In a medium bowl, stir together the flour, garlic salt, pepper, and oregano. Dredge chicken in the mixture to lightly coat.

Heat olive oil and butter in a large skillet over medium heat. Fry the chicken in the skillet for 2 minutes, or until lightly browned on one side. Turn chicken over, and add mushrooms. Cook about 2 minutes, until other side of chicken is lightly browned. Stir mushrooms so that they cook evenly.

Pour Marsala wine over the chicken. Cover skillet, and reduce heat to low; simmer for 10 minutes, or until chicken is no longer pink and juices run clear.

Goulash II

Ingredients

1 pound ground beef
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (10.5 ounce) can condensed
vegetable soup

Directions

In a large skillet over medium heat, cook the ground beef until evenly browned; drain.

Stir in condensed cream of mushroom soup and condensed vegetable soup. Cook for 10 to 15 minutes, stirring frequently, until gently boiling.

Korean Braised Short Ribs (Galbi Jjim)

Ingredients

Sauce:

- 1 1/2 cups soy sauce
- 3 tablespoons sesame oil
- 2 tablespoons minced garlic
- 1 tablespoon minced fresh ginger root
- 1 teaspoon ground ginger
- 1/4 cup brown sugar
- 2 1/2 cups water
- 1/2 cup rice wine
- 1/2 cup pear, peeled and grated
- 1 kiwi, peeled and mashed
- 2 teaspoons salt
- 1 pinch ground black pepper

Ribs:

- 4 pounds beef short ribs
- 1 carrot, cut into large dice
- 2 potatoes, peeled, cut into large chunks
- 1/2 cup chopped green onions
- 1 yellow onion, cut into large dice
- 1 cup chestnuts (optional)
- 1/2 cup shiitake mushrooms, sliced (optional)

Directions

To make the sauce, combine the soy sauce, sesame oil, garlic, fresh ginger, ground ginger, brown sugar, water, rice wine, pear, kiwi, salt, and pepper in a large bowl. Whisk to combine.

Fill a large stockpot with cold water. Soak the short ribs in the water for 30 minutes to 1 hour to pull out impurities. Drain. Score ribs by slicing shallow criss cross cuts across the meat.

Fill the stockpot with clean water and bring to a boil. Simmer the short ribs in the water for 30 minutes. Drain. Return the simmered ribs to the pot; pour in the sauce, bring to a low boil. Simmer the ribs in the sauce for 60 minutes. Stir in the carrot, potatoes, green onions, yellow onion, chestnuts, and shiitake mushrooms. Simmer until vegetables are tender, at least 30 additional minutes.

Chicken Riggies I

Ingredients

1 (8 ounce) package uncooked rigatoni pasta
4 skinless, boneless chicken breast halves, cubed
2 cups red spaghetti sauce
1 green bell pepper, chopped
1 red bell pepper, chopped
1 onion, chopped
1 (8 ounce) package sliced fresh mushrooms
1 (15 ounce) can sliced black olives, drained
1 (8 ounce) jar hot cherry peppers, drained
2 cups Alfredo sauce

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet over medium high heat, saute chicken for 5 to 7 minutes, until well browned. Add spaghetti sauce, reduce heat to low, and simmer for 20 minutes.

Add green bell pepper, red bell pepper, onion, mushrooms, olives, and hot peppers. Stir all together and simmer for 40 minutes.

Add Alfredo sauce, stir until blended, and simmer for another 10 minutes. Spoon over hot, cooked pasta and serve.

Chicken and Mushroom Chowder

Ingredients

3 cups chicken broth
1/2 cup water
1 pound cubed cooked chicken breast meat
1 1/2 teaspoons dried oregano
1/4 teaspoon pepper
1/2 cup uncooked long grain rice
1 tablespoon olive oil
3 cloves garlic, minced
1 onion, finely chopped
1 carrot, finely chopped
3/4 pound mushrooms, sliced
3 tablespoons all-purpose flour
1 cup milk

Directions

In a large saucepan, bring chicken broth and water to a boil. Stir in chicken, and season with oregano and pepper. Add rice, and reduce heat.

Heat olive oil in a medium saucepan over medium heat, and saute garlic, onion, carrot, and mushrooms until tender. Thoroughly mix in the flour. Transfer to the broth mixture.

Stir milk into the mixture, and continue to cook, stirring occasionally, until thickened, about 30 minutes.

Hearty Scrambled Eggs

Ingredients

8 eggs
1 1/4 cups diced fully cooked ham
3/4 cup diced Cheddar cheese
1/2 cup chopped fresh mushrooms
1/4 cup chopped onion
2 tablespoons butter or margarine

Directions

In a bowl, beat eggs. Add ham, cheese, mushrooms and onion. Melt butter in a skillet; add egg mixture. Cook and stir over medium heat until eggs are completely set and cheese is melted.

Stovetop Pork Chops and Potatoes

Ingredients

6 boneless pork chops
1 large onion, chopped
5 potatoes, peeled and sliced
1 (10.75 ounce) can condensed
cream of mushroom soup
1/2 (10.75 ounce) can water
1/2 (10.75 ounce) can milk
salt and pepper to taste

Directions

Coat a large skillet or frying pan with non-stick cooking spray and brown chops over medium-high heat.

Turn chops and add onions. Layer sliced potatoes on to of chops and sprinkle with salt and pepper.

Combine soup, water and milk. Pour soup mixture into skillet. Add more water or milk if necessary to cover the potatoes.

Cover pan and cook until potatoes are tender, about 45 minutes.

Mushroom Risotto

Ingredients

- 1 tablespoon olive oil
- 3 small onions, finely chopped
- 1 clove garlic, crushed
- 1 teaspoon minced fresh parsley
- 1 teaspoon minced celery
- salt and pepper to taste
- 1 1/2 cups sliced fresh mushrooms
- 1 cup whole milk
- 1/4 cup heavy cream
- 1 cup rice
- 5 cups vegetable stock
- 1 teaspoon butter
- 1 cup grated Parmesan cheese

Directions

Heat olive oil in a large skillet over medium-high heat. Saute the onion and garlic in the olive oil until onion is tender and garlic is lightly browned. Remove garlic, and stir in the parsley, celery, salt, and pepper. Cook until celery is tender, then add the mushrooms. Reduce heat to low, and continue cooking until the mushrooms are soft.

Pour the milk and cream into the skillet, and stir in the rice. Heat to a simmer. Stir the vegetable stock into the rice one cup at a time, until it is absorbed.

When the rice has finished cooking, stir in the butter and Parmesan cheese, and remove from heat. Serve hot.

Mushroom Hunter's Sauce

Ingredients

4 cups uncooked wide egg noodles
1 1/2 pounds sliced fresh mushrooms
3 tablespoons butter
1 cup dry red wine
1 tablespoon cornstarch
1 1/4 cups vegetable broth
3 tablespoons tomato paste

Directions

Cook noodles according to package directions. Meanwhile, in a large skillet, saute the mushrooms in butter until tender. Add wine. Bring to a boil; cook for 5 minutes or until sauce is reduced by half.

In a small bowl, combine the cornstarch, broth and tomato paste until smooth. Add to mushroom mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Drain noodles; serve with mushroom sauce.

Spiced Corn Salad

Ingredients

2 (15.25 ounce) cans whole kernel corn, drained
1 (15 ounce) can black beans, rinsed and drained
1 (4.5 ounce) jar sliced mushrooms, drained
1 (4 ounce) can chopped green chilies
1/2 cup vinegar
1/4 cup vegetable oil
2 garlic cloves, minced
2 tablespoons minced fresh cilantro or parsley
1/2 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon ground cumin

Directions

In a large bowl, combine corn, beans, mushrooms and chilies. Combine remaining ingredients in a small bowl; pour over salad and toss to coat. Chill until serving.

Bean Salad Medley

Ingredients

1 (16 ounce) can kidney beans,
rinsed and drained
1 (15.25 ounce) can whole kernel
corn, drained
1 (15 ounce) can lima beans,
rinsed and drained
1 (14.5 ounce) can cut green
beans, drained
1 (14.5 ounce) can wax beans,
drained
2 (4 ounce) jars whole
mushrooms, drained
1 medium green pepper, julienned
1 medium onion, chopped
3/4 cup vegetable oil
3/4 cup white vinegar
3/4 cup sugar
1 teaspoon pepper
3/4 teaspoon salt

Directions

In a large bowl, combine the first eight ingredients. In a small bowl, combine remaining ingredients; mix well.

Pour over vegetables and toss to coat. Cover and refrigerate until serving. Serve with a slotted spoon.

Steak and Mushroom Florentine

Ingredients

1 pound boneless beef sirloin steak
2 tablespoons vegetable oil
1 small onion, sliced
4 cups baby spinach leaves, washed
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup or Campbell's® Condensed 98% Fat Free Cream of Mushroom Soup
1 cup water
1 large tomato, thickly sliced
Freshly ground black pepper

Directions

Slice beef into very thin strips.

Heat 1 tablespoon oil in medium nonstick skillet over medium-high heat. Add beef and cook until browned and juices evaporate, stirring often. Remove beef.

Heat remaining oil over medium heat. Add onion and cook until tender-crisp. Add spinach and cook just until spinach is wilted.

Add soup and water. Heat to a boil. Return beef to skillet and heat through. Serve beef mixture over tomato. Season to taste with black pepper.

Veggie Meatball Medley

Ingredients

1 egg
1/4 cup dry bread crumbs
1/2 teaspoon salt
1/4 teaspoon pepper
1 pound ground beef
2 cups frozen stir fry vegetable
blend
1 medium onion, chopped
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1/4 cup soy sauce
1/4 teaspoon garlic powder
Hot cooked rice

Directions

In a large bowl, combine the first four ingredients. Crumble beef over mixture and mix well. Shape into 1-1/2-in. balls. In a large nonstick skillet, cook meatballs, vegetables and onion until meatballs are browned; drain. Stir in the soup, soy sauce and garlic powder. Bring to a boil. Reduce heat; simmer, uncovered, for 20 minutes or until the meat is no longer pink, stirring occasionally. Serve over rice.

Braised Beef with Barley

Ingredients

2 pounds boneless chuck roast
1 tablespoon vegetable oil
1 medium onion, chopped
1/2 pound fresh mushrooms,
sliced
3 garlic cloves, minced
1 (14.5 ounce) can beef broth
1 bay leaf
1 1/2 teaspoons salt
1/4 teaspoon pepper
1/2 cup pearl barley
1 cup frozen peas
1/3 cup sour cream

Directions

In a Dutch oven, brown meat in oil on all sides over medium-high heat. Remove roast and set aside. Drain, reserving 1 tablespoon of drippings. Saute the onion, mushrooms and garlic in drippings until tender.

Return roast to the pan. Add the broth, bay leaf, salt and pepper; bring to a boil. Reduce heat; cover and simmer for 1-1/2 hours. Add barley. Cover and simmer for 45 minutes or until meat and barley are tender. Add peas; cover and simmer for 5 minutes or until peas are tender.

Discard bay leaf. Set the roast and barley aside; keep warm. Skim fat from pan juices. If desired, add sour cream to the pan juices; stir until heated through over low heat (do not boil). Slice roast; serve with barley and gravy.

Different Pizza

Ingredients

TOPPING:

1 pound ground beef
1/3 cup chopped onion
2 teaspoons Worcestershire sauce
1/2 teaspoon dried marjoram
1/2 teaspoon dried oregano
1/4 teaspoon dried sage
1/4 teaspoon pepper
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted

CRUST:

2 cups all-purpose flour
1/2 teaspoon salt
2 teaspoons baking powder
1/4 cup shortening
1 cup milk
2 cups shredded mozzarella cheese

Directions

For topping, lightly brown ground beef and onion in a skillet; drain well. Stir in Worcestershire sauce, marjoram, oregano, sage, pepper and soup. Stir until well blended; set aside.

For crust, combine flour, salt, and baking powder in a mixing bowl; cut in shortening. Add milk and stir until combined (mixture resembles a soft biscuit dough). Pat dough into a lightly greased 15-in. x 10-in. x 1-in. baking pan.

Spread beef mixture over crust. Sprinkle with mozzarella cheese. Bake at 400 degrees F for 25 to 30 minutes or until lightly browned.

Stuffing for Slow Cooker

Ingredients

- 1 cup butter
- 2 cups chopped celery
- 2 cups chopped onion
- 1/4 cup chopped parsley
- 2 (8 ounce) cans mushrooms, drained
- 12 cups white bread, cut into cubes
- 1 teaspoon poultry seasoning
- 1 teaspoon dried thyme
- 1 1/2 teaspoons sage
- 1/2 teaspoon ground black pepper
- 1 1/2 teaspoons salt
- 1/2 teaspoon dried marjoram (optional)
- 2 eggs, beaten
- 4 cups chicken broth

Directions

In a large skillet over medium heat, melt the butter. Sauté the celery, onion, parsley and mushrooms until onions are soft.

In a large bowl, combine the bread cubes and vegetables. Add the poultry seasoning, thyme, sage, pepper, salt and marjoram. Toss together well. Add egg and enough broth to moisten.

Lightly pack into slow cooker; cover and cook on high for 45 minutes. Reduce to low and cook for 4 to 8 hours.

Apple and Sausage Cornbread Stuffing

Ingredients

2 (8.5 ounce) packages dry corn muffin mix
1 pound pork sausage links, thinly sliced
1 Granny Smith apple - peeled, cored and chopped
1/2 pound fresh mushrooms, sliced
1 cup chopped celery
1 cup chopped onion
2 cloves garlic, chopped
8 slices white bread, cut into cubes
salt and pepper to taste

Directions

Prepare corn muffin mix according to package directions. Cool and crumble.

Preheat oven to 350 degrees F (175 degrees C).

Place sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside.

In a large skillet over medium heat, slowly cook and stir the mushrooms, celery, onion and garlic until soft.

In a large bowl, mix the crumbled prepared corn muffin mix, sausage, mushroom mixture, apple, bread, salt and pepper.

Transfer the mixture to a medium baking dish. Bake in the preheated oven 45 minutes, or until lightly browned.

Thick 'n' Chewy Pizza

Ingredients

1 (.25 ounce) package active dry yeast
1/4 cup warm water (105 degrees to 115 degrees)
1 egg
1 (8 ounce) can tomato sauce, divided
3 tablespoons vegetable oil
1 tablespoon sugar
1 teaspoon salt
1/4 teaspoon chili powder
1/4 teaspoon hot pepper sauce, divided
2 1/4 cups all-purpose flour
1 pound ground beef
3/4 cup chopped onion
1 (4 ounce) can mushroom stems and pieces, drained
1/3 cup chopped stuffed olives
1/4 cup chopped green pepper
1 tablespoon butter, melted
2 cups shredded mozzarella cheese

Directions

In a large mixing bowl, dissolve yeast in warm water. Add egg, 1/4 cup tomato sauce, oil, sugar, salt, chili powder and 1/8 to 1/4 teaspoon hot pepper sauce; beat until smooth. Add 1 cup flour; beat for 1 minute. Stir in enough remaining flour to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Meanwhile, in a LARGE skillet, cook beef over medium heat until no longer pink; drain. Remove from the heat; stir in onion, mushrooms, olives, green pepper and remaining tomato sauce and hot pepper sauce.

Punch dough down; turn once onto a lightly floured surface. Roll into a 14-in. x 9-in. rectangle. Place in a greased 15-in. x 10-in. x 1-in. baking pan. Brush with butter. Top with meat mixture; sprinkle with cheese. Bake at 425 degrees F for 15 minutes or until crust is lightly browned and cheese is melted.

Deer Meat

Ingredients

- 1 1/2 pounds venison (deer meat)
- 2 onions, chopped
- 4 cups fresh mushrooms, sliced
- 3 tablespoons butter
- 1 clove garlic, minced
- 1 (6 ounce) can tomato paste
- 1 teaspoon all-purpose flour
- 1 cup sour cream
- 1 teaspoon salt
- 1 pinch mustard powder
- 1/8 teaspoon dried parsley

Directions

Heat butter or margarine in a large skillet over medium heat. Add onions and saute until translucent; then add meat and saute until browned.

When meat is lightly browned, add mushrooms, garlic, tomato paste, flour, sour cream, salt, mustard powder and parsley. Stir together, reduce heat to low and let simmer for 20 to 30 minutes. The longer it simmers, the more tender the meat will be. Enjoy!

Green Bean and Portobello Mushroom Casserole

Ingredients

4 slices bacon
1/4 cup olive oil
1 pound baby portobello mushrooms, sliced
1/2 medium onion, chopped
3 cloves garlic, finely chopped
1/2 cup slivered almonds
1 (10.75 ounce) can condensed cream of mushroom soup with roasted garlic
3/4 teaspoon seasoned salt with no MSG
1/3 teaspoon white pepper
2 (15.5 ounce) cans French cut green beans, drained
1 cup shredded Cheddar cheese

Directions

Preheat the oven to 375 degrees F (190 degrees C).

Place bacon in a large skillet over medium-high heat, and fry until crisp. Remove from the skillet to drain on paper towels. Pour olive oil into the skillet, and reduce heat to medium. When oil is hot, add mushrooms and onion; cook, stirring frequently until the onions start to become translucent. Add garlic, and fry for a couple of minutes, just until fragrant. Stir in the mushroom soup and almonds, and bring to a boil. Season with seasoned salt and white pepper, and crumble in the bacon. Gently stir in the green beans, then transfer the mixture to a casserole dish.

Bake uncovered for 30 minutes in the preheated oven. Remove from the oven, and sprinkle Cheddar cheese over the top. Return to the oven for 5 minutes, or until cheese is melted. Let stand 5 minutes before serving.

Fettucine in Creamy Mushroom and Sage Sauce

Ingredients

8 ounces spinach fettuccine pasta
1 tablespoon extra virgin olive oil
1 shallot, chopped
1 clove garlic, chopped
4 ounces chopped fresh oyster mushrooms
1/2 cup heavy cream
1 tablespoon chopped fresh sage
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes, or until al dente; drain.

Heat olive oil a medium saucepan over medium heat, and cook shallots and garlic until transparent. Stir in mushrooms, and cook until tender. Mix in heavy cream and sage. Cook and stir until thickened.

Toss sauce with cooked fettucine, and season with salt and pepper to serve.

Slow Cooker Spaghetti Chicken

Ingredients

1 (16 ounce) package spaghetti, cooked and drained
1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
1 (14.5 ounce) can diced tomatoes with green chile peppers
8 ounces processed cheese food
4 skinless, boneless chicken breast halves - boiled and cut into bite-size pieces

Directions

Bring a large pot of lightly salted water to a boil. Add spaghetti and cook for 8 to 10 minutes or until al dente; drain and set aside.

Put chicken soup, mushroom soup, tomatoes with green chile peppers and cheese in slow cooker over medium heat. Stir together and cook until cheese has melted.

Stir cooked chicken and spaghetti into cheese mixture and heat through. Reduce heat to medium low and cook for about 40 minutes.

Snapper in Black Sauce

Ingredients

1/2 cup dried porcini mushrooms
1 cup boiling water

2 tablespoons olive oil
2 onions, chopped
3 cloves garlic, minced
1/2 teaspoon ground nutmeg
1/2 cup ground walnuts
1 bay leaf
salt and pepper to taste
2 pounds red snapper fillets
1/2 cup all-purpose flour
2 tablespoons chopped fresh parsley

Directions

Soak the porcini mushrooms in the water for 30 seconds. Drain, reserving the liquid, and chop.

Preheat an oven to 350 degrees F (175 degrees C).

Heat the olive oil in a large, oven-proof skillet over medium heat; cook and stir the onion and garlic in the hot oil until the onion has softened and turned translucent, about 5 minutes. Add the nutmeg, walnuts, bay leaf, mushrooms, and mushroom liquid; bring to a simmer and cook until the sauce reduces and darkens, 5 to 10 minutes. Press the snapper fillets into the flour and shake off the excess. Place the fillets into the pan and cover with the sauce.

Place the skillet in the preheated oven and bake until the fish flakes easily with a fork, about 20 minutes. Sprinkle with parsley to serve.

Green Bean Casserole

Ingredients

1 (14.5 ounce) can French style green beans, drained
1 (10.75 ounce) can condensed cream of mushroom soup
1 (6 ounce) can French-fried onions

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine green beans and soup in a small casserole dish.

Bake in a 350 degrees F (175 degrees C) oven for 10 to 15 minutes. Remove from oven and top with the onions. Bake for another 10 minutes and serve.

Pasta with Mock Creamy Tomato Sauce

Ingredients

16 ounces colored rotini pasta
1 (16 ounce) jar roasted red bell peppers
9 ounces low-fat, firm silken tofu
1 1/2 tablespoons tomato paste
2 cups vegetable broth
1 tablespoon balsamic vinegar
1 teaspoon Italian seasoning
1/2 onion, chopped
10 spears asparagus, sliced diagonally
8 ounces fresh mushrooms, sliced
1 teaspoon minced garlic
1 (16 ounce) can diced tomatoes
1/2 teaspoon hot chile paste (optional)
ground black pepper to taste
2 tablespoons grated Parmesan cheese

Directions

In a large pot with boiling salted water, cook pasta until al dente. Drain well.

Meanwhile, in a blender or food processor puree roasted red and yellow peppers, tofu, tomato paste, vegetable broth, balsamic vinegar, and Italian seasoning. Set aside.

Coat a medium saute pan with cooking spray. Cook onion, garlic, and asparagus over medium heat until tender, about 5 minutes. Add water if necessary to prevent sticking. Stir in mushrooms; cook 3 to 5 minutes, or until mushrooms are tender and soft. Stir in tofu sauce, tomatoes, black pepper. Add hot chili paste, if desired. Reduce heat to low, and heat through.

Toss pasta with sauce, and serve with Parmesan cheese.

Creamy Chicken Broccoli Noodles

Ingredients

2 (3 ounce) packages chicken
flavor ramen noodle soup
1 (10.75 ounce) can Campbell's®
Condensed Cream of Mushroom
Soup (Regular, 98% Fat Free or
25% Less Sodium)
1/2 (10.75 ounce) can milk
1 1/2 cups cooked broccoli florets
1 1/2 cups cubed cooked chicken
6 cherry tomatoes, cut into
quarters

Directions

Cook noodles in saucepan according to package directions. Stir in seasoning packets. Drain off most of liquid.

Add mushroom soup, milk, broccoli and chicken. Heat through. Stir in tomatoes.

Very Veggie Lasagna

Ingredients

2 cups 1% cottage cheese
1 (15 ounce) container reduced-fat ricotta cheese
2 tablespoons minced fresh parsley
1 (26 ounce) jar meatless spaghetti sauce
9 uncooked lasagna noodles
2 medium carrots, shredded
1 1/2 cups broccoli florets
4 ounces fresh mushrooms, sliced
1 small zucchini, thinly sliced
1 small yellow summer squash, thinly sliced
2 cups fresh spinach
2 cups shredded part-skim mozzarella cheese

Directions

In a bowl, combine the cottage cheese, ricotta and parsley. Spread 1/2 cup spaghetti sauce in a 13-in. x 9-in. x 2-in. baking dish coated with nonstick cooking spray. Top with three noodles and a third of the cheese mixture. Sprinkle with half of the carrots, broccoli, mushrooms, zucchini and squash. Top with a third of the remaining sauce.

Arrange half of the spinach over spaghetti sauce; sprinkle with a third of the mozzarella cheese. Repeat layers of noodles, cheese mixture, vegetables, sauce, spinach and mozzarella. Top with the remaining noodles, cheese mixture, sauce and mozzarella.

Cover tightly and bake at 350 degrees F for 45 minutes. Uncover; bake 15 minutes longer or until noodles are tender. Let stand for 15 minutes before cutting.

Artichoke Tetrazzini

Ingredients

1 (8 ounce) package linguini pasta
1 cup fresh sliced mushrooms
1/4 cup chopped onion
2 tablespoons butter
1/8 teaspoon dried thyme
2 tablespoons all-purpose flour
1 (10.5 ounce) can condensed chicken broth
1 cup half-and-half cream
1 (6 ounce) can marinated artichoke hearts
1/4 cup grated Parmesan cheese

Directions

Cook linguini in a large pot of boiling salted water until tender.

Meanwhile, saute mushrooms and onion in butter or margarine with thyme. Remove from heat. Stir in flour. Then stir in chicken broth and half and half. Return to heat, and stir until the sauce boils and thickens. Strain artichokes, and stir the liquid into the sauce. Add the fresh Parmesan.

Drain linguini, and toss with sauce. Fold in the strained artichokes. Serve immediately.

Italian Sausage Mushrooms

Ingredients

1 pound bulk Italian sausage
24 medium fresh mushrooms
4 tablespoons minced fresh
parsley, divided
2 (3 ounce) packages cream
cheese, softened

Directions

In a large skillet, cook sausage over medium heat until no longer pink; drain. Remove and discard mushroom stems. Place caps on a microwave-safe plate. Microwave, uncovered, on high for 2 minutes; drain.

In a small mixing bowl, combine the cream cheese, 3 tablespoons parsley and sausage until well blended. Spoon into mushroom caps. Cover and microwave at 70% power for 5-7 minutes or until heated through; drain. Let stand for 5 minutes before serving. Sprinkle with remaining parsley.

Deep Dish Layered Salad

Ingredients

- 2 eggs
- 1 1/2 heads iceberg lettuce - rinsed, dried, and shredded
- 1 cup chopped celery
- 1 cup chopped green bell pepper
- 1 cup chopped green onions
- 2 cups sliced fresh mushrooms
- 2 cups frozen green peas, thawed
- 2 tablespoons bacon bits
- 2 tablespoons grated Parmesan cheese
- 2 cups mayonnaise
- 2 tablespoons brown sugar
- 1/2 teaspoon garlic powder
- 1/2 teaspoon curry powder

Directions

Place eggs in a saucepan and cover with cold water. Bring water to a boil; cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove the eggs from hot water, cool, peel and chop.

Layer 1/2 of the lettuce in the bottom of a large bowl. Follow with a layer of celery, bell pepper, green onion, mushrooms, peas and egg. Top with remaining lettuce.

Prepare the dressing by whisking together the mayonnaise, brown sugar, garlic powder and curry powder. Spread evenly over top of salad. Sprinkle with bacon bits and Parmesan cheese. Refrigerate until ready to serve.

Okra, Chicken and Rice Casserole

Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup
1 cup water
3/4 cup uncooked brown rice
1/4 teaspoon paprika
1/4 tablespoon ground black pepper
4 skinless, boneless chicken breasts
1 (16 ounce) package frozen okra, thawed and sliced

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a 9x13 inch baking dish combine the soup, water, rice, okra, paprika and ground black pepper. Place the chicken on top of the rice mixture. Sprinkle with additional paprika and ground black pepper.

Cover and bake in the preheated oven for 45 minutes or until the chicken is cooked through and the juices run clear. (For creamier rice, increase the water amount to 1 1/3 cups).

Swiss Mushroom Loaf

Ingredients

1 (1 pound) loaf unsliced Italian bread
8 ounces Swiss cheese, cubed
1 cup sliced fresh mushrooms
1/4 cup butter or margarine
1 small onion, finely chopped
1 1/2 teaspoons poppy seeds
2 garlic cloves, minced
1/2 teaspoon seasoned salt
1/2 teaspoon ground mustard
1/2 teaspoon lemon juice

Directions

Cut bread diagonally into 1-in. slices to within 1 in. of bottom. Repeat cuts in opposite direction. Place cheese cubes and mushrooms in each slit. In a microwave-safe bowl, combine the remaining ingredients; cover and microwave on high for 2 minutes or until butter is melted. Spoon over bread. Wrap loaf in foil. Bake at 350 degrees F for 40 minutes or until cheese is melted.

So Divine Stuffed Mushrooms

Ingredients

24 white mushrooms, stems removed
1 tablespoon olive oil
1 (12 ounce) package bulk pork sausage
1/4 cup crumbled blue cheese
1 tablespoon Worcestershire sauce
1 tablespoon balsamic vinegar
1 clove garlic, minced
1 dash lemon juice
salt and ground black pepper to taste

Directions

Preheat an oven to 325 degrees F (165 degrees C).

Arrange the mushroom caps on a baking sheet with the cavity-side facing upwards. Drizzle the olive oil over the mushroom caps. Mix the sausage, blue cheese, Worcestershire sauce, balsamic vinegar, garlic, lemon juice, salt, and pepper in a bowl. Fill the mushroom caps with the sausage mixture.

Bake in the preheated oven until the sausage is no longer pink, about 60 minutes.

Delicious Potato Salad Bake

Ingredients

8 potatoes
12 slices bacon
2 onions, finely chopped
1 cup sliced mushrooms
1 cup heavy cream
1/2 cup milk
1 1/2 cups shredded mozzarella cheese
salt and pepper to taste

Directions

Preheat oven to 325 degrees F (165 degrees C). Butter or grease one 8x16 inch baking dish.

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain and cool.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Add onions, mushrooms, salt and pepper. Cook until onions and mushrooms are soft.

Slice potatoes and place a thin layer in the baking dish. Follow with a layer of the bacon mixture and repeat layers until all ingredients are used. Pour cream and milk over layers; sprinkle with grated cheese.

Bake for approximately 35 minutes, or until cream and milk have almost reduced completely.

Garlic-Buttered Green Beans

Ingredients

1 pound fresh or frozen green beans
1/2 cup sliced fresh mushrooms
6 tablespoons butter or margarine
2 teaspoons onion powder
1 teaspoon garlic powder
salt and pepper to taste

Directions

Cook green beans in water to cover until crisp-tender. Meanwhile, in a skillet, saute mushrooms in butter until tender. Add onion powder and garlic powder. Drain beans; add to skillet and toss. Season with salt and pepper.

Sausage Stuffed Mushrooms I

Ingredients

1 (12 ounce) package ground sausage
18 fresh mushrooms
2 (8 ounce) packages cream cheese, softened
3/4 cup dry bread crumbs
1 cup red wine

Directions

Place sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside.

Preheat oven to 325 degrees F (165 degrees C).

Clean the mushrooms. Remove, chop and reserve the stems.

In a medium bowl, gently mix the chopped mushroom stems, cream cheese and bread crumbs. Mix in the sausage and 1/4 cup red wine.

Using a spoon, stuff the mushroom caps with the chopped stem mixture. Transfer to a large baking dish, and cover with the remaining red wine.

Bake in the preheated oven 25 to 30 minutes, or until the mixture is lightly brown.

Crowd Pleasing Vegetable Casserole

Ingredients

1 (26 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or 25% Less Sodium)
1 1/2 cups shredded Swiss cheese
2/3 cup sour cream
1/4 teaspoon ground black pepper
2 (16 ounce) bags frozen vegetable combination (broccoli, cauliflower, carrots), cooked and drained
2 (2.8 ounce) cans French's® French Fried Onions

Directions

In 3-quart shallow baking dish mix soup, 1 cup cheese, sour cream, pepper, vegetables and 1 can of onions.

Bake at 400 degrees F for 20 minutes or until hot.

Stir. Sprinkle remaining cheese and remaining onions over vegetable mixture. Bake 5 minutes more or until onions are golden.

Rice on the Grill

Ingredients

1 1/3 cups uncooked instant rice
1/3 cup sliced fresh mushrooms
1/4 cup chopped green pepper
1/4 cup chopped onion
1/2 cup chicken broth
1/2 cup water
1/3 cup ketchup
1 tablespoon butter or margarine

Directions

In a 9-in. round aluminum foil pie pan, combine the first seven ingredients. Dot with butter. Cover with heavy-duty foil; seal edges tightly. Grill, covered, for 14-15 minutes or until liquid is absorbed. Fluff with a fork and serve immediately.

Bolognese Sauce

Ingredients

2 tablespoons olive oil
4 slices bacon, cut into 1/2 inch pieces
1 large onion, minced
1 clove garlic, minced
1 pound lean ground beef
1/2 pound ground pork
1/2 pound fresh mushrooms, sliced
2 carrots, shredded
1 stalk celery, chopped
1 (28 ounce) can Italian plum tomatoes
6 ounces tomato sauce
1/2 cup dry white wine
1/2 cup chicken stock
1/2 teaspoon dried basil
1/2 teaspoon dried oregano
salt and pepper to taste
1 pound pasta

Directions

In a large skillet, warm oil over medium heat and saute bacon, onion and garlic until bacon is browned and crisp; set aside.

In large saucepan, brown beef and pork. Drain off excess fat. Stir in bacon mixture, mushrooms, carrots, celery, tomatoes, tomato sauce, wine, stock, basil, oregano, salt and pepper to saucepan. Cover, reduce heat and simmer one hour, stirring occasionally.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Serve sauce over hot pasta.

Leddie Chicken

Ingredients

6 skinless, boneless chicken
breast halves
salt and pepper to taste
1/4 cup butter
1/2 cup chopped green onion
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (10.75 ounce) can water

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place chicken in a lightly greased 9x13 inch baking dish and season with salt and pepper to taste. Melt butter in a small saucepan over low heat; add green onion and saute for 1 minute, then stir in soup and water. Mix well and pour mixture over chicken.

Bake at 350 degrees F (175 degrees C) for 60 minutes, or until chicken is cooked through and no longer pink inside.

Mushroom Pepper Steak

Ingredients

6 tablespoons reduced-sodium soy sauce, divided
1/8 teaspoon pepper
1 pound boneless beef sirloin steak, cut into thin strips
1 tablespoon cornstarch
1/2 cup reduced-sodium beef broth
1 garlic clove, minced
1/2 teaspoon minced gingerroot
3 teaspoons canola oil, divided
1 cup julienned sweet red pepper
1 cup julienned green pepper
2 cups sliced fresh mushrooms
2 medium tomatoes, cut into wedges
6 green onions, cut into 1/2-inch pieces
Hot cooked rice

Directions

In a large resealable plastic bag, combine 3 tablespoons soy sauce and pepper; add beef. Seal bag and turn to coat; refrigerate for 30 -60 minutes. In a small bowl, combine the cornstarch, broth and remaining soy sauce until smooth; set aside.

Drain and discard marinade from beef. In a large nonstick skillet or wok, stir-fry the garlic and ginger in 2 teaspoons oil for 1 minute. Add the beef; stir-fry for 4-6 minutes or until no longer pink. Remove beef and keep warm.

Stir-fry the peppers in remaining oil for 1 minute. Add mushrooms; stir-fry 2 minutes longer or until peppers are crisp-tender. Stir broth mixture and add to vegetable mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Return beef to pan; add tomatoes and onions. Cook for 2 minutes or until heated through. Serve over rice if desired.

Aussie Chicken

Ingredients

4 skinless, boneless chicken breast halves - pounded to 1/2 inch thickness
2 teaspoons seasoning salt
6 slices bacon, cut in half
1/2 cup prepared yellow mustard
1/2 cup honey
1/4 cup light corn syrup
1/4 cup mayonnaise
1 tablespoon dried onion flakes
1 tablespoon vegetable oil
1 cup sliced fresh mushrooms
2 cups shredded Colby-Monterey Jack cheese
2 tablespoons chopped fresh parsley

Directions

Rub the chicken breasts with the seasoning salt, cover and refrigerate for 30 minutes.

Preheat oven to 350 degrees F (175 degrees C). Place bacon in a large, deep skillet. Cook over medium high heat until crisp. Set aside.

In a medium bowl, combine the mustard, honey, corn syrup, mayonnaise and dried onion flakes. Remove half of sauce, cover and refrigerate to serve later.

Heat oil in a large skillet over medium heat. Place the breasts in the skillet and saute for 3 to 5 minutes per side, or until browned. Remove from skillet and place the breasts into a 9x13 inch baking dish. Apply the honey mustard sauce to each breast, then layer each breast with mushrooms and bacon. Sprinkle top with shredded cheese.

Bake in preheated oven for 15 minutes, or until cheese is melted and chicken juices run clear. Garnish with parsley and serve with the reserved honey mustard sauce.

Veal Scallopini

Ingredients

2 (4 ounce) veal cutlets
2 tablespoons all-purpose flour
salt and pepper to taste
3 tablespoons butter, divided
1 tablespoon olive oil
1/4 pound fresh mushrooms,
thinly sliced
1/3 cup chicken broth
2 teaspoons minced fresh parsley

Directions

Flatten cutlets to 1/8-in. thickness. In a resealable plastic bag, combine the flour, salt and pepper. Add veal; seal bag and shake to coat evenly. In a skillet, heat 2 tablespoons butter and oil. Add veal; cook over medium heat for about 1 minute on each side or until juices run clear. Remove and keep warm.

Add mushrooms to skillet; cook and stir for 2-3 minutes or until tender. Spoon over veal. Stir broth into skillet, stirring up any browned bits. Add parsley and remaining butter; cook and stir 2 minutes longer or until slightly thickened. Pour over veal and mushrooms.

Harvest Vegetables

Ingredients

1 small head cabbage, cored
2 tablespoons butter, softened
1/2 teaspoon onion salt (optional)
1/8 teaspoon pepper
4 medium carrots, cut into 1 inch pieces
2 celery ribs, cut into 1-inch pieces
1 small onion, cut into wedges
1/2 pound whole fresh mushrooms
1 small green bell pepper, cut into pieces
4 bacon strips, cooked and crumbled

Directions

Cut cabbage into six wedges; spread butter on cut sides. Place cabbage on a piece of heavy-duty foil (about 24 in. x 18 in.). Sprinkle with onion salt if desired and pepper. Arrange remaining vegetables and bacon if desired around cabbage. Seal the foil tightly.

Grill, covered, over medium-hot heat for 30 minutes or until vegetables are tender, turning occasionally.

Scallops Poulette

Ingredients

1/4 cup butter or margarine
1 tablespoon minced onion
2 tablespoons all-purpose flour
1 (4 ounce) can sliced mushrooms, drained
1/4 cup white wine
1/2 teaspoon salt
1/8 teaspoon ground black pepper
1 pound bay scallops
1 bay leaf
2 teaspoons lemon juice
1/2 cup milk, light cream, or evaporated milk
1 egg yolk
1 tablespoon chopped fresh parsley

Directions

Combine butter and onion in a 2-quart, microwave-safe casserole. Cover, and microwave on High for 2 minutes. Stir in flour until well blended, then stir in mushrooms, wine, salt, pepper, scallops, bay leaf, and lemon juice. Recover, and microwave on High for 6 minutes, or until the scallops turn opaque. Remove and discard the bay leaf.

In a small bowl, stir together the milk and egg yolk until combined. Stir the hot liquid from the scallops, about 1 tablespoon at a time into the milk mixture. When combined, stir the sauce back into the scallops.

Cover, and microwave on High for 2 minutes, then stir, and microwave for another 3 minutes. Sprinkle with parsley before serving.

Pretty Crawfish Pasta

Ingredients

1 (16 ounce) package farfalle (bow tie) pasta
1 bunch fresh asparagus, trimmed and cut into 2 inch pieces
1 tablespoon olive oil
1 small red onion, chopped
1 red or green bell pepper, chopped
1 (8 ounce) package sliced fresh mushrooms
1 pint grape tomatoes, halved
1 pound peeled crawfish tails
3/4 cup herbed vinaigrette salad dressing, or to taste

Directions

Bring a large pot of lightly salted water to a boil. Add farfalle pasta, and cook until tender, about 8 minutes. Drain. Place a separate pan of water on to boil. Add asparagus, and cook until tender and bright green, about 3 minutes depending on thickness. Drain, and place into ice water to stop the cooking process.

Heat the olive oil in a large skillet over medium-high heat. Add the onion and bell pepper; cook and stir for about 5 minutes. Add the mushrooms and crawfish tails; cook and stir for another 10 minutes. Add the asparagus and grape tomatoes to the pan, and cook for a couple of minutes. Remove from the heat and transfer to a large serving bowl.

Mix pasta into the serving bowl along with the vinaigrette dressing. Serve immediately, or refrigerate and serve chilled.

Grandma Maggio's Spaghetti Sauce

Ingredients

2 tablespoons olive oil
1 onion, chopped
1 whole head garlic, peeled and chopped
2 cups sliced fresh mushrooms
1/2 cup chopped fresh basil leaves, or to taste
1 (28 ounce) can whole peeled tomatoes
1 (15 ounce) can tomato sauce
1 (6 ounce) can tomato paste
3/4 cup Merlot wine
2 teaspoons salt
1 teaspoon ground black pepper
2 teaspoons dried oregano
1/4 cup white sugar

Directions

Heat olive oil in a large saucepan over medium-low heat, and cook and stir the onion and garlic until translucent but not browned, 6 to 7 minutes. Stir in the mushrooms and basil, and cook and stir until the basil is wilted and the mushrooms are cooked through and have given up their juices, about 10 minutes.

Pour in the whole peeled tomatoes, and bring the mixture to a boil, stirring and chopping the tomatoes into pieces with a spoon. Pour in the tomato sauce and stir, crushing any large pieces of tomato left, and bring to a simmer. Let the sauce simmer until slightly thickened and bubbling, stirring occasionally, about 15 minutes.

Stir the tomato paste into the sauce, and fill the empty tomato paste can with Merlot wine, stirring to dissolve any remaining tomato paste in the can. Pour the Merlot wine into the sauce, and stir well to combine. Bring the sauce back to a simmer, and stir in the salt, pepper, dried oregano, and sugar. Let the sauce simmer until the seasonings are blended and the sauce is heated through, about 3 more minutes.

Harvest Rice Dish

Ingredients

1/2 cup slivered almonds
2 cups chicken broth
1/2 cup uncooked brown rice
1/2 cup uncooked wild rice
3 tablespoons butter
3 onions, sliced into 1/2 inch wedges
1 tablespoon brown sugar
1 cup dried cranberries
2/3 cup fresh sliced mushrooms
1/2 teaspoon orange zest
salt and pepper to taste

Directions

Place almonds on an ungreased baking sheet. Toast at 350 degrees F (175 degrees C) for 5 to 8 minutes.

Mix broth, brown rice, and wild rice in a medium saucepan, and bring to boil. Reduce heat to low, cover, and simmer 45 minutes, until rice is tender and broth is absorbed.

In medium skillet, melt butter over medium-high heat. Add onions and brown sugar. Saute until butter is absorbed and onions are translucent and soft. Reduce heat, and cook onions for another 20 minutes, until they are caramelized.

Stir cranberries and mushrooms into the skillet. Cover, and cook 10 minutes or until berries start to swell. Stir in almonds and orange zest, then fold the mixture into the cooked rice. Salt and pepper to taste.

Campbell'sB® Beef Bourguignonne

Ingredients

1 (10.75 ounce) can
Campbell'sB® Condensed
Golden Mushroom Soup
1 cup Burgundy or other dry red
wine
2 cloves garlic, minced
1 teaspoon dried thyme leaves,
crushed
2 cups small whole mushrooms
2 cups fresh or thawed frozen
whole baby carrots
1 cup frozen small onions, thawed
1 1/2 pounds beef top round
steak, 1 1/2-inches thick, cut into
1-inch pieces

Directions

Stir the soup, wine, garlic, thyme, mushrooms, carrots, onions and beef in a 3 1/2-quart slow cooker.

Cover and cook on LOW for 8 to 9 hours* or until the beef is fork-tender.

Zippy Beef Bake

Ingredients

3/4 pound ground beef
1 tablespoon butter or margarine
2 medium zucchini, thinly sliced
1/4 pound fresh mushrooms,
sliced
2 tablespoons sliced green onions
1 1/2 teaspoons chili powder
1 teaspoon salt
1/8 teaspoon garlic powder
1 1/2 cups cooked rice
1 (4 ounce) can chopped green
chilies
1/2 cup sour cream
1 cup shredded Monterey Jack
cheese, divided

Directions

In a large skillet over medium heat, cook beef until no longer pink.

Add butter, zucchini, mushrooms and onions; cook and stir until the vegetables are tender. Drain. Stir in chili powder, salt and garlic powder. Add rice, chilies, sour cream and half of the cheese. Transfer to a greased 2-qt. baking dish; top with remaining cheese.

Bake, uncovered, at 350 degrees for 20 minutes or until cheese is melted.

Barley and Mushrooms with Beans

Ingredients

1 teaspoon olive oil
3 cups sliced fresh mushrooms
1 cup chopped onion
1/2 cup chopped celery
2 cloves garlic, minced
1/2 cup uncooked barley
3 cups vegetable broth
1 (15.5 ounce) can white beans,
drained

Directions

Heat oil in a medium saucepan over medium heat, and stir in mushrooms, onion, celery, and garlic. Saute until tender.

Mix barley and vegetable broth into the saucepan. Bring to a boil, cover, and reduce heat. Simmer 45 to 50 minutes, until barley is tender.

Stir white beans into the barley mixture. Continue cooking about 5 minutes, until beans are heated.

Chicken Stuff

Ingredients

4 boneless skinless chicken breasts, cut into 1 inch pieces
1 cup butter
2 (10.75 ounce) cans condensed cream of mushroom soup
2 cups macaroni
1 pinch garlic salt
1/4 teaspoon lemon pepper
1 cup sliced fresh mushrooms (optional)

Directions

In a large skillet, melt butter or margarine over medium heat. Lay chicken strips in butter or margarine, and sprinkle with garlic salt and lemon pepper. Cook, turning frequently, until chicken strips are golden brown on all sides; the chicken should be still soft, not fried hard. Stack cooked strips at outer edges of the skillet if you need to cook more strips.

When all chicken strips are browned, add condensed mushroom soup, 1 soup can of water, and mushrooms to skillet; blend well with pan drippings and chicken strips. Add macaroni noodles, and just enough water to cover noodles; stir well. Lower heat, and cover. Simmer until noodles are done, stirring frequently.

Chicken Breasts with Balsamic Vinegar and Garlic

Ingredients

4 skinless, boneless chicken breasts
salt and pepper to taste
3/4 pound fresh mushrooms, sliced
2 tablespoons all-purpose flour
2 tablespoons olive oil
6 cloves garlic
1/4 cup balsamic vinegar
3/4 cup chicken broth
1 bay leaf
1/4 teaspoon dried thyme
1 tablespoon butter

Directions

Season the chicken with salt and pepper. Rinse the mushrooms and pat dry. Season the flour with salt and pepper and dredge the chicken breasts in the flour mixture. Heat oil in a skillet over medium high heat and saute the chicken until it is nicely browned on one side (about 3 minutes).

Add the garlic. Turn the chicken breasts and scatter the mushrooms over them. Continue frying, shaking the skillet and stirring the mushrooms. Cook for about 3 minutes, then add the vinegar, broth, bay leaf and thyme. Cover tightly and simmer over medium low heat for 10 minutes, turning occasionally.

Transfer the chicken to a warm serving platter and cover with foil. Set aside. Continue simmering the sauce, uncovered, over medium high heat for about 7 minutes. Swirl in the butter or margarine and discard the bay leaf. Pour this mushroom sauce mixture over the chicken and serve.

Slayer's Sweet, Tangy, and Spicy Kabobs

Ingredients

2 tablespoons brown sugar
2 tablespoons honey
1 tablespoon lime juice (optional)
1 tablespoon lemon juice
3 tablespoons maraschino cherry juice
1 teaspoon garlic powder
1/2 teaspoon ground ginger
1/2 teaspoon ground black pepper
1/2 teaspoon cayenne pepper (optional)
1/4 cup pineapple juice
1/4 cup dry white wine
1/4 cup hot pepper sauce (such as CrystalB®) (optional)
3/4 cup reduced-sodium soy sauce

1 (8 ounce) package fresh mushrooms, stems removed
1 small red onion, cut into chunks
1 red bell pepper, cut into 1 inch pieces
1/2 pint cherry tomatoes
4 skinless, boneless chicken breast halves - cut into 1 inch pieces

16 wooden skewers, soaked in water
16 fresh pineapple chunks
16 maraschino cherries, stemmed

Directions

Make the marinade by whisking the brown sugar, honey, lime juice, lemon juice, maraschino cherry juice, garlic powder, ginger, black pepper, cayenne pepper, pineapple juice, wine, hot pepper sauce, and soy sauce together in a large, non-metallic bowl. Toss the mushrooms, onion, bell pepper, tomatoes, and chicken in the marinade; cover and refrigerate at least 1 hour.

Preheat an outdoor grill for medium heat and lightly oil the grate.

On each skewer, thread a piece of chicken, then three of the veggies followed by another piece of chicken then a pineapple slice and one maraschino cherry at the end. Mix and match the vegetables as you assemble the skewers. Cook on the preheated grill until the chicken is no longer pink in the center and the vegetables are tender, about 10 minutes.

Ragu Bologna Pasta Sauce

Ingredients

3/4 pound cubed flank steak
4 ounces ground pork
1/4 pound veal, trimmed and cubed
1/4 pound finely ground salt pork
1 onion, thinly sliced
1 carrot, sliced
1 stalk celery, chopped
1 1/4 cups chicken stock
1 teaspoon tomato paste
1/4 teaspoon salt
1/8 teaspoon ground black pepper
1/4 pound mushrooms, chopped
2 cooked chicken liver, diced
1/2 cup heavy whipping cream
1 small truffle, thinly sliced
1 pinch ground nutmeg

Directions

In a large saucepan, combine beef, chopped pork, veal, salt pork, onion, carrot and celery to brown thoroughly over medium low heat. Add stock or water and continue to cook until it evaporates.

Add tomato paste, salt, pepper and enough water to cover meat. Cover pan and cook slowly for 1 hour. Add mushrooms and livers and cook for 15 minutes longer. Just before serving add cream, truffle and nutmeg. Mix well and serve.

Chili with Ground Pork

Ingredients

1 pound lean ground pork
2 tablespoons olive oil
4 medium onions, chopped
4 cloves garlic, minced
1 (8 ounce) can mushroom pieces
1 (14.5 ounce) can wax beans
1 (15 ounce) can sweet peas
1 green bell pepper, chopped
1 red bell pepper, chopped
1 (28 ounce) can tomato sauce
chili powder to taste
ground nutmeg to taste
dried marjoram to taste
salt to taste

Directions

Heat the olive oil in a large, deep skillet over medium heat, and cook the ground pork until evenly browned. Reserving the juices in the skillet, remove pork, and set aside.

Stir the onions and garlic into the skillet, and cook in the pork juices over medium heat until tender. Mix in the mushrooms, wax beans, peas, green bell pepper, and red bell pepper. Cook and stir until tender and heated through.

Return the pork to the skillet. Mix in the tomato sauce. Season with chili powder, nutmeg, marjoram, and salt. Reduce heat, and simmer about 45 minutes to allow the flavors to blend.

Asparagus with Pecans and Parm

Ingredients

1 bunch asparagus spears, ends trimmed
2 tablespoons butter
1 (8 ounce) package sliced mushrooms
1 onion, minced
1/2 cup coarsely chopped pecans
1/2 teaspoon garlic powder
1/2 teaspoon dried basil
1/4 teaspoon salt
1/4 teaspoon black pepper
1/2 cup freshly grated Parmesan cheese

Directions

Steam the asparagus spears in a basket-style steamer over boiling water until tender, 5 to 10 minutes. Drain and remove to a serving dish; keep warm.

Meanwhile, melt half of the butter in a large skillet over medium-high heat. Once melted (it's ok if it begins to brown), stir in the sliced mushrooms, and cook until they brown, soften, and begin to release their liquid; pour into a serving dish, and set aside. Melt the remaining butter in the skillet, and stir in the onions. Cook until the onions soften and turn translucent, about 3 minutes. Season with garlic powder, basil, salt and pepper. Stir in the chopped pecans, and cook for a minute more.

Sprinkle the onion mixture with half of the Parmesan cheese, and stir in the reserved mushrooms. Pour over the asparagus in the serving dish and sprinkle with remaining cheese.

Creamy Ham Macaroni

Ingredients

2 cups uncooked elbow macaroni
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
2/3 cup milk
2 cups shredded Cheddar cheese
2 cups cubed fully cooked ham
1 (4.5 ounce) jar sliced mushrooms, drained
1 (2 ounce) jar diced pimientos, drained

Directions

Cook the macaroni according to package directions. Meanwhile, in a large saucepan, whisk soup and milk; stir in cheese. Cook and stir over medium heat until cheese is melted. Drain macaroni; add to the pan. Stir in the ham, mushrooms and pimientos; heat through.

Boeuf en Croute

Ingredients

- 1 teaspoon olive oil
- 2 (6 ounce) beef tenderloin filets
- 1 tablespoon butter
- 8 ounces fresh white mushrooms, minced
- 1/3 cup minced shallot
- 2 cloves garlic, minced
- 2 tablespoons red wine
- 4 6-inch squares of frozen puff pastry, thawed but still cold
- 1 1/2 cups red wine
- salt and pepper to taste
- 1 egg (optional)
- 2 tablespoons milk (optional)

Directions

Heat the olive oil in a heavy skillet over high heat until very hot. Sear the filets until well-browned on both sides, 1 to 2 minutes per side. Remove the filets from the skillet, and chill in refrigerator for at least 1 hour. Filets must be cold.

In the same skillet over medium heat, melt the butter, and cook and stir the mushrooms, shallot, and garlic until the shallots are tender and translucent and the mushrooms have given off their juice, 6 to 8 minutes. Stir in 2 tablespoons of red wine, scraping and dissolving any browned flavor bits from the pan. Transfer the mushroom mix into a bowl, and chill in refrigerator for about 45 minutes.

Place 2 pieces of puff pastry on a work surface, and top each with a chilled filet. Spread half the mushroom mixture in a neat layer on top of each filet, and top each with a piece of puff pastry. Fold and pinch the edges of the pastry together, sealing in the contents, and trim to make a tidy package. Cut a small slit into the top of each package.

Pour 1 1/2 cups of red wine into a saucepan over medium heat, and simmer until the wine is reduced by half, about 15 minutes. Season wine sauce to taste with salt and pepper. Meanwhile, whisk egg into milk in a bowl, and brush the pastry packages with the egg mixture for a browner crust, if desired. Return the bundles to the refrigerator to keep cold.

Preheat an oven to 450 degrees F (230 degrees C). Line a baking sheet with parchment paper.

Place the puff pastry bundles onto the prepared baking sheet, and bake in the preheated oven until the pastry is golden brown and crisp and the filets are the desired degree of doneness (for medium-rare, about 15 minutes; an instant-read thermometer inserted into the center should read 130 degrees F (54 degrees C)). Serve each filet in the pastry shell with spoonfuls of wine sauce on top.

Quick Beef Pizza

Ingredients

1 pound ground beef
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1 (12 inch) pre-baked thin pizza
crust
1 (8 ounce) package shredded
Cheddar cheese

Directions

Preheat oven to 425 degrees F (220 degrees C).

Place beef in a skillet over medium heat, and cook until evenly brown. Drain grease.

Spread cream of mushroom soup over the pizza crust. Layer cooked beef over the soup, and top with cheese.

Bake 15 minutes in the preheated oven, until cheese is melted and pizza is heated through.

International Beef Stew

Ingredients

3 1/2 pounds cubed beef
3 onions, sliced
6 carrots, sliced
2 1/2 cups cubed potatoes
3 stalks celery, sliced
1/2 pound fresh mushrooms,
quartered
1 (16 ounce) package frozen
mixed vegetables
1 (28 ounce) can crushed
tomatoes
5 cloves garlic, pressed
2 teaspoons dried rosemary
2 teaspoons dried sage
1 tablespoon dried basil leaves
salt and pepper to taste
8 cups water

Directions

Preheat oven to 250 degrees F (120 degrees C).

In a large, ovenproof pot, combine beef, onions, carrots, potatoes, celery, mushrooms, mixed vegetables, tomatoes. Season with garlic, rosemary, sage, basil, salt, pepper. Pour in water. Cover tightly with foil and bake 5 to 6 1/2 hours.

Korean Beef Short Rib Stew (Galbi Jjim)

Ingredients

2 pounds Korean-style short ribs
(beef chuck flanken), cut into 3-
inch segments
4 cups water
6 tablespoons soy sauce
8 cloves garlic, minced
1 small onion, sliced
1 tablespoon rice wine
1 tablespoon brown sugar
2 carrots, cut into chunks
2 small potatoes, cut into chunks
1/2 cup fresh shiitake mushrooms,
sliced
2 tablespoons light corn syrup
1 tablespoon Asian (toasted)
sesame oil
6 chestnuts, peeled (optional)
6 dates, pitted (optional)
sliced green onion

Directions

Cover the ribs with cold water, refrigerate, and soak for 1 hour. Drain the ribs, place in a saucepan with 4 cups of water, and bring to a boil. Cook the ribs for 10 minutes, drain, and reserve 2 cups of liquid. Place the ribs and the reserved liquid in a large pot.

Mix together the soy sauce, garlic, onion, rice wine, and brown sugar in a bowl until the sugar has dissolved. Pour the mixture over the ribs and broth. Stir to combine, bring to a boil, reduce the heat, and simmer for 1 1/2 hours.

Mix in the carrots, potatoes, shiitake mushrooms, corn syrup, sesame oil, chestnuts, and dates, and simmer until the meat and vegetables are very tender, about 1 more hour.

Remove the beef and vegetables to a serving dish, and reduce the liquid in the pot to make a thickened gravy. Pour the sauce over the ribs and vegetables, sprinkle with sliced green onion, and serve.

Pretty Ham Primavera

Ingredients

1/2 pound sliced fresh mushrooms
1/3 cup chopped onion
2 tablespoons olive oil
2 tablespoons all-purpose flour
2 teaspoons Italian seasoning
2 teaspoons chicken bouillon granules
1/2 teaspoon salt
1/8 teaspoon pepper
2 cups milk
1 (7 ounce) package thin spaghetti, cooked and drained
2 cups cubed fully cooked ham
1 (10 ounce) package frozen peas, thawed
grated Parmesan cheese

Directions

In a large skillet, saute the mushrooms and onion in oil until tender. Stir in the flour, Italian seasoning, bouillon, salt and pepper until smooth.

Gradually add the milk, stirring constantly. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in the spaghetti, ham and peas; heat through. Sprinkle with the Parmesan cheese if desired.

Mushroom Stuffing Balls

Ingredients

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

Directions

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.

Chicken Crescent Casserole

Ingredients

1 celery rib, sliced
3 tablespoons butter or margarine, divided
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
2/3 cup mayonnaise*
1/2 cup sour cream
2 tablespoons dried minced onion
3 cups cubed cooked chicken
1 (8 ounce) can sliced water chestnuts, drained
1 (4.5 ounce) jar sliced mushrooms, drained
2/3 cup shredded Swiss cheese
1 (8 ounce) package refrigerated crescent rolls
1/2 cup sliced almonds

Directions

In a large saucepan, saute celery in 1 tablespoon butter until tender. Stir in the soup, mayonnaise, sour cream, onion, chicken, water chestnuts and mushrooms. Cook and stir over medium heat just until mixture begins to boil. Transfer to an ungreased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with cheese.

Unroll crescent roll dough into a rectangle; seal seams and perforations. Place over cheese. Melt the remaining butter; toss with nuts and sprinkle over top. Bake, uncovered, at 375 degrees F for 20-25 minutes or until golden brown.

Baked Chicken on Rice

Ingredients

4 skinless, boneless chicken breast halves
2 (10.75 ounce) cans condensed cream of mushroom soup
2 1/2 cups milk
1 1/2 cups uncooked white rice
2 (4.5 ounce) cans sliced mushrooms
2 (1 ounce) packages dry onion soup mix

Directions

Preheat oven to 350 degrees F (175 degrees C). Cut each chicken breast in half to make a total of 8 pieces; set aside.

Mix cream of mushroom soup with milk. Reserve 1 cup of mixture. Combine remaining mixture with rice, undrained mushrooms and 1 envelope of dry onion soup mix.

Spoon rice mixture into a 9x13 inch baking dish. Arrange chicken pieces on top. Pour reserved soup mixture over chicken and sprinkle with other envelope of onion soup mix. Cover tightly with aluminum foil and bake in preheated oven for 1 hour. Remove cover and bake for an additional 15 minutes. Let cool 10 minutes and serve.

Jodi's Marinated Veggies

Ingredients

1 head fresh broccoli, cut into florets
1 head cauliflower, broken into small florets
4 ounces fresh mushrooms, sliced
1 green bell pepper, chopped
3 stalks celery, diced
1 onion, finely diced
1/2 cup distilled white vinegar
2 tablespoons poppy seeds
1 cup white sugar
2 teaspoons mustard powder
1 teaspoon salt
1 1/2 cups vegetable oil

Directions

Blanch broccoli and cauliflower in a large pot of boiling water until just barely tender. Drain and rise with cold water.

In a large bowl combine broccoli, cauliflower, mushrooms, pepper, celery and onion.

In a medium bowl, combine the vinegar, poppy seeds, sugar, mustard, salt and vegetable oil. Mix until well blended.

Pour the marinade over the vegetables and mix well. Chill overnight before serving. Keep any extras refrigerated.

Three-Meat Spaghetti Sauce

Ingredients

1 pound ground beef
1 pound bulk Italian sausage
1 cup chopped onion
1 (28 ounce) can crushed tomatoes
3 cups water
2 (6 ounce) cans tomato paste
2 (4.5 ounce) jars sliced mushrooms, drained
1 cup chopped pepperoni
2 tablespoons grated Parmesan cheese
2 tablespoons Italian seasoning
1 tablespoon sugar
2 teaspoons garlic salt
1 teaspoon pepper
1 teaspoon dried parsley flakes
Hot cooked spaghetti

Directions

In a soup kettle or Dutch oven, cook beef, sausage and onion over medium heat until meat is no longer pink; drain. Stir in the tomatoes, water, tomato paste, mushrooms, pepperoni, Parmesan cheese and seasonings. Bring to a boil. Reduce heat; cover and simmer for 30 minutes. Cool. Freeze in serving-size portions.

Almond Turkey Stir-Fry

Ingredients

1 tablespoon cornstarch
1 cup reduced sodium chicken broth
1/4 cup water
2 tablespoons reduced-sodium soy sauce
1 teaspoon sugar
1/4 teaspoon salt
1/4 teaspoon pepper
1 pound turkey breast tenderloin, cubed
4 teaspoons canola oil, divided
1 cup chopped celery
1/2 cup shredded carrot
1/2 cup chopped onion
1/2 cup sliced fresh mushrooms
1/2 cup sliced green onion
1 garlic clove, minced
1 (8 ounce) can sliced water chestnuts, drained
1/2 cup slivered almonds, toasted
Hot cooked rice

Directions

In a small bowl, combine the first seven ingredients until smooth; set aside. In a nonstick skillet, stir-fry turkey in 2 teaspoons hot oil until no longer pink. Remove and keep warm. In the same skillet, stir-fry the celery, carrot, onion, mushrooms, green onions and garlic in remaining oil until crisp-tender, about 5-6 minutes. Add water chestnuts and turkey; heat through. Stir broth mixture and add to the pan. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Sprinkle with almonds. Serve over hot cooked rice if desired.

Pepperidge Farm® Beef Wellington

Ingredients

1 (2 pound) beef tenderloin
Ground black pepper (optional)
1 sheet Pepperidge Farm® Puff Pastry
1 egg
1 tablespoon water
1 tablespoon butter
2 cups finely chopped mushrooms
1 medium onion, finely chopped

Directions

Place the beef in a lightly greased roasting pan. Season with the black pepper, if desired. Roast at 425 degrees F for 30 minutes or until a meat thermometer reads 130 degrees F. Cover the pan and refrigerate for 1 hour.

Thaw the pastry sheet at room temperature for 40 minutes or until it's easy to handle. Heat the oven to 425 degrees F. Stir the egg and water in a small bowl with a fork.

Heat the butter in a 10-inch skillet over medium-high heat. Add the mushrooms and onion and cook until the vegetables are tender and all the liquid is evaporated, stirring often.

Unfold the pastry sheet on a lightly floured surface. Roll the pastry sheet into a rectangle 4 inches longer and 6 inches wider than the beef. Brush the pastry sheet with the egg mixture. Spoon the mushroom mixture onto the pastry sheet to within 1-inch of the edges. Place the beef in the center of the mushroom mixture. Starting at the long sides, fold the pastry over the beef. Place seam-side down on a baking sheet. Tuck the ends under to seal. Brush the pastry with the egg mixture.

Bake for 25 minutes or until the pastry is golden and a meat thermometer reads 140 degrees F. Slice and serve warm.

Easy Flat Iron Steak in Wine Sauce

Ingredients

2 (6 ounce) flat iron steaks
2 tablespoons olive oil
1/8 teaspoon cayenne pepper, or to taste
1 teaspoon ground black pepper
1 tablespoon ground paprika
1 teaspoon salt
1 1/2 teaspoons dry mustard powder
1 1/2 teaspoons garlic powder
3 tablespoons olive oil
1/2 cup dry red wine
1 cup sliced portobello mushrooms

Directions

Allow the steaks to come to room temperature.

Stir together 2 tablespoons of olive oil, cayenne pepper, black pepper, ground paprika, salt, mustard powder, and garlic powder in a small bowl to make a paste.

Prick steaks all over with a fork and rub them well with the spice rub paste, working the rub into the meat.

Heat a large, heavy skillet over high heat and add the remaining 3 tablespoons of olive oil. Heat oil until it just begins to smoke and quickly sear the steaks until the outside has browned but the center is still blood red and just warmed, 2-3 minutes per side. An instant-read thermometer inserted into the center should read 115 degrees F (46 degrees C).

Remove steaks from skillet with tongs. Pour the dry red wine into the skillet, and bring to a boil while scraping the browned bits of food off of the bottom of the pan with a wooden spoon. Stir in the sliced portobello mushrooms, and cook and stir until mushrooms are cooked and have released their liquid, about 5 minutes.

Return steaks to the skillet on top of the mushroom-wine sauce. Reduce heat to LOW and cook until sauce reduces and thickens, about 5 minutes. Remove steaks to serving platter and pour mushroom sauce over steaks to serve.

Crustless Bacon and Cheese Quiche

Ingredients

5 green onions, chopped, divided
1 tomato, chopped, divided
12 slices OSCAR MAYER Bacon
1 cup sliced fresh mushrooms
12 eggs
1/3 cup BREAKSTONE'S
Reduced Fat Sour Cream
1 cup KRAFT Shredded Cheddar
Cheese
1 cup KRAFT Shredded
Mozzarella Cheese

Directions

Heat oven to 325 degrees F.

Reserve 2 tablespoons each onions and tomatoes. Cook bacon in large skillet until crisp. Remove bacon with slotted spoon to paper towels; reserve 1 tablespoon drippings in skillet. Add mushrooms to skillet; cook and stir 2 minutes or until tender. Remove from heat. Chop bacon. Add to skillet with onions and tomatoes; mix well.

Beat eggs and sour cream with whisk until well blended. Pour into greased 13x9-inch baking dish; top with bacon mixture and cheeses.

Bake 30 minutes or until center is set. Sprinkle with reserved onions and tomatoes. Let stand 5 minutes before cutting to serve.

Breakfast Sausage Bread

Ingredients

2 (1 pound) loaves frozen white bread dough, thawed
1/2 pound mild pork sausage
1/2 pound hot pork sausage
1 1/2 cups diced fresh mushrooms
1/2 cup chopped onion
3 eggs
2 1/2 cups shredded mozzarella cheese
1 teaspoon dried basil
1 teaspoon dried parsley flakes
1 teaspoon dried rosemary, crushed
1 teaspoon garlic powder

Directions

Allow dough to rise until nearly doubled.

Meanwhile, in a skillet over medium heat, cook and crumble sausage. Add mushrooms and onion. Cook and stir until the sausage is browned and vegetables are tender; drain. Cool. Beat 1 egg, set aside. To sausage mixture, add 2 eggs, cheese and seasonings; mix well. Roll each loaf of dough into a 16-in. x 12-in. rectangle. Spread half the sausage mixture on each loaf to within 1 in. of edges. Roll up jelly-roll style, starting at a narrow end; seal edges. Place on a greased baking sheet. Bake at 350 degrees F for 25 minutes; brush with beaten egg. Bake 5-10 minutes more or until golden brown. Serve warm.

Cavatelli, Broccoli and Mushrooms

Ingredients

1 (8 ounce) package cavatelli
pasta
1 head broccoli, cut into florets
1/2 cup butter
3 cloves garlic, finely chopped
1 (4.5 ounce) can sliced
mushrooms, drained
1/4 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Place broccoli in a microwave safe dish with about 3 tablespoons of water. Microwave for 3 minutes, or until tender.

Melt butter in a medium skillet over medium heat. Saute garlic and mushrooms until garlic becomes aromatic. Combine with pasta, broccoli and Parmesan cheese; transfer to a 2 quart baking dish.

Cover and bake in preheated oven for about 20 minutes, or until heated throughout.

Round Steak and Gravy II

Ingredients

1 1/2 pounds thin cut round steak
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (10.5 ounce) can condensed
French onion soup
1 (10.75 ounce) can water

Directions

Preheat oven to 325 degrees F (165 degrees C).

Trim the fat from the steak, and cut into desired number of servings.

In a roasting pan over medium high heat, sear both sides of the steak, about 1 minute per side. Remove from heat.

Stir the cream of mushroom soup, French onion soup and water into the roaster. Bake in the preheated oven 2 1/2 hours.

Tangy Pickled Mushrooms

Ingredients

- 1 1/2 pounds fresh mushrooms
- 1 1/2 ounces fresh ginger root
- 1 lemon peel, cut into strips
- 1 onion, thinly sliced
- 4 cups white wine vinegar
- 3 teaspoons sea salt
- 1 teaspoon black peppercorns

Directions

Wipe the mushrooms with a damp cloth to clean them, and trim the stalks so that they are even with the caps. Place mushrooms in a medium saucepan.

Peel the ginger and cut into quarters. Add to the mushrooms, along with the lemon zest, onion, vinegar, salt and peppercorns. Bring the mixture to a boil and simmer for 15-20 minutes, or until mushrooms are tender.

Remove the mushrooms from the cooking liquid with a slotted spoon and pack into sterilized jars. Strain the cooking liquid and bring it back to a boil. Pour hot liquid over the mushrooms until the level of the liquid is 1/2 inch above the mushrooms. Seal the jars and store in the refrigerator.

Tempeh Kabobs with Moroccan Couscous

Ingredients

1 (8 ounce) package tempeh, cut into 1/2 inch squares
16 fresh white mushrooms
1 medium eggplant, cut into 1 inch cubes
1 large red bell pepper, cut into 1 inch pieces
16 cherry tomatoes
8 tablespoons olive oil
4 tablespoons soy sauce
4 tablespoons teriyaki sauce
3 tablespoons honey
1 tablespoon grated fresh ginger root
1 tablespoon chopped fresh garlic
salt and pepper to taste
2 cups vegetable broth
1 tablespoon grated fresh ginger root
1 teaspoon ground cumin
salt to taste
1 cup dry couscous
3/4 cup raisins
3/4 cup drained canned chick-peas (garbanzo beans)
1 lemon

Directions

Place tempeh, mushrooms, eggplant, red bell pepper, and cherry tomatoes in a large resealable plastic bag. In a mixing bowl, whisk together olive oil, soy sauce, teriyaki sauce, and honey; season with 1 tablespoon ginger, 1 tablespoon garlic, and salt and pepper to taste. Pour mixture over tempeh and veggies, seal, and shake to coat. Refrigerate for 2 hours.

Preheat grill for medium-high heat. Thread tempeh and veggies on skewers. Reserve remaining marinade.

Grill skewers, turning often to make sure everything is cooked evenly. These can also be done in the broiler.

While grilling kabobs, combine vegetable stock, 1 tablespoon grated ginger, cumin, and salt. Bring to a light boil. Stir in couscous, raisins, and garbanzo beans; cover, and remove from heat. Let sit for five minutes, or until fluffy. Just before serving, squeeze lemon over couscous and stir. Serve kabobs with reserved marinade.

Ingredients

1 green bell pepper, chopped
1 yellow onion, chopped
2 cups sliced and quartered pepperoni
16 ounces fresh mushrooms, sliced
1 (6 ounce) can tomato paste
1 (32 ounce) jar spaghetti sauce
1 clove garlic, peeled and minced
1 cup rigatoni pasta
1 cup rotini pasta
1 cup macaroni
1 pound ricotta cheese
2 cups shredded mozzarella cheese, divided
1/4 cup grated Parmesan cheese

Directions

In a large saucepan, combine green pepper, onion, pepperoni, mushrooms, tomato paste, spaghetti sauce, and garlic. Cover, and simmer for one hour.

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 8 to 10 minutes, or until al dente; drain.

Preheat oven to 350 degrees F (175 degrees C).

Mix together pasta, ricotta, 1 1/2 cups mozzarella, and Parmesan. In a 9x13 inch baking dish, alternate pasta and cheese mixture and sauce mixture, ending with sauce. Top with remaining mozzarella.

Bake in preheated oven for 30 minutes. Let stand for 5 to 10 minutes before serving.

Pork Delight

Ingredients

1 tablespoon vegetable oil
4 thick cut boneless pork chops,
cubed
1 apple - peeled, cored and diced
4 green onions, diced
4 cloves garlic, minced
1 (4 ounce) package diced
mushrooms
2 zucchini, sliced
3 (14.5 ounce) cans Italian-style
diced tomatoes, drained
4 teaspoons cinnamon
dried Italian seasoning to taste

Directions

Heat the oil in a skillet over medium heat, and cook the pork until evenly brown.

Stir the apple, green onions, garlic, mushrooms, and zucchini into the skillet, and cook until lightly browned. Mix in the tomatoes, and season with cinnamon and Italian seasoning. Reduce heat to low, and simmer 30 minutes, stirring occasionally.

Fajitas Primavera

Ingredients

2 tablespoons extra-virgin olive oil (divided)
1 tablespoon Worcestershire sauce
2 cloves garlic, minced
2 teaspoons hot chili powder
1 teaspoon dried oregano
1 teaspoon ground cumin
1/4 teaspoon ground black pepper
1 lime, zested and juiced
1 cup canned corn kernels, drained
1 cup canned pink or red kidney beans, drained and rinsed
1 (4 ounce) can mushroom pieces and stems, drained
1 cup canned, whole green beans, drained
1 medium onion, halved and sliced
1 red bell pepper, stemmed, seeded and cut in strips
1 cup canned, diced tomatoes, preferably fire-roasted
1 (10.5 ounce) can asparagus cuts and tips, drained
2 tablespoons chopped cilantro (optional)
8 (8 inch) flour tortillas, preferably whole wheat, warmed by package directions
1 cup shredded Monterey Jack cheese
1/2 cup sour cream (optional)
1/2 cup prepared guacamole (optional)

Directions

Mix 1 tablespoon olive oil, Worcestershire sauce, garlic, chili powder, oregano, cumin, pepper, lime zest and lime juice in a medium mixing bowl. Add corn, kidney beans, mushrooms and green beans. Toss gently until all vegetables are coated. Set aside for 10 minutes.

Heat the remaining one tablespoon oil in a large, well seasoned skillet over high heat until smoking. Add onion and bell pepper and saute until browned and tender, about 5 minutes. Add marinated corn-bean mixture with the marinade and tomatoes; cook until steaming hot, about 4 minutes, stirring often. Gently fold in asparagus and cilantro, if used, and heat through, about 1 minute.

To assemble fajitas; spoon 3/4 cup vegetable filling into the center of each warm tortilla. Top with 2 tablespoons shredded cheese, fold in one side and roll up. Serve with sour cream and/or guacamole, if desired.

Steak with Mushroom Sauce

Ingredients

4 (8 ounce) boneless beef top loin
or New York strip steaks
1/4 cup all-purpose flour
2 tablespoons canola oil
1 pound sliced mushrooms
2 medium onions, sliced
1 teaspoon minced garlic
1/3 cup white wine
1 (14.5 ounce) can beef broth
salt and pepper to taste

Directions

Sprinkle both sides of steaks with flour. In a large skillet, cook steaks in oil to desired doneness (for medium-rare, a meat thermometer should read 145 degrees F medium, 160 degrees F; well-done, 170 degrees F). Remove and keep warm. In the same skillet, saute the mushrooms, onions and garlic until tender, adding additional oil if necessary. Stir in wine. Bring to a boil; boil for 1 minute. Add the broth, salt and pepper. Bring to a boil; boil for 6 minutes or until sauce is reduced by half. For two people, serve two steaks with 1-1/2 cups sauce. Save the remaining steaks and sauce for Steak and Mushroom Soup and Steak and Mushroom Soup and Steak Hash (recipes on next page).

Sensational Sirloin Kabobs

Ingredients

1/4 cup soy sauce
3 tablespoons light brown sugar
3 tablespoons distilled white vinegar
1/2 teaspoon garlic powder
1/2 teaspoon seasoned salt
1/2 teaspoon garlic pepper seasoning
4 fluid ounces lemon-lime flavored carbonated beverage
2 pounds beef sirloin steak, cut into 1 1/2 inch cubes
2 green bell peppers, cut into 2 inch pieces
skewers
1/2 pound fresh mushrooms, stems removed
1 pint cherry tomatoes
1 fresh pineapple - peeled, cored and cubed

Directions

In a medium bowl, mix soy sauce, light brown sugar, distilled white vinegar, garlic powder, seasoned salt, garlic pepper seasoning, and lemon-lime flavored carbonated beverage. Reserve about 1/2 cup of this marinade for basting. Place steak in a large resealable plastic bag. Cover with the remaining marinade, and seal. Refrigerate for 8 hours, or overnight.

Bring a saucepan of water to a boil. Add green peppers, and cook for 1 minute, just to blanch. Drain, and set aside.

Preheat grill for high heat. Thread steak, green peppers, mushrooms, tomatoes, and pineapple onto skewers in an alternating fashion. Discard marinade and the bag.

Lightly oil the grill grate. Cook kabobs on the prepared grill for 10 minutes, or to desired doneness. Baste frequently with reserved marinade during the last 5 minutes of cooking.

Ingredients

1 pound ground beef
1 large onion, chopped
1/2 green pepper, chopped
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 (10.75 ounce) can condensed tomato soup, undiluted
1 (6 ounce) can tomato paste
1 teaspoon salt
1/4 teaspoon dried oregano
1/4 teaspoon pepper
1/3 cup water
1 tablespoon Worcestershire sauce
8 ounces wide egg noodles, cooked and drained
1 cup shredded Cheddar cheese

Directions

Brown ground beef, onion and green pepper; drain off fat. Stir in next nine ingredients. Spoon into a greased 3-qt. casserole; top with cheese. Cover and bake at 350 degrees F for 45 minutes.

Quiche Supreme

Ingredients

2 (9 inch) deep dish frozen pie crusts
1 tablespoon finely chopped green bell pepper
1 small onion, finely chopped
1 (4.5 ounce) can mushrooms, drained and chopped
6 eggs
2 cups heavy cream
8 ounces shredded Monterey Jack cheese
8 ounces shredded Swiss cheese
12 ounces cooked ham, chopped
1/2 teaspoon vinegar
1/8 teaspoon dried tarragon
1 pinch garlic powder
1 pinch ground nutmeg
1 pinch dried parsley
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C) and pre-bake crusts for 10 minutes. Set aside to cool on racks.

In a large skillet, saute green pepper, onion and mushrooms until onions are soft and translucent. Remove from heat and set aside.

In a large bowl, mix eggs and cream together. Stir in the shredded Jack and Swiss cheese, chopped ham and sauteed vegetables. Stir in vinegar and season with tarragon, garlic powder, nutmeg, parsley, salt and pepper. Divide filling into the 2 baked pie crusts.

Bake in the preheated oven for 55 to 60 minutes, or until filling is set and crusts are golden brown.

Cheesy Vegetable Soup II

Ingredients

1 tablespoon olive oil
3 cloves garlic, minced
1/2 cup chopped onion
2 cups fresh sliced mushrooms
5 potatoes, peeled and cubed
2 cups chopped carrots
6 cups milk
2 (11 ounce) cans condensed cream of Cheddar cheese soup
2 tablespoons all-purpose flour
2 cups shredded Cheddar cheese, divided
1/2 cup frozen green peas
1/2 cup frozen corn kernels
1 cup broccoli florets
salt and pepper to taste

Directions

In a large skillet over medium high heat, combine the olive oil, garlic to taste, onions and mushrooms. Saute for about 5 minutes, or until the onions are tender. Remove from heat and reserve for later.

In a large pot over high heat, combine the potatoes and carrots and add water to cover. Bring to a boil and reduce heat to low. Cover and simmer until vegetables are tender. Drain the water and add the milk. Continue to cook over low heat until milk starts to simmer.

Stir in the cheese soup, then stir in the flour slowly, until mixed. Add 1 1/2 cups of the cheese, the reserved mushroom mixture, peas, corn and broccoli and heat through. Garnish with remaining 1/2 cup of cheese.

Shrimp Louisiane Casserole

Ingredients

2/3 cup uncooked white rice
1 1/3 cups water

2 slices bread, broken up into small pieces
1/2 cup milk
2 tablespoons margarine
1 clove garlic, minced
1 cup chopped onion
1 cup chopped green bell pepper
1 pound peeled and deveined medium shrimp (30-40 per pound)
1 (10.75 ounce) can condensed cream of mushroom soup
1 tablespoon chopped fresh parsley
1 1/2 tablespoons lemon juice
1 pinch paprika

Directions

Bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes.

Preheat an oven to 350 degrees F (175 degrees C). Butter a 2-quart baking dish. Combine the bread and milk in a mixing bowl; set aside.

Melt the margarine in a skillet over medium heat. Stir in the garlic, onion, and bell pepper until the vegetables begin to soften, about 3 minutes. Add the shrimp, and cook until the shrimp are no longer translucent, about 3 minutes more. Stir the shrimp and rice into the soaked bread along with the cream of mushroom soup, parsley, and lemon juice. Pour this mixture into the prepared baking dish. Sprinkle with paprika.

Bake in the preheated oven until the top is golden brown, and the casserole is hot and bubbly, about 30 minutes.

Lobster and Avocado Summer Roll with Mango

Ingredients

For the Mango Coulis:

1 cup chopped ripe mango
2 tablespoons mirin
2 tablespoons fresh lime juice
1/2 cup olive oil
Kosher salt to taste

For the Summer Rolls:

12 (8 inch) Vietnamese spring roll wrappers (rice paper)
1 pound cooked lobster tails, sliced
1 (1/2 pound) avocado, sliced
3 ounces mizuna or similar type peppery salad green
2 teaspoons chopped fresh mint
6 ounces ocean greens, sea vegetables
1 cup hearts of palm, cut into 1/4-inch sticks
2 ounces enoki mushrooms
Kosher salt and fresh cracked pepper to taste

Directions

Prepare the sauce by pureeing the mango, mirin, lime juice, and olive oil until smooth in a blender. Season to taste with salt, and refrigerate until ready to serve.

Soak a spring roll wrapper in a bowl of warm water until just pliable, about 30 seconds. Gently shake off excess water, and place onto work surface. Place some of the sliced lobster, avocado, mizuna, mint, sea vegetables, heart of palm, and mushrooms in a strip on the bottom edge of the spring roll. Fold once towards the center, then fold in the sides and continue rolling into a cylinder. Repeat with remaining ingredients.

To serve, slice each roll diagonally, and serve two per person accompanied by mango sauce.

Summer Lamb Kabobs

Ingredients

5 pounds boneless lamb shoulder, cut into 1 inch pieces
6 tablespoons Dijon mustard
4 tablespoons white wine vinegar
4 tablespoons olive oil
1/2 teaspoon salt
1/2 teaspoon black pepper
1/2 teaspoon chopped fresh rosemary
1/2 teaspoon crumbled dried sage
4 cloves garlic, chopped
4 green bell peppers, cut into large chunks
1 (10 ounce) package whole fresh mushrooms
1 (16 ounce) can pineapple chunks, drained with juice reserved
1 pint cherry tomatoes
4 onions, quartered
1 (10 ounce) jar maraschino cherries, drained and juice reserved
1/3 cup melted butter or margarine

Directions

Place lamb in a large bowl.

In a separate bowl, stir together mustard, vinegar, olive oil, salt, pepper, rosemary, sage, and garlic. Pour over lamb, and mix to coat meat. Cover, and refrigerate overnight.

Preheat outdoor grill for direct heat.

Add marinated lamb, fruit, and vegetables to stainless steel or bamboo skewers. Reserve some of the juice from pineapple chunks and cherries.

In a small bowl, stir together melted butter and splashes of juice from the pineapples and cherries to create a basting sauce.

Place skewers on preheated grill, and cook about 12 minutes, turning and brushing with butter sauce.

Mushroom, Roasted Tomato and Pancetta

Ingredients

2 Roma or large plum tomatoes, halved lengthwise and seeded
1 teaspoon BertolliB® Extra Virgin Olive Oil
2 ounces pancetta or bacon, diced
1 tablespoon BertolliB® Extra Light®, Tasting Olive Oil
4 cloves garlic, finely chopped
12 ounces assorted mushrooms (crimini, white, shiitake), sliced
2 cups chicken broth
8 ounces fresh or packaged fettuccine, cooked and drained
2 tablespoons chopped flat-leaf parsley
1 tablespoon mint leaves (optional)
1 tablespoon BertolliB® Extra Virgin Olive Oil

Directions

Preheat oven to 475 degrees F. Season tomatoes, if desired, with Kosher salt, then drizzle with 1 tsp. BertolliB® Extra Virgin Olive Oil. Arrange in baking pan and roast 15 minutes or until wilted. Chop tomatoes and set aside.

Saute pancetta with 1 Tbsp. BertolliB® Extra Light®, Tasting Olive Oil over medium-high heat until crisp. Add garlic and cook 30 seconds. Add mushrooms, roasted tomatoes and 1 cup broth. Bring to a boil over high heat, then reduce heat to low and simmer uncovered, stirring occasionally, about 5 minutes.

Add cooked fettuccine to mushroom mixture, then add remaining broth, parsley and mint. Simmer 5 minutes. Serve, if desired, with parmesan cheese and drizzle with remaining 1 Tbsp. Bertolli Extra Virgin Olive Oil.

Chicken Lasagna with White Sauce

Ingredients

2 cups shredded mozzarella cheese
2 (10.75 ounce) cans condensed cream of mushroom soup
1 1/2 cups milk
1 (10 ounce) package frozen chopped spinach, thawed and drained
1 egg
1 pint part-skim ricotta cheese
12 lasagne noodles, cooked and drained
2 cups diced, cooked chicken meat
1/2 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Reserve 2/3 cup of the mozzarella cheese for the top layer of the lasagna. In a medium size bowl, combine remaining 1 1/3 cup mozzarella, soup and milk and set aside. In another medium size bowl, combine spinach, egg and ricotta. Mix well, then combine with soup mixture and mix all together.

In the bottom of a 13x9 inch baking dish, spread 1/3 of the mixture. Spread 1/3 of the chicken over the mixture and arrange 4 lasagna noodles over mixture and repeat. Top with remaining 1/3 of mixture, chicken, noodles and reserved 2/3 cup mozzarella cheese and Parmesan cheese.

Bake at 350 degrees F (175 degrees C) for 40 minutes or until hot and bubbling. Let stand 15 minutes before serving.

Marinara Sauce III

Ingredients

1/2 cup diced onion
3 cloves garlic, minced
1 (28 ounce) can peeled and diced tomatoes
1/3 cup shredded carrot
1/3 cup chopped celery
1/4 cup shredded red bell pepper
1 cup chopped fresh mushrooms
1 tablespoon dried oregano
2 tablespoons dried parsley
1 tablespoon dried basil leaves
1/2 cup extra virgin olive oil

Directions

In a saucepan saute onion and garlic over medium-low heat until they start to become clear. Combine in a pot, diced tomatoes, carrots, celery, red bell pepper, mushrooms, oregano, parsley, basil and olive oil. Bring to boil and reduce heat to medium-low. Simmer for at least 1 hour, however, 3 hours of cooking develops better flavor and consistency.

Teriyaki Mushrooms

Ingredients

1 pound fresh mushrooms, stems removed
20 fluid ounces teriyaki sauce
1/2 cup blue cheese dressing
1/2 cup peppercorn Ranch salad dressing

Directions

Place the mushrooms and teriyaki sauce in a large resealable plastic bag. Marinate in the refrigerator for 3 to 4 hours.

Preheat an outdoor grill for high heat and lightly oil grate.

Place the marinated mushrooms on the prepared grill, and cook 10 to 15 minutes, or until lightly charred.

Mix the blue cheese dressing and peppercorn Ranch dressing in a medium bowl. Dip the mushrooms in the dressing mixture to serve.

Southwest Chicken and Pasta

Ingredients

3 cups uncooked corkscrew-shaped pasta or tube-shaped pasta
2 cups broccoli flowerets, cut in 1 inch pieces
1 medium green or red pepper, chopped
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or 25% Less Sodium)
3/4 cup Pace® Thick & Chunky Salsa OR Pace® Picante Sauce
1/4 cup milk
1 1/2 cups cubed cooked chicken
Grated Parmesan cheese

Directions

Cook pasta according to package directions. Add broccoli and pepper for last 4 minutes of cooking time. Drain.
Mix soup, milk, salsa, chicken and pasta mixture in same saucepot. Heat through. Top with cheese.

Savory Pork Stew

Ingredients

1 tablespoon extra virgin olive oil
2 pounds cubed pork stew meat
salt to taste
ground black pepper to taste
garlic powder to taste
2 tablespoons cornstarch, or as needed
8 red potatoes
1 green bell pepper, chopped
1 red bell pepper, chopped
1 sweet onion, diced
1 (11 ounce) can whole kernel corn
1 (14 ounce) can stewed tomatoes
1 (10.75 ounce) can cream of mushroom soup
1 1/4 cups milk
1 (14 ounce) can beef broth
1 tablespoon Italian seasoning

Directions

Heat the olive oil in a skillet over medium heat. Sprinkle pork on all sides with salt, pepper, and garlic powder, and lightly coat with cornstarch. Place pork in the skillet, and cook until lightly browned but not done. Transfer to a slow cooker. Place potatoes, green bell pepper, red bell pepper, onion, and corn in the slow cooker.

In a bowl, mix the tomatoes, cream of mushroom soup, milk, broth, and Italian seasoning. Pour into the slow cooker.

Cover, and cook 1 hour on High. Reduce heat to Low, and continue cooking at least 1 hour.

Vegetarian Mushroom-Walnut Meatloaf

Ingredients

1 tablespoon olive oil
12 ounces crimini mushrooms, chopped
1 small red onion, finely diced
1 red bell pepper, seeded and diced
1 tablespoon ground sage
1 1/4 cups cooked brown rice
1/2 cup walnuts, finely chopped
1 envelope onion soup mix
1 cup oat bran
1 cup wheat germ
2 egg whites, lightly beaten
1 teaspoon Worcestershire sauce
2 teaspoons prepared mustard

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

Heat the olive oil in a large skillet over medium heat. Stir in the mushrooms, onions, and bell pepper; cook until the onion is transparent, about 5 minutes. Sprinkle sage over the vegetables, and cook until vegetables are soft, about 5 minutes more. Transfer vegetables to a large mixing bowl.

Stir the rice, walnuts, onion soup mix, oat bran, wheat germ, egg whites, Worcestershire sauce, and mustard into the mushroom mixture until thoroughly blended. Spoon into prepared loaf pan, pressing down mixture with a spatula to flatten top.

Bake in preheated oven for 1 hour. Let rest 10 minutes before slicing.

Shiitake Scallopine

Ingredients

1 pound angel hair pasta
1/4 cup extra virgin olive oil
2 cloves garlic, minced
2 bulbs shallots, minced
1 pound shiitake mushrooms,
thinly sliced
1/2 teaspoon dried thyme
1/2 cup white wine
4 (6 ounce) cans marinated
artichoke hearts, drained and
chopped
1/4 cup small capers

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat oil in a large heavy skillet over low heat; sweat garlic and shallots until they start to become aromatic. Increase heat to medium and add mushrooms and thyme; saute until mushrooms begin to soften, about 3 minutes. Deglaze pan with wine and simmer 2 minutes. Stir in artichokes and capers and simmer 2 to 3 minutes more.

Pour mushroom mixture over pasta and serve.

Coconut-Tamari Mushroom Soup

Ingredients

2 cubes vegetable bouillon
6 cups boiling water
4 cups sliced fresh mushrooms
3 tablespoons dried wakame
(brown) seaweed
3 tablespoons olive oil
3 cloves garlic, minced
2 (14 ounce) cans coconut milk
1/4 cup chopped fresh cilantro
1 lime, juiced
1 teaspoon tamari, or to taste

Directions

Dissolve the vegetable bouillon cubes in the boiling water, then stir in the sliced mushrooms; set aside for 20 minutes. Place the seaweed in a small bowl, and cover with warm water; set aside.

Heat the olive oil in a large saucepan over medium-low heat. Stir in the garlic and cook until softened, about 5 minutes. Strain the mushrooms from the vegetable broth and squeeze dry; reserve the broth. Stir the mushrooms into the pot; cook and stir until the mushrooms have browned and are tender, about 15 minutes. Pour in the coconut milk and reserved vegetable broth. Drain the wakame and squeeze out excess water. Add the wakame to the pot along with the cilantro, lime juice, and tamari. Bring to a boil over medium-high heat, then reduce heat to medium-low, cover, and simmer to let the flavors mingle, about 20 minutes.

Garlic Crab Artichoke Dip

Ingredients

1 cup mayonnaise
8 ounces sour cream
1 (1 ounce) package garlic and mushroom soup mix
1 (14 ounce) can artichoke hearts, drained and chopped
1 cup shredded Swiss cheese
1 (6 ounce) can crab meat, drained

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a 1-1/2 quart casserole dish, combine mayonnaise, sour cream, soup mix, artichoke hearts, cheese and crab meat. Mix well. Bake uncovered for 30 minutes. Serve immediately.

Chicken Fricassee

Ingredients

4 1/2 teaspoons all-purpose flour
1/4 teaspoon salt
1/8 teaspoon pepper
1/8 teaspoon dried thyme
2 chicken thighs, skin removed
2 tablespoons butter or margarine
3/4 cup sliced fresh mushrooms
1/2 cup diced onion
1/4 cup diced celery
3/4 cup water
1 small bay leaf
1/4 cup milk
2 teaspoons minced fresh parsley

Directions

In a resealable plastic bag, combine 2-1/4 teaspoons flour, salt, pepper and thyme. Add chicken and shake to coat. In a small skillet, brown chicken in butter. Remove chicken and set aside. In same skillet, saute the mushrooms, onion and celery until crisp-tender. Return chicken to the pan. Add water and bay leaf. Bring to a boil. Reduce heat; cover and simmer for 30-35 minutes or until chicken juices run clear, turning occasionally.

Place remaining flour mixture in a bowl; stir in milk until smooth. Stir into pan juices. Bring to a boil; cook and stir for 2 minutes or until thickened. Discard bay leaf. Sprinkle with parsley.

Spinach-Stuffed Chicken

Ingredients

6 cups torn fresh spinach
1/2 cup chopped onion
1/2 cup chopped fresh mushrooms
1 garlic clove, minced
1 tablespoon olive or canola oil
1/2 teaspoon dried oregano
1/2 teaspoon salt
1/4 teaspoon pepper
6 boneless skinless chicken breast halves (1-1/2 pounds)
1/2 cup dry bread crumbs
3 tablespoons grated Parmesan cheese
1/2 teaspoon paprika
1/4 cup egg substitute
1 tablespoon water
2 tablespoons butter or stick margarine, melted

Directions

In a large nonstick skillet, cook spinach in 1/2 in. of water over medium heat just until wilted, about 2 minutes. Drain and set spinach aside. In the same skillet, saute the onion, mushrooms and garlic in oil until tender. Stir in the seasonings; add spinach and set aside.

Flatten chicken to 1/4-in. thickness. Spread spinach mixture down the center of each chicken breast. Fold one side over filling and roll up tightly; secure with a toothpick. In a shallow bowl, combine bread crumbs, Parmesan cheese and paprika. In another bowl, combine egg substitute and water. Dip each roll-up in egg mixture, then roll in crumb mixture.

Place seam side down, in a 13-in. x 9-in. x 2-in. baking pan coated with nonstick cooking spray. Drizzle with butter. Bake, uncovered, at 350 degrees F for 20-25 minutes or until juices run clear. Discard toothpicks.

Spaghetti Skillet Dinner

Ingredients

1 pound lean ground beef
1 cup chopped onions
1/2 cup chopped green bell peppers
1 cup sliced mushrooms
1 (28 ounce) can whole peeled tomatoes, with liquid
12 ounces spaghetti, broken into pieces
1 cup water
1 1/2 teaspoons Italian seasoning
salt and pepper to taste
1 cup shredded mozzarella cheese

Directions

In a skillet over medium heat, brown the ground beef with onions until no pink shows on the beef; drain. Mix in green pepper and mushrooms and cook for a few minutes. Add tomatoes with juice, spaghetti and water; stir. Add Italian seasoning, salt and pepper. Cook about 15 minutes or until spaghetti is tender, stirring occasionally. Add cheese and stir until melted

Sunday Surprise

Ingredients

4 tablespoons butter
1 (16 ounce) package extra-firm
tofu, diced
1 large onion, diced
2 tablespoons Chinese five-spice
powder
1 1/2 pounds mushrooms
4 slices bread, torn into bite size
pieces
6 ounces shredded Cheddar
cheese

Directions

In a deep frying pan over high heat, saute butter, tofu, onion and Chinese five- spice seasoning until onions begin to appear translucent.

Stir mushrooms into the frying pan, and reduce heat to medium-high. Let cook for 15 minutes; you will notice the mushrooms releasing their juices. Stir constantly, so that nothing gets burned onto the bottom of the pan.

Place torn bread in the bottom of each serving dish. Sprinkle shredded cheese over top of the bread. With a ladle, scoop out mushroom-mixture (including the mushroom broth) and ladle it over the bread and cheese. Serve immediately.

Tasty Meat Pie

Ingredients

1 pound ground beef
1 onion, chopped
1 (10.75 ounce) can condensed vegetable beef soup, undiluted
1 (10.75 ounce) can condensed cream of mushroom soup
3 potatoes, peeled and cubed
4 carrots, sliced
1/4 teaspoon salt
1/8 teaspoon black pepper
1 recipe pastry for a 9 inch double crust pie

Directions

Preheat oven to 350 degrees F (175 degrees C.)

In a large skillet, cook the ground beef and chopped onion until meat is no longer pink. Remove from heat and drain off excess fat. Stir in the vegetable beef and cream of mushroom soups, the potatoes and carrots. Season with salt and pepper. Divide filling between 2 - 9 inch pie plates.

Roll pastry to fit the top of each pie. Cover each pie and cut slits in top to allow steam to escape.

Bake in the preheated oven for 45 to 50 minutes, or until golden brown. Let stand on a wire rack for 15 minutes before serving.

One-Dish Chicken, Vegetable and Rice Bake

Ingredients

1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup or Campbell's® Condensed 98% Fat Free Cream of Mushroom Soup
1 cup water
1 (6 ounce) package seasoned long-grain and wild rice mix
1 (16 ounce) package frozen vegetable combination (broccoli, carrots, water chestnuts)
1 cup shredded Cheddar cheese
6 skinless, boneless chicken breast halves
Paprika

Directions

Mix soup, water, rice, seasoning mix, vegetables and half the cheese in 3-quart shallow baking dish. Top with chicken. Sprinkle with paprika. Cover.

Bake at 375 degrees F for 1 hour or until done.

Top with remaining cheese.

Creolized Stuffed Chicken Breasts

Ingredients

1/2 pound smoked sausage,
sliced thinly
1/2 pound fresh button
mushrooms
3 tablespoons chopped green
onion
1 teaspoon minced garlic
4 tablespoons blue cheese salad
dressing, divided
3 skinless, boneless chicken
breasts
1 tablespoon Cajun-style
seasoning

Directions

To Make Stuffing: Brown sausage in a large skillet over medium high heat; once sausage starts to brown, add mushrooms and saute for 5 minutes, then add green onion and garlic and saute for another 2 minutes. Remove stuffing mixture from heat, put in a food processor and add 1 tablespoon salad dressing. Process slowly in processor, roughly chopping.

Preheat oven to 375 degrees F (190 degrees C).

Cut 2 inch slits in sides of chicken breasts and stuff with as much stuffing as breast will hold. Season both sides of breasts liberally with Cajun-style seasoning and sear in a hot skillet for 1 to 2 minutes per side, then place in a lightly greased 9x13 inch baking dish. Top with leftover stuffing and remaining 3 tablespoons salad dressing.

Bake at 375 degrees F (175 degrees C) for 30 minutes or until chicken is cooked through and juices run clear.

Spinach Artichoke Pie

Ingredients

3 tablespoons vegetable oil,
divided
1/4 cup dry bread crumbs
1/2 pound fresh mushrooms,
sliced
1 pound fresh spinach, chopped
and cooked
1 (6.5 ounce) jar marinated
artichoke hearts, drained and
quartered
1 cup day-old bread cubes
1 1/4 cups shredded Cheddar
cheese, divided
1 (4 ounce) jar diced pimientos,
drained
2 eggs, beaten
1/4 teaspoon garlic powder

Directions

Brush the bottom and sides of a 9-in. pie plate with 2 tablespoons oil; sprinkle with bread crumbs. Set aside.

In a skillet, saute mushrooms in remaining oil; drain. Remove from the heat. Squeeze spinach dry; add to mushrooms. Stir in artichokes, bread cubes, 1 cup of cheese, pimientos, eggs and garlic powder; stir well.

Spoon into the prepared pie plate. Bake, uncovered, at 350 degrees F for 30 minutes. Sprinkle with remaining cheese. Bake 5-10 minutes longer or until the cheese is melted. Let stand for 10 minutes before cutting.

Veal Chop with Portabello Mushrooms

Ingredients

5 tablespoons olive oil, divided
1 tablespoon butter
2 veal chops
1 portobello mushroom, sliced
1 1/2 cups chicken broth
1 1/2 teaspoons fresh rosemary, chopped
1/2 cup red wine

Directions

Heat 4 tablespoons olive oil with butter in a skillet over medium-high heat. Cook chops until browned, 2 to 3 minutes per side.

Once browned, stir in mushrooms and cook for 1 minute. Add chicken broth and rosemary; cover, and simmer 10 minutes. Stir in red wine, increase heat, and cook, uncovered, until sauce is reduced by half. Veal chops may be removed at any time to prevent over-cooking, then returned to the pan for the final minute.

Drizzle with remaining 1 tablespoon olive oil, and serve.

Beef, Burgundy Style

Ingredients

1 cup beef broth
3 tablespoons all-purpose flour
1 tablespoon tomato paste
1 teaspoon beef demi glace
3 tablespoons bacon drippings
2 pounds beef round, cut into 3 inch pieces
3 tablespoons sherry wine
1 1/2 cups chopped onions
1 cup Burgundy wine
B
Herb Bouquet (Bouquet Garni)
3 sprigs fresh parsley
3 sprigs fresh rosemary
1 sprig fresh thyme
1 bay leaf
B
12 fresh mushrooms, sliced
1/4 cup butter
1 tablespoon chopped fresh parsley, for garnish

Directions

In a small bowl, mix together beef broth, flour, tomato paste and demi glace; set aside.

Heat bacon drippings in a large heavy skillet over medium heat. Add beef, and cook until brown on all sides. Remove beef from skillet; set aside. Stir the sherry wine into the skillet. Add the onions, and cook about 5 minutes. Blend in the tomato paste mixture, and bring to a rapid boil, stirring constantly. Stir in Burgundy wine. Make the herb bouquet: Place parsley, rosemary, thyme, and bay leaf in a square of cheesecloth. Place herb bouquet in sauce.

Return beef to skillet. Cover, and simmer over low heat for about 3 hours, or until beef is tender.

Melt butter in a small skillet over medium heat. Saute mushrooms until lightly browned. Add to meat in the skillet, and continue cooking 15 minutes. Discard bouquet garni. Serve in a casserole dish, sprinkled with parsley.

Easy Lasagna I

Ingredients

1 pound lean ground beef
1 onion, chopped
1 (4.5 ounce) can mushrooms,
drained
1 (28 ounce) jar spaghetti sauce
1 (16 ounce) package cottage
cheese
1 pint part-skim ricotta cheese
1/4 cup grated Parmesan cheese
2 eggs
1 (16 ounce) package lasagna
noodles
8 ounces shredded mozzarella
cheese

Directions

In a large skillet, cook and stir ground beef until brown. Add mushrooms and onions; saute until onions are transparent. Stir in pasta sauce, and heat through.

In a medium size bowl, combine cottage cheese, ricotta cheese, grated Parmesan cheese, and eggs.

Spread a thin layer of the meat sauce in the bottom of a 13x9 inch pan. Layer with uncooked lasagna noodles, cheese mixture, mozzarella cheese, and meat sauce. Continue layering until all ingredients are used, reserving 1/2 cup mozzarella. Cover pan with aluminum foil.

Bake in a preheated 350 degree F (175 degree C) oven for 45 minutes. Uncover, and top with remaining half cup of mozzarella cheese. Bake for an additional 15 minutes. Remove from oven, and let stand 10 to 15 minutes before serving.

Asian Noodle Salad

Ingredients

8 ounces capellini pasta
1/2 pound shiitake mushrooms
1 red bell pepper, thinly sliced
1/4 cup rice vinegar
3 tablespoons soy sauce
1 tablespoon vegetable oil
1 teaspoon grated fresh ginger
1 tablespoon chopped fresh
parsley

Directions

Cook pasta in a large pot of boiling water. Meanwhile, clean, stem, and slice mushrooms. Add mushrooms and red bell pepper during last 2 minutes of cooking. Drain.

In a small bowl, mix together vinegar, soy sauce, oil, and ginger.

Transfer pasta, mushrooms, and pepper to a serving bowl; toss with ginger dressing. Sprinkle with parsley before serving.

Amaretto Chicken

Ingredients

1/2 cup butter, divided
4 skinless, boneless chicken breast halves
3 green onions, diced
1 pound fresh mushrooms, sliced
3 cloves garlic, crushed
1/2 teaspoon chopped fresh tarragon
1 cup heavy cream
1 cup shredded Gruyere cheese
1/2 cup amaretto liqueur
1/4 cup capers

Directions

Melt 1/4 cup of the butter in a large skillet over medium high heat. Brown chicken in butter quickly, and remove to a 9x13 inch baking dish.

Add remaining 1/4 cup butter to skillet and brown the green onion and mushrooms with the garlic and tarragon. Pour this saute mixture over chicken breasts.

Preheat oven to 350 degrees F (175 degrees C).

Heat the cream, cheese and amaretto in the skillet, whisking rapidly. Stir in capers, then pour sauce over chicken, green onions and mushrooms.

Bake in the preheated oven for 40 minutes, or until chicken is cooked through and no longer pink inside.

Beef Burgundy Over Noodles

Ingredients

1/2 pound sirloin steak, cut into
1/4-inch strips
2 tablespoons diced onion
2 teaspoons butter
1 1/2 cups quartered fresh
mushrooms
3/4 cup dry red wine or beef broth
6 tablespoons water, divided
3 tablespoons minced fresh
parsley, divided
1 bay leaf
1 whole clove
1/4 teaspoon salt
1/8 teaspoon pepper
1 tablespoon all-purpose flour
1/2 teaspoon browning sauce
1 1/2 cups Hot cooked egg
noodles

Directions

In a Dutch oven or nonstick skillet, brown beef and onion in butter over medium heat. Add the mushrooms, wine or broth, 1/4 cup water, 2 tablespoons parsley, bay leaf, clove, salt and pepper. Bring to a boil. Reduce heat; cover and simmer for 1 hour or until beef is tender.

Combine flour and remaining water until smooth; stir into beef mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Discard bay leaf and clove. Stir in browning sauce if desired. Serve over noodles. Sprinkle with remaining parsley.

Spaghetti Squash Casserole

Ingredients

3 pounds spaghetti squash,
halved lengthwise and seeded
1 tablespoon vegetable oil
1 medium onion, chopped
1 (8 ounce) can sliced mushrooms
1 teaspoon dried basil
3/4 cup sour cream
1/4 cup freshly grated Parmesan
cheese
3 slices bread, cubed

Directions

Preheat oven to 400 degrees F (205 degrees C).

Cook squash on a baking sheet in the preheated oven for 40 minutes, or until tender. Shred with a fork once cooled slightly, then transfer to a lightly oiled casserole dish, discarding shell. Do not turn off the oven.

Heat 1 tablespoon of oil in a skillet over medium heat. Cook and stir the onions, mushrooms, and basil until onions are translucent and tender. Stir onion mixture and sour cream into the squash until well mixed. Sprinkle with Parmesan cheese and cover with bread cubes.

Bake in the preheated oven for 15 minutes, or until warmed through and top is lightly browned and toasted. Enjoy!

Easy Creamy Peppercorn Chicken

Ingredients

6 skinless, boneless chicken breasts
2 (10.75 ounce) cans condensed cream of mushroom soup
1 packet peppercorn gravy mix
1 onion, sliced into thin rings
1 cup water

Directions

Preheat oven to 400 degrees F (205 degrees C).

Place cleaned chicken breasts in a 9 x 13 inch glass baking dish or casserole dish. Arrange the sliced onion pieces evenly on top of the chicken pieces. Scoop the mushroom soup onto the chicken and onions. Mix the peppercorn gravy with water and pour it over the soup, onions and chicken.

Cover the dish and bake for 1 hour, stirring the chicken and mixture after 30 minutes. If desired, serve over rice or with mashed potatoes.

Souper Joes

Ingredients

1 pound ground beef
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1 tablespoon onion soup mix
1 cup shredded Cheddar cheese
8 hamburger buns, split

Directions

In a saucepan, cook beef over medium heat until no longer pink; drain. Stir in soup and soup mix; heat through. Stir in cheese until melted. Place about 1/3 cupful on each bun.

Slow Cooker Chicken Cacciatore

Ingredients

6 skinless, boneless chicken breast halves
1 (28 ounce) jar spaghetti sauce
2 green bell pepper, seeded and cubed
8 ounces fresh mushrooms, sliced
1 onion, finely diced
2 tablespoons minced garlic

Directions

Put the chicken in the slow cooker. Top with the spaghetti sauce, green bell peppers, mushrooms, onion, and garlic.

Cover, and cook on Low for 7 to 9 hours.

Potato-Topped Meat Pie

Ingredients

1 pound ground beef
1 medium onion, chopped
3 garlic cloves, minced
1 egg
2 tablespoons Worcestershire sauce
1 cup dry bread crumbs
salt and pepper to taste
1 (10 ounce) package frozen corn, thawed
1 (10 ounce) package frozen peas, thawed
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1/2 cup milk
3 cups mashed potatoes (prepared with milk and butter)

Directions

In a large skillet, cook the beef, onion and garlic over medium heat until meat is no longer pink; drain. Cool for 5 minutes. In a bowl, combine the egg, Worcestershire sauce, bread crumbs, salt and pepper. Stir in meat mixture.

Transfer to a greased 13-in x 9-in. x 2-in. baking dish. In a bowl, combine the corn, peas, soup and milk. Spread over meat mixture. Top with mashed potatoes. Bake, uncovered, at 375 degrees F for 35 minutes or until lightly browned.

Japanese Onion Soup

Ingredients

1/2 stalk celery, chopped
1 small onion, chopped
1/2 carrot, chopped
1 teaspoon grated fresh ginger root
1/4 teaspoon minced fresh garlic
2 tablespoons chicken stock
3 teaspoons beef bouillon granules
1 cup chopped fresh shiitake mushrooms
2 quarts water
1 cup baby portobello mushrooms, sliced
1 tablespoon minced fresh chives

Directions

In a large saucepan or stockpot, combine the celery, onion, carrot, ginger, garlic, and a few of the mushrooms. Add chicken stock, beef bouillon, and water. Place the pot over high heat, and bring to a rolling boil. When the mixture reaches boiling, cover, reduce heat to medium, and cook for 45 minutes.

Place all of the remaining mushrooms into a separate pot. When the boiling mixture is done, place a strainer over the pot with the mushrooms in it. Strain the cooked soup into the pot with the mushrooms. Discard strained materials.

Serve the broth with mushrooms in small porcelain bowls, and sprinkle fresh chives over the top. Use Asian soup spoons for an elegant effect.

Da Beef Lover's Half Time Stuffed Meatloaf

Ingredients

1 cup instant rice
2 pounds ground beef sirloin
1 pound ground beef round
1 egg
1 onion, chopped
1 large green bell pepper, seeded and chopped
1 (4 ounce) can mushrooms, drained
garlic powder to taste
salt and ground black pepper to taste
1 cup grated Parmesan cheese
1 (12 fluid ounce) can spinach, drained
1/4 pound thinly sliced deli ham
1/4 pound thinly sliced salami
1/4 pound thinly sliced Swiss cheese

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a shallow roasting pan. Prepare instant rice according to package directions.

In a large bowl, mix together ground sirloin, ground round, egg, chopped onion, green pepper, mushrooms and cooked rice. Season with garlic powder, salt and pepper.

On clean counter top, arrange sheets of wax paper approximately 1 1/2 feet long by 1 foot wide. Place meat mixture on wax paper, and flatten into a large square, about 1/2 inch thick (the thinner the better). Sprinkle with more garlic powder, then layer with parmesan, spinach, ham, salami and Swiss cheese. Using the wax paper, roll the meat as tightly as possible while removing the wax paper as you go. Tuck the two open ends into the meatloaf itself, and with hands lightly coated in vegetable oil, shape into a loaf. While lifting with the wax paper, transfer to shallow roasting pan, then slide wax paper out from underneath.

Bake in preheated oven for 1 hour and 10 minutes, or until meat is no longer pink and juices run clear. Allow to cool 15 minutes before serving.

Tater Tot Hot Dish I

Ingredients

1 pound extra-lean ground beef
salt to taste
1 onion, chopped
1 tablespoon quick cooking oats
1 (10.75 ounce) can condensed
cream of mushroom soup
1/2 (10.75 ounce) can milk
1 (32 ounce) package tater tots

Directions

Preheat oven to 375 degrees F (190 degrees C).

Crumble beef and salt into a 9x13 inch baking dish. Add chopped onion; sprinkle oats on top. In a small bowl, combine the soup and milk and pour mixture over meat mixture. Top all with tater tots, placing them close together.

Bake in the preheated oven for 1 hour.

Laurel's Lasagna

Ingredients

1 (16 ounce) package lasagna noodles
3 pounds lean ground beef
3 pounds ground pork
3 onions, chopped
1 pound mushrooms, chopped
4 cups chopped fresh tomato
1 1/3 (6 ounce) cans tomato paste
2 tablespoons dried oregano
8 cloves crushed garlic
2 teaspoons dried basil
1 tablespoon dried parsley
1 teaspoon white sugar
2 bay leaves
salt to taste
ground black pepper to taste
2 (16 ounce) packages cottage cheese
1/2 cup grated Parmesan cheese
6 eggs
3 pounds shredded mozzarella cheese
16 ounces shredded Colby cheese

Directions

In a large stock pot, cook the ground beef, ground pork, and chopped onions until browned. Drain grease well.

Using the same stock pot, stir in the chopped mushrooms, whole tomatoes, tomato paste, oregano flakes, garlic cloves, bay leaves, dried basil, parsley flakes, salt and pepper to taste, and sugar. Simmer over low heat for one hour.

In a large pot, cook lasagna noodles in boiling salted water until al dente. Rinse with cool water, and drain well.

In a separate bowl, combine cottage or ricotta cheese, eggs, and grated Parmesan cheese.

Mix grated Colby and mozzarella cheeses together in a medium bowl.

In each 13x9 inch casserole dish layer 1/2 cup meat sauce, then noodles, Parmesan-egg mixture, and grated Colby-mozzarella cheese. Repeat until all ingredients are used up.

Bake in a preheated 375 degree F (190 degree C) oven for one hour and 45 minutes. Let stand 15 minutes before serving.

Tom Yum Koong Soup

Ingredients

1/2 pound medium shrimp -
peeled and deveined
12 mushrooms, halved
1 (4.5 ounce) can mushrooms,
drained
4 cups water
2 lemon grass
4 kaffir lime leaves
4 slices galangal
4 chile padi (bird's eye chiles)
1 1/2 tablespoons fish sauce
1 1/2 limes, juiced
1 teaspoon white sugar
1 teaspoon hot chile paste
1 tablespoon tom yum soup paste
(optional)

Directions

Trim lemongrass and cut into matchstick size pieces.

To make stock: Add the shrimp heads and shells to water, then cook for 20 minutes. Turn the fire off. Soak the heads and shells for further 20 minutes before discarding.

Trim lemongrass and cut into matchstick size pieces.

Add stock, lemon grass, kaffir lime leaves, galangal, chili padi, fish sauce, lime juice, sugar, and chili paste to a pot and bring to a boil. After boiling for 5 minutes, add shrimps and both mushrooms. Cook for further 10 minutes. Garnish with coriander leaves.

Poor Man's Steak

Ingredients

1 cup water
1 cup cracker crumbs
1 teaspoon salt
3 pounds ground beef
all-purpose flour
2 tablespoons cooking oil
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted

Directions

In a large bowl, combine water, cracker crumbs and salt; add beef and mix well. Press into a 15-in. x 10-in. x 1-in. baking pan lined with waxed paper. Cover and refrigerate overnight. Cut the meat into 12 squares. Coat each square lightly with flour; brown in oil in a skillet, a few pieces at a time. Drain. Remove waxed paper from the baking pan; spread the soup in bottom of pan. Place meat squares in a single layer over soup. Bake, uncovered, at 300 degrees F for 35-40 minutes. To serve, spoon some soup over each meat square.

Smothered Hamburger Steak

Ingredients

2 eggs
2 tablespoons minced onion
1 tablespoon beef base
1/2 teaspoon black pepper
3 slices white bread
2 pounds lean ground beef
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (10.75 ounce) can water
1 dash Worcestershire sauce

Directions

Whisk together the eggs, onion, beef base, and pepper in a bowl. Tear the bread into large pieces, and place into the bowl. Let the bread soak for a few seconds and add the ground beef. Mix the meat into the egg-bread mixture, and form into 8 patties.

Heat a large heavy skillet over medium-high heat, and fry the patties until they are browned and the meat is no longer pink in the center, about 8 minutes per side. Set the patties aside.

Remove the excess grease from the skillet, and whisk the mushroom soup, water, and Worcestershire sauce together in the skillet until smooth. Place the patties back into the skillet, spoon sauce over them to cover, and bring to a boil over medium-high heat. Reduce the heat to a simmer, and cook until the sauce is thickened and the flavors have blended, about 20 minutes.

Meat Lover's Burger

Ingredients

8 slices bacon
1/2 white onion, diced
1 clove garlic, minced
1 tablespoon balsamic vinegar, or to taste
5 fresh mushrooms, chopped
1/2 pound ground beef
1/2 cup dry bread crumbs
1 teaspoon Italian seasoning
1 1/2 tablespoons grated Parmesan cheese
1 egg
salt and pepper to taste
1 malted wheat hamburger bun, split in half
2 slices tomato
2 slices Swiss cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

Place bacon in a skillet over medium heat, and cook until brown and crisp. Remove bacon from skillet and drain on paper towels.

Return the skillet to the heat and increase the temperature to medium-high. Add the onion and garlic, and stir fry until the onion is soft and the garlic begins to brown. Add the balsamic vinegar, and cook while stirring for one minute. Add the chopped mushrooms, and cook for three additional minutes. Remove pan from heat and set aside.

Finely chop 4 slices of the bacon (reserving the remaining 4). In a medium bowl, combine the chopped bacon, ground beef, bread crumbs, Italian seasoning, Parmesan cheese, mushroom mixture and egg. Mix well using hands. Season with salt and pepper, and form into two patties.

Open the two halves of the hamburger bun on an ungreased cookie sheet. Place one beef patty on each half, and cover each with one slice of tomato, 2 slices of the reserved bacon and one slice of Swiss cheese.

Bake for 25 minutes in the preheated oven, or until meat has cooked through.

Clam Sauce with Linguine

Ingredients

1 (16 ounce) package linguine
pasta
1/2 cup butter
3 cloves chopped garlic
1 pound fresh mushrooms, sliced
2 (6.5 ounce) cans chopped clams
with juice
1/2 cup chopped fresh parsley
1 teaspoon salt
1/2 teaspoon ground white
pepper
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Melt butter in large skillet over medium heat. Saute garlic and mushrooms until golden brown. Stir in clams with juice, parsley, salt and white pepper. Cook over medium heat until hot. Toss with pasta until evenly coated. Serve garnished with Parmesan cheese.

Johnny Marzetti I

Ingredients

1 pound lean ground beef
2 onions, chopped
1 green bell pepper, chopped
1/2 pound fresh mushrooms,
sliced
1 cup chopped celery
1 (28 ounce) can crushed
tomatoes
1 (15 ounce) can kidney beans
1 (16 ounce) package wide egg
noodles
1 cup shredded Cheddar cheese

Directions

Cook noodles in a large pot of boiling water until done. Drain.

Brown meat in a large skillet. Add onions, pepper, mushrooms, and celery; cook until soft.

Combine hamburger mixture with tomatoes, beans, and cooked noodles in a 3 - 4 quart baking dish.

Bake at 350 degrees F (175 degrees C) for 30 minutes. Top with cheddar cheese, and bake 30 minutes longer.

Not Your Everyday Green Beans

Ingredients

1/2 pound fresh green beans,
trimmed
2 tablespoons butter
1/2 pound crimini mushrooms,
chopped
salt and pepper to taste
1/4 cup seasoned almond slices

Directions

Melt the butter in a large skillet over medium heat. Cook and stir the green beans in the butter for 5 minutes. Stir in the mushrooms. Season with salt and pepper; continue to cook until the beans are tender, about 5 minutes. Stir in the almonds just before serving.

Portobello Penne Pasta Casserole

Ingredients

1 (8 ounce) package uncooked penne pasta
2 tablespoons vegetable oil
1/2 pound portobello mushrooms, thinly sliced
1/2 cup margarine
1/4 cup all-purpose flour
1 large clove garlic, minced
1/2 teaspoon dried basil
2 cups milk
2 cups shredded mozzarella cheese
1 (10 ounce) package frozen chopped spinach, thawed
1/4 cup soy sauce

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Bring a large pot of lightly salted water to a boil. Place pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain.

Heat the oil in a saucepan over medium heat. Stir in the mushrooms, cook 1 minute, and set aside. Melt margarine in the saucepan. Mix in flour, garlic, and basil. Gradually mix in milk until thickened. Stir in 1 cup cheese until melted. Remove saucepan from heat, and mix in cooked pasta, mushrooms, spinach, and soy sauce. Transfer to the prepared baking dish, and top with remaining cheese.

Bake 20 minutes in the preheated oven, until bubbly and lightly brown.

Spicy Bratwurst Supper

Ingredients

6 bacon strips, diced
1/3 cup chopped onion
5 fully cooked bratwurst links, cut into 1/2-inch slices
1/2 pound sliced fresh mushrooms
1 tablespoon diced jalapeno peppers
2 cups meatless spaghetti sauce
2 ounces Gouda cheese, shredded
Hot cooked rice

Directions

In a large skillet, cook bacon and onion over medium heat until bacon is almost crisp. Remove to paper towels to drain. In the same skillet, saute the bratwurst, mushrooms and jalapeno for 3-4 minutes or until mushrooms are tender. Stir in spaghetti sauce and bacon mixture. Cover and cook for 4-6 minutes or until heated through. Sprinkle with cheese. Serve with rice.

Roasted Pork Chops with Tomatoes, Mushrooms,

Ingredients

1 pound roma tomatoes,
quartered
1 pound sliced button mushrooms
5 cloves garlic, chopped
2 tablespoons extra virgin olive oil
salt and pepper to taste

Spice Rub

1 teaspoon salt
1/2 teaspoon ground black
pepper
1/4 teaspoon ground cumin
1/4 teaspoon ground coriander
1/4 teaspoon dried oregano
leaves
1/4 teaspoon dried marjoram
leaves
1/4 teaspoon dried thyme leaves
1/4 teaspoon dried rosemary,
crushed
1/4 teaspoon dried sage leaves,
crushed
1/4 teaspoon dried basil leaves
1/4 teaspoon garlic powder
1/4 teaspoon onion powder
1/4 teaspoon ground paprika
1/4 teaspoon white sugar
1/4 teaspoon crushed red pepper

2 1/4 pounds pork chops

Directions

Preheat an oven to 425 degrees F (220 degrees C).

In a 9x13 inch baking dish, toss tomatoes, mushrooms, garlic, and olive oil with salt and pepper to taste. Mix lightly with hands to coat all ingredients with oil, and spread the tomato-mushroom mixture to the edges of the dish, leaving the center free for the pork chops.

Combine 1 teaspoon salt, 1/2 teaspoon black pepper, cumin, ground coriander, oregano, marjoram, thyme, rosemary, sage, basil, garlic powder, onion powder, ground paprika, sugar, and crushed red pepper in a bowl to make a spice rub.

Sprinkle the pork chops with the spice rub, working the rub well into both sides of the meat. Place pork chops in the center of the baking dish, surrounded by the tomato and mushroom mixture.

Roast in preheated oven until the pork is no longer pink in the center and mushrooms are tender, about 45 to 50 minutes. An instant-read thermometer inserted into the center of a chop should read 160 degrees F (70 degrees C). Transfer pork chops to a serving dish and top with roasted tomato-mushroom mixture and all pan juices to serve.

French Onion Casserole

Ingredients

1 pound lean ground beef
1 cup uncooked white rice
1 (10.5 ounce) can condensed
French onion soup
1 (10.75 ounce) can condensed
cream of mushroom soup
1/2 cup chopped celery
1/2 cup chopped green onions
1/2 cup chopped green bell
pepper

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a 2 quart casserole dish, combine the ground beef, rice, French onion soup, cream of mushroom soup, celery, green onions and green bell pepper. Mix all together well.

Cover and bake at 350 degrees F (175 degrees C) for 1 hour.

Sweet and Sour Tofu Veggies

Ingredients

3 cups water
1 1/2 cups long-grain brown rice
1 pound firm tofu
1/4 cup unsweetened pineapple juice
2 tablespoons fresh lemon juice
2 tablespoons ketchup
2 tablespoons real maple syrup
2 tablespoons tamari
1 tablespoon dark sesame oil
2 1/4 teaspoons arrowroot powder
2 1/2 teaspoons grated fresh ginger root
2 tablespoons vegetable oil
1 onion, thinly sliced
1 carrots, sliced diagonally
4 ounces fresh green beans, cut into 1-inch lengths
1 large chopped red bell pepper
8 ounces fresh mushrooms, sliced
1 zucchini, cut into 1/2-inch slices
1 cup pineapple chunks

Directions

In a medium saucepan bring 2 cups of the water to a boil over high heat. Add the rice, reduce the heat, and simmer until the rice is tender and water is absorbed, 30 to 40 minutes. Transfer to a serving platter and keep warm.

Remove excess water from the tofu, and then cut it into 1/2-inch cubes.

In a small bowl, whisk the pineapple juice, lemon juice, ketchup, maple syrup, tamari, sesame oil, arrowroot, and ginger together.

In a wok or large skillet, heat the vegetable oil over medium-high heat. Add the onion, carrot, green beans, bell pepper, mushrooms, and zucchini and stir-fry until tender, 3 to 5 minutes.

Add the pineapple juice mixture, tofu and pineapple. Cook, stirring often, until the sauce is thickened, about 2 minutes. Spoon the veggies and sauce over the brown rice and serve.

Spinach Pastry Diamonds

Ingredients

1 (17.3 ounce) package
Pepperidge Farm® Puff Pastry
Sheets
2 tablespoons butter or margarine
1/2 cup finely chopped onion
1 (10 ounce) package frozen
chopped spinach, thawed and
squeezed dry
1 (10.75 ounce) can Campbell's®
Condensed Cream of Chicken and
Mushroom Soup
4 eggs
1 cup shredded Swiss cheese
1/4 teaspoon ground nutmeg
1 tablespoon water

Directions

Thaw pastry sheets at room temperature 30 minutes. Preheat oven to 375 degrees F.

Melt butter in saucepan. Add onion and cook until tender. Add spinach.

Mix soup, 3 eggs, cheese and nutmeg. Stir in spinach mixture.

Unfold 1 pastry sheet on lightly floured surface. Roll into 13x9 inch rectangle. Place pastry in 13x9 inch baking dish. Spread spinach mixture on pastry.

Roll remaining pastry sheet to 13x9 inch rectangle. Place on spinach mixture. Tuck in edges. Mix remaining egg and water. Brush pastry with egg mixture.

Bake for 40 minutes or until pastry is puffed and browned. Cool in pan on wire rack. Cut in a diamond pattern to make 35 pieces.

Marinated Mushrooms

Ingredients

1 1/2 pounds button mushrooms
1 1/2 tablespoons salt
1 1/2 tablespoons white sugar
1/4 teaspoon crushed red pepper
1/4 teaspoon black pepper
1/4 teaspoon dried oregano
1/2 teaspoon monosodium glutamate (such as Ac'centB®)
1 teaspoon chopped garlic
1 onion, chopped
3/4 cup white vinegar
1/3 cup olive oil

Directions

Combine the mushrooms, salt, sugar, red pepper, black pepper, oregano, monosodium glutamate, garlic, onion, vinegar, and oil in a large container. Mix well. Cover the container and allow mixture to marinate in refrigerator for 3 days.

April's Chicken Fried Rice

Ingredients

2 cups uncooked white rice
1 tablespoon butter
2 skinless, boneless chicken breast halves - cubed
salt to taste
2 eggs, beaten
3/4 cup sliced mushrooms
2 green onions, chopped
1 tablespoon soy sauce, or to taste

Directions

In a saucepan bring 4 cups water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

Heat butter in a large skillet over medium-high heat. Brown chicken in butter and season with salt to taste. Set chicken aside.

Transfer cooked rice to the skillet in which the chicken was cooked, stirring to brown.

In a separate skillet, scramble eggs.

To the rice add chicken, mushrooms, green onions, eggs and soy sauce to taste.

Chicken and Corn Medley

Ingredients

3/4 cup all-purpose flour
2 teaspoons salt, divided
3/4 teaspoon pepper, divided
4 boneless, skinless chicken breast halves, thinly sliced
2 tablespoons cooking oil
1 1/2 cups chopped onion
2 cups sliced fresh mushrooms
2 tablespoons lemon juice
3 garlic cloves, minced
2 cups chicken broth
1 tablespoon Dijon mustard
2 tablespoons minced fresh basil
3/4 teaspoon dried oregano
1/8 teaspoon cayenne pepper
2 cups fresh or frozen corn
2 cups seeded, chopped tomato
1 medium green pepper, julienned
1/2 cup chopped fresh parsley
Hot cooked noodles or rice (optional)

Directions

In a large bowl, combine flour, 1 teaspoon salt and 1/2 teaspoon pepper. Add chicken and toss to coat. In a large skillet, heat oil over medium heat. Saute chicken until browned; remove and set aside. In the drippings, saute onion until tender. Toss mushrooms with lemon juice. Add mushrooms and garlic to the skillet; cook and stir for 4 minutes or until tender. Add the broth, remaining salt and pepper, mustard, basil, oregano, cayenne pepper and chicken. Simmer, uncovered, for 15 minutes. Stir in the corn, tomatoes and green pepper; simmer for 10 minutes. Sprinkle with parsley. Serve over noodles or rice if desired.

Beef Mushroom Stroganoff

Ingredients

1 tablespoon vegetable oil
1 1/2 pounds boneless beef sirloin
steak or top round steak, cut into
strips
2 tablespoons chopped onions
1/4 teaspoon minced garlic
1/8 teaspoon dried parsley flakes
3 cups cut-up mushrooms (white,
shiitake, portobello)
1 3/4 cups Swanson® Beef Broth
(Regular, 50% Less Sodium or
Certified Organic)
1/2 cup dry red wine
1 cup sour cream
3 tablespoons all-purpose flour
Hot cooked egg noodles
freshly ground black pepper
(optional)

Directions

Heat the oil in a 12-inch skillet over medium-high heat. Add the beef and cook in batches until it's well browned, stirring often. Add the onion, garlic, parsley and mushrooms and cook until the mushrooms are tender. Remove the beef mixture from the skillet. Stir the broth and wine in the skillet and heat to a boil. Reduce the heat to medium.

Stir the sour cream and flour in a small bowl. Add the sour cream mixture to the skillet. Cook and stir until the mixture boils and thickens. Return the beef mixture to the skillet and cook until hot. Serve over the noodles with the black pepper, if desired.

Chicken Tetrazzini

Ingredients

1 (12 ounce) package spaghetti
1/3 cup butter or margarine
1/3 cup all-purpose flour
3/4 teaspoon salt
1/4 teaspoon white pepper
1 (14.5 ounce) can chicken broth
1 1/2 cups half-and-half cream
1 cup heavy whipping cream
4 cups cubed cooked chicken
3 (4 ounce) cans mushroom stems and pieces, drained
1 (4 ounce) jar sliced pimientos, drained
1/2 cup grated Parmesan cheese

Directions

Cook spaghetti according to package directions. Meanwhile, in a Dutch oven, melt butter. Stir in flour, salt and pepper until smooth. Gradually add the broth, half-and-half and whipping cream. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat. Stir in the chicken, mushrooms and pimientos. Drain spaghetti; add to the chicken mixture and toss to coat.

Transfer to two greased 11-in. x 7-in. x 2-in. baking dishes. Sprinkle with Parmesan cheese. Cover and freeze one casserole for up to 2 months. Bake the second casserole, uncovered, at 350 degrees F for 20-25 minutes or until heated through.

Porcini-Braised Boar with Artichoke and Fennel

Ingredients

3 cups dry cannellini beans
1 quart chicken or pork stock
2 cups water
4 pounds wild boar (cinghiale)
roast, cut into serving-size pieces
1/4 cup olive oil
8 ounces fresh porcini,
chanterelles or stemmed shiitake
mushrooms, thickly sliced
1/4 cup chopped garlic
1/4 cup minced fresh rosemary
sea salt and ground black pepper
to taste
8 large artichoke hearts, cut into
eighths
2 large fennel bulbs, cored and
thinly sliced
1/4 cup olive oil
2 tablespoons minced garlic
1/2 teaspoon crushed red pepper
flakes
1/2 cup white wine
1/4 cup freshly squeezed lemon
juice
extra-virgin olive oil for drizzling
1/2 cup grated pecorino Toscano
(or pecorino Romano) cheese
1/2 cup chopped Italian flat leaf
parsley
1 lemon, zested

Directions

Soak beans in ample cold water overnight.

Drain cannellini beans and pour into a large Dutch oven along with chicken stock and water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer for 1 hour, skimming any foam that forms. Remove boar from the refrigerator and allow to rest at room temperature during this time.

Heat 1/4-cup olive oil in a large skillet over high heat until it begins to smoke. Add boar pieces, and sear until browned on all sides. Remove seared boar, and place into the pot, on top of the gently simmering beans. Heat the skillet until smoking once again, then stir in porcini mushrooms and cook for 2 minutes to soften. Add 1/4 cup garlic and continue cooking until the garlic has turned golden brown. Sprinkle with chopped rosemary and cook for 30 seconds more before adding the mushrooms to the boar and beans.

Cover, and continue simmering the boar and beans until both are tender, adding additional water if needed, about 1 1/2 hours. Once ready, season lightly to taste with sea salt and freshly ground pepper.

When the beans are nearly ready, place the artichoke hearts into a large skillet with some water. Cover, and steam over high heat until just tender, about 2 minutes; then add the sliced fennel, and steam for 1 minute more. Drain in a colander, and return skillet to the stove.

Reduce heat to medium-high and pour in 1/4 cup of olive oil and 2 tablespoons of minced garlic. Cook, stirring frequently, until the garlic turns golden, then sprinkle with red pepper flakes and add the drained vegetables. Stir and cook until the vegetables are tender and golden, about 2 minutes. Pour in white wine, cook until nearly evaporated, then season with lemon juice, salt and pepper.

To serve, mound vegetables into the center of a large platter and place the pieces of boar on top. Spoon the beans around the vegetables, drizzle liberally with extra-virgin olive oil, and sprinkle with pecorino Toscano cheese, parsley, and strands of lemon zest.

Shrimp with Snow Peas

Ingredients

2 tablespoons cornstarch
1 teaspoon sugar
1 teaspoon chicken bouillon granules
1 teaspoon dill weed
1/2 teaspoon salt
1/2 teaspoon grated lemon peel
1/8 teaspoon pepper
1 cup water
3 tablespoons lemon juice
1 pound uncooked medium shrimp, peeled and deveined
2 cups sliced fresh mushrooms
1 1/2 cups sliced celery
1 medium sweet red pepper, julienned
1/4 cup thinly sliced green onions
1 tablespoon olive or canola oil
6 ounces fresh or frozen snow peas, thawed
2 cups cooked rice

Directions

In a small bowl, combine the cornstarch, sugar, bouillon, dill, salt, lemon peel and pepper. Stir in water and lemon juice until blended; set aside.

In a large nonstick skillet or wok, stir-fry the shrimp, mushrooms, celery, yellow pepper and onions in oil for 5 minutes. Add the peas; stir-fry 1-2 minutes longer or until crisp-tender. Stir bouillon mixture; add to skillet. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with rice.

The Hudsucker Pasta

Ingredients

2 tablespoons olive oil
3 cloves garlic, crushed
1/2 pound mushrooms, sliced
1/2 cup oil-packed sun-dried tomatoes, drained and chopped
2 cups Newman's Own Bombolina Pasta Sauce
1/4 cup dry red wine
1 tablespoon balsamic vinegar
1/4 teaspoon crushed red pepper
1/2 (8 ounce) package Neufchatel (or cream cheese), cubed
1 1/4 pounds shrimp, shelled and deveined
3/4 (16 ounce) package penne pasta
1/2 cup grated Parmesan cheese
1/4 cup pine nuts, toasted
Chopped parsley

Directions

In a 12-inch skillet over medium heat, in olive oil, saute garlic for 2 minutes. Add mushrooms; saute until tender. Add sun-dried tomatoes, Newman's Own Bombolina Pasta Sauce, wine, vinegar, and crushed red pepper; simmer 7 minutes. Add Neufchatel cheese and stir until cheese melts. Add shrimp and simmer until shrimp turns opaque throughout, about 5 minutes.

Meanwhile, cook penne according to package instructions. When al dente, place in a large serving bowl.

Top with shrimp, sauce, parmesan cheese, pine nuts, and parsley. Toss and serve immediately

Turkey a la King Deluxe

Ingredients

1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can water
1 teaspoon vegetable oil
1 (8 ounce) package sliced fresh mushrooms
1 small carrot, diced
1 cup shredded cooked turkey breast
1/2 teaspoon onion powder
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1 bay leaf
1/3 cup dry sherry
1/4 cup half-and-half cream
1 teaspoon dried parsley flakes
2/3 cup frozen peas
1 tablespoon butter

Directions

Stir the cream of chicken soup into the one soup can of water in a bowl.

Heat vegetable oil in a large saucepan over medium heat, stir in mushrooms and carrot, and cook and stir until mushrooms start to give up their liquid and carrot begins to soften, about 5 minutes. Add shredded turkey, onion powder, salt, pepper, bay leaf, and sherry to the pan and cook, stirring, another 5 minutes to reduce pan juices and cook away the alcohol from the wine.

Pour the soup over the turkey mixture and bring to a boil. Reduce heat and add the half-and-half, parsley, and frozen peas. Simmer 5 to 10 minutes to reduce the sauce and heat the peas through. Remove bay leaf and stir in butter just before serving.

Chicken Lasagna III

Ingredients

9 lasagna noodles
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of chicken soup
1 cup chopped onion
1 (8 ounce) container cottage cheese
1/2 (8 ounce) container sour cream
1/4 teaspoon poultry seasoning
1/2 teaspoon dried oregano
1/2 teaspoon dried basil
1/3 cup sliced black olives (optional)
3/4 cup grated Parmesan cheese
4 cups chopped, cooked chicken meat
2 cups shredded Colby cheese
2 1/2 cups shredded mozzarella cheese

Directions

Cook pasta in a large pot of boiling salted water until al dente. Drain.

In a large bowl, mix together cream of mushroom soup, cream of chicken soup, chopped onions, cottage cheese, sour cream, poultry seasoning, oregano, basil, grated Parmesan cheese, and chicken. If desired, add olives.

In a 9x13 inch casserole dish, layer 3 lasagna noodles, half of the chicken sauce, grated Colby cheese, 3 lasagna noodles, remaining chicken sauce, 3 lasagna noodles, and finally grated mozzarella cheese. Cover with aluminum foil.

Bake in a preheated 350 degree F (175 degrees C) oven for 40 minutes. Remove foil, and continue baking for 10 minutes. Let stand 10 minutes before serving.

Chicken and Broccoli Alfredo

Ingredients

1/2 (16 ounce) package linguine
1 cup fresh or frozen broccoli
flowerets
2 tablespoons butter
1 pound skinless, boneless
chicken breast, cut into cubes
1 (10.75 ounce) can
Campbell's® Condensed Cream
of Mushroom Soup (Regular, 98%
Fat Free or 25% Less Sodium)
1/2 cup milk
1/2 cup grated Parmesan cheese
1/4 teaspoon ground black
pepper

Directions

Cook linguine according to package directions. Add broccoli for last 4 minutes of cooking time. Drain.

Heat butter in skillet. Cook chicken until browned, stirring often.

Add soup, milk, cheese, black pepper and linguine mixture and heat through. Serve with additional Parmesan cheese.

Vegetable Stuffing Bake

Ingredients

4 cups Pepperidge Farm® Herb Seasoned Stuffing
2 tablespoons butter, melted
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or 25% Less Sodium)
1/2 cup sour cream
2 small zucchini, shredded
2 medium carrots, chopped
1 small onion, finely chopped

Directions

Stir 1 cup of the stuffing and butter in a small bowl. Set aside.

Stir soup, sour cream, zucchini, carrots and onion in a large bowl. Add the remaining stuffing and stir lightly to coat. Spoon the mixture into a 1 1/2 quart baking dish. Sprinkle with the reserved stuffing mixture.

Bake at 350 degrees F for 35 minutes or until it's hot.

Beef and Vegetable Ragout

Ingredients

3/4 pound beef tenderloin, cut into
1/2 inch strips
1 tablespoon olive oil
1 1/2 cups fresh mushrooms,
sliced
1 medium onion, chopped
2 cloves garlic, minced
2 teaspoons all-purpose flour
1/2 teaspoon salt
1/4 teaspoon black pepper
1 (14.5 ounce) can beef broth
1/4 cup port wine
2 cups sugar snap peas
1 cup cherry tomatoes, cut in half

Directions

Heat olive oil in a large skillet over medium-high heat. Brown meat 2 to 3 minutes. Remove meat to paper towels. Stir in mushrooms, onion, and garlic; cook until onion is soft.

Sprinkle in flour, and stir well to mix. Season with salt and pepper. Stir in broth and wine; cook, stirring occasionally, until sauce is thickened. Stir in peas; cook 2 to 3 minutes more. Return meat to skillet. Stir in tomatoes, and heat through.

Chicken Tava from Turkey

Ingredients

2 tablespoons olive oil, divided
8 boneless chicken thighs, with skin
1 (6 ounce) can tomato paste
1/4 cup water
8 cloves garlic, halved
salt and pepper to taste
4 medium potatoes, sliced
4 tomatoes, sliced
1 large onion, sliced
1 cup fresh mushrooms, sliced
8 pepperoncini peppers (optional)

Directions

Preheat oven to 325 degrees F (165 degrees C).

Trickle 1 tablespoon olive oil in the bottom of a roasting pan. Arrange chicken thighs in the pan. Mix the tomato paste and water, and spread over the chicken. Place garlic clove halves in the pan. Season chicken with salt and pepper. Arrange potatoes, tomatoes, onion, mushrooms, and pepperoncini over the chicken. Sprinkle with remaining tablespoon olive oil.

Bake 1 1/2 hours in the preheated oven, until vegetables are tender and chicken juices run clear. Periodically pour a little water into the pan if it starts to get dry.

Party Pancit

Ingredients

1/2 tablespoon sesame oil
2 cloves garlic, minced
2 teaspoons minced fresh ginger root
1 bunch green onions, chopped into 1 inch pieces
2 hot chile peppers, minced
1 (8 ounce) package fresh mushrooms, sliced
1 cup chopped cooked chicken breast
1 cup peeled, chopped shrimp
3 links spicy pork sausage, sliced
1/2 cup sake
1/4 cup soy sauce
7 cups chicken broth
1 (12 ounce) package rice noodles
1/2 pound fresh bean sprouts
1/2 pound snow peas

Directions

In a large Dutch oven or wok, heat oil and stir-fry garlic, ginger, green onions, chile peppers, mushrooms, chicken, shrimp and sausage until shrimp is pink and sausage is slightly browned. Stir in the sake and soy sauce and simmer 2 to 3 minutes. Cover and set aside.

In a large saucepan, bring chicken broth to a rolling boil. Add noodles and cook over high heat for 2 minutes. Drain immediately and rinse with cold water.

Place the shrimp mixture over medium heat and add the bean sprouts; saute for 2 minutes. Stir in the snow peas and saute 2 minutes. Stir in cooked noodles and toss until well mixed. Serve immediately.

Muenster Chicken and Mushrooms

Ingredients

6 skinless, boneless chicken breasts
1 1/2 cups milk
2 cups dried bread crumbs, seasoned
6 slices Muenster cheese
1 cup fresh sliced mushrooms
1/2 cup chicken broth

Directions

Preheat oven to 350 degrees F (175 degrees C).

Dip chicken in milk, then in breadcrumbs. Lightly brown coated chicken in a large skillet, then arrange in a 9x13 inch baking dish.

Top each chicken with a slice of cheese. Top with mushrooms, then pour broth over and around chicken. Cover dish with aluminum foil.

Bake at 350 degrees F (175 degrees C) for 30 minutes; remove cover, baste with any remaining broth, and bake for another 15 to 20 minutes.

Pecan Salmon Casserole

Ingredients

1 (16 ounce) package small shell pasta
2 medium onions, finely chopped
1/2 pound sliced fresh mushrooms
1/4 cup butter, cubed
2 (10.75 ounce) cans condensed cream of mushroom soup, undiluted
1 1/2 cups milk
2 teaspoons Worcestershire sauce
1 teaspoon salt
1/2 teaspoon pepper
2 (14.75 ounce) cans salmon, drained, bones and skin removed
2 cups frozen peas
1 cup chopped pecans, toasted
1 (2 ounce) jar diced pimientos, drained
1/2 cup crushed potato chips

Directions

Cook pasta according to package directions. Meanwhile, in a large skillet, saute the onions and mushrooms in butter until tender. Stir in the soup, milk, Worcestershire sauce, salt and pepper until blended; bring to a boil. Remove from the heat.

Drain pasta. Add the pasta, salmon, peas, pecans and pimientos to the skillet. Transfer to a greased shallow 3-qt. baking dish. Cover and bake at 350 degrees F for 30-35 minutes or until heated through. Sprinkle with potato chips.

Campbell's Kitchen Classic Beef Stroganoff

Ingredients

1 boneless beef sirloin steak
cracked black pepper
1 tablespoon vegetable oil
1 medium onion, finely chopped
1 (10.75 ounce) can
Campbell's® Condensed Cream
of Mushroom Soup (Regular or
98% Fat Free)
1/2 cup water
1/4 cup dry sherry
1 tablespoon tomato paste
1/4 cup plain yogurt
Hot cooked medium egg noodles
Chopped fresh parsley

Directions

Season the beef with the black pepper.

Heat the oil in a 10-inch skillet over medium-high heat. Add the beef and cook until well browned, stirring often. Remove the beef from the skillet. Pour off any fat.

Reduce the heat to medium. Add the onion and cook until tender.

Stir in the soup, water, sherry, if desired, and tomato paste and heat to a boil. Return the beef to the skillet and cook until the beef is cooked through. Remove the skillet from the heat. Stir in the yogurt. Serve the beef mixture over the noodles and sprinkle with the parsley.

Pasta with Mushroom and Zucchini Sauce

Ingredients

1 pound fresh mushrooms
10 zucchini
1 onion
2 tablespoons butter
2 cloves garlic, minced
1 pound farfalle (bow tie) pasta
2 tablespoons cake flour
2 cups half-and-half cream

Directions

Roughly chop zucchini and onion and process mushrooms, zucchini and onion in a food processor until finely chopped.

Melt butter in a large skillet over medium heat. Stir in garlic and chopped vegetables. Reduce heat, cover and simmer 20 minutes, until tender and juicy.

Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Stir flour into vegetables. Stir in cream or milk and season to taste. Let simmer 10 minutes more, then toss with cooked pasta.

Hawaiian Shrimp

Ingredients

2 pounds medium shrimp, peeled and deveined
2 (20 ounce) cans pineapple chunks, juice reserved
1/2 pound bacon slices, cut into 2 inch pieces
2 large red bell peppers, chopped
1/2 pound fresh mushrooms, stems removed
2 cups cherry tomatoes
1 cup sweet and sour sauce
skewers

Directions

Preheat grill for high heat.

Thread shrimp, pineapple, bacon, red bell peppers, mushroom caps, and cherry tomatoes on skewers, alternating ingredients. Place in a shallow baking dish. In a small bowl, mix sweet and sour sauce with reserved pineapple juice. Reserve a small amount for basting. Pour remaining sauce over skewers.

Lightly oil grill grate. Cook kabobs on preheated grill for 6 to 8 minutes, or until opaque, basting often with reserved sauce.

Seafood Quiche

Ingredients

1/2 pound bacon
1 recipe pastry for a 9 inch double crust pie
1 tablespoon butter, melted
4 eggs
2 cups half-and-half cream
1 teaspoon salt
1 pinch white sugar
1 pinch ground nutmeg
1 pinch ground cayenne pepper
1 pinch ground black pepper
1/4 pound shredded Swiss cheese
6 (6 ounce) cans crabmeat, shredded
1 (4 ounce) can canned shrimp, drain
1/2 cup sliced fresh mushrooms

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside. Preheat oven to 450 degrees F (230 degrees C).

Line a large pie pan or quiche pan with the pie shell. Brush shell with melted butter. Sprinkle bacon in bottom of pie pan.

Beat eggs with cream, salt, sugar, nutmeg, cayenne pepper and black pepper. Sprinkle the grated cheese over the bacon and then sprinkle the crab meat and shrimp over the cheese. Pour the egg mixture over everything and arrange the mushroom slices over the egg mixture.

Bake in preheated oven for 10 minutes, reduce heat to 350 degrees F (175 degrees C) and continue baking until set, about 25 to 30 minutes. Let cool for 10 minutes before serving.

Three-Bean Garden Salad

Ingredients

1 (10 ounce) package frozen lima beans
1 (15 ounce) can kidney beans, rinsed and drained
1 (9 ounce) package frozen cut green beans, thawed
8 ounces fresh mushrooms, sliced
1 pint cherry tomatoes, halved
1/4 cup thinly sliced green onions
DRESSING:
2/3 cup lemon juice
1/3 cup sugar
1/3 cup olive or vegetable oil
1 1/4 teaspoons salt
3/4 teaspoon Italian seasoning
1/2 teaspoon dried basil
1/2 teaspoon pepper

Directions

Cook lima beans according to package directions. Rinse in cold water; drain and place in a medium bowl. Add kidney and green beans, mushrooms, tomatoes and onions. Combine dressing ingredients. Pour over salad; mix gently to coat. Cover and chill for at least 5 hours, stirring occasionally.

Elena's Linguini with Clam Sauce

Ingredients

1 (16 ounce) package linguine pasta
1/2 cup butter
1/4 cup olive oil
1 tablespoon minced garlic, or to taste
2 (6.5 ounce) cans minced clams, drained with juice reserved
2 (6.5 ounce) cans chopped clams, drained with juice reserved
1 tablespoon cornstarch, or as needed
1 (8 ounce) bottle clam juice
2 (8 ounce) cans mushroom pieces, drained
2 zucchini, grated
2 teaspoons cayenne pepper, or to taste
salt to taste
1/2 bunch Italian flat leaf parsley, chopped
1/4 cup grated Parmesan cheese

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in the linguine, and return to a boil. Cook, uncovered, stirring occasionally, until the pasta is cooked through but still firm to the bite, about 11 minutes. Drain; return to the pot to keep warm.

Meanwhile, melt the butter with olive oil in a large skillet over medium heat. Cook and stir the garlic, minced clams, and chopped clams for 5 minutes. Add the reserved clam juice and cook for a few more minutes.

In a separate bowl, whisk the cornstarch with part of the bottled clam juice. Stir the cornstarch mixture into the skillet. Adjust the thickness of the sauce, if needed, by whisking a little more cornstarch with more bottled clam juice, and adding to the sauce. Pour the remaining bottled clam juice into the skillet.

Stir in the mushroom pieces, grated zucchini, cayenne pepper, and salt. Cook over medium heat, stirring occasionally, until zucchini is tender, about 5 minutes. Stir in the parsley; remove from heat. Pour the clam sauce over the drained linguine. Mix well; serve with Parmesan cheese.

Zucchini Casserole II

Ingredients

6 cups diced zucchini
1 (10.75 ounce) can condensed
cream of mushroom soup
1 cup sour cream
1/2 cup chopped onion
1 cup shredded carrots
1 (6 ounce) package dry bread
stuffing mix
1/2 cup butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 2 quart casserole dish.

In a large saucepan over medium-high heat, cook zucchini in lightly salted water until crisp-tender, about 5 minutes. Drain, and place in a large bowl. Stir in the condensed soup, sour cream, onion, and carrots.

In a small bowl, mix together stuffing and melted butter. Spread half of the stuffing mixture in the bottom of the casserole dish, add a layer of the zucchini mixture, and top with remaining stuffing mixture.

Bake for 20 minutes in the preheated oven, or until the top is golden brown.

Texas Pie

Ingredients

1/4 cup chopped onion
2 tablespoons butter or margarine
1 1/2 cups cubed cooked chicken
1 (4 ounce) can chopped green
chilies, drained
1 (4.5 ounce) jar sliced
mushrooms, drained
1 (10.75 ounce) can condensed
cream of chicken soup, undiluted
1/2 cup sour cream
1/4 teaspoon hot pepper sauce
1 cup shredded mozzarella
cheese
1 (9 inch) pastry shell, baked
1/2 cup shredded Cheddar
cheese

Directions

In a saucepan, saute onion in butter until tender. Stir in chicken, chilies and mushrooms. In a small bowl, combine soup, sour cream and hot pepper sauce; add to pan. Cook and stir for 5 minutes. Sprinkle mozzarella cheese in the bottom of pie shell; add chicken mixture. Sprinkle with cheddar cheese. Bake at 350 degrees F for 25-30 minutes or until filling is bubbly and cheese is melted.

Zucchini Soup II

Ingredients

3 1/2 cups diced zucchini
1/2 cup chopped celery
1 cup diced carrots
1/2 cup diced onion
1/2 cup margarine
1 tablespoon all-purpose flour
1 3/4 cups milk
1 (10.75 ounce) can condensed
cream of mushroom soup
1 1/4 cups water
2 cubes chicken bouillon
1/2 cup dry white wine (optional)
1/2 cup sour cream

Directions

In a large stock pot saute zucchini, celery, carrots and onion in margarine, until done (approximately 20 minutes).

In a small mixing bowl combine flour and milk. Mix until smooth and then add to stock pot.

Cook soup until thickened and then puree in a blender or food processor until smooth and creamy.

Pour pureed soup back into stock pot and add cream of mushroom soup, water, bouillon cubes and sour cream. If desired also add white wine. Simmer until heated through and then serve.

Cajun Prime Rib Roast

Ingredients

1 (4 pound) boneless prime rib roast
3 tablespoons hot pepper sauce
2 teaspoons garlic powder
2 tablespoons Cajun seasoning blend (such as Tony Chachere's®)
1 (16 ounce) package sliced mushrooms

Directions

Preheat an oven to 500 degrees F (260 degrees C).

Place the prime rib into a roasting pan, and rub all over the outside with the hot pepper sauce. Evenly sprinkle with garlic powder and Cajun seasoning.

Roast, uncovered, in the preheated oven for 20 minutes, then reduce heat to 350 degrees F (175 degrees C), and continue roasting to your desired degree of doneness, or an internal temperature of 145 degrees F (65 degrees C) for medium, about 2 hours. Remove from the oven, cover with a doubled sheet of aluminum foil, and allow to rest in a warm area 30 minutes before slicing.

While the roast is resting, scrape the drippings from the roasting pan into a skillet. Place the skillet over medium heat, and stir in the sliced mushrooms. Cook and stir until the mushrooms have softened and begun to release their liquid. Serve alongside the sliced prime rib.

Salmon and Prawn Spaghetti

Ingredients

2 (4 ounce) salmon fillets
2 tablespoons chopped fresh tarragon
1 dash red wine
4 tiger prawns, peeled and deveined
1 (8 ounce) package uncooked spaghetti
8 spears asparagus, trimmed and cut into 1 inch pieces
1 tablespoon vegetable oil
1/2 cup sliced fresh mushrooms
1/4 cup chopped onion
2 cloves garlic, minced
1/2 cup red wine
1/4 cup whipping cream
2 tablespoons grated Parmesan cheese

Directions

Preheat the oven to 400 degrees F (200 degrees C). Place the salmon into a baking dish, and season with the tarragon and a dash of red wine. Cover with a lid or aluminum foil.

Bake the salmon for about 5 minutes, then remove the lid, and add the prawns to the dish. Cover, and return to the oven. Cook for 10 minutes, or until salmon flakes with a fork, and prawns are pink.

Meanwhile bring a large pot of lightly salted water to a boil. Add the spaghetti, and cook for 7 minutes, or until tender. After the first 2 minutes, add the asparagus spears they will be done at the same time.

As you wait for the pasta, heat the oil in a large skillet over medium-high heat. Add the onion and mushrooms; cook and stir for a few minutes, then add the garlic. Cook until garlic is fragrant, then add the wine. Cook and stir to remove any bits stuck to the pan, then reduce the heat to low and stir in the cream.

Drain the spaghetti and asparagus, and mix into the skillet with the cream sauce. Flake the salmon and mix it in too. Pour onto a serving dish, and place the prawns on top. Garnish with grated Parmesan cheese, and serve.

Broccoli Noodle Side Dish

Ingredients

6 cups uncooked wide noodles
3 cloves garlic, minced
1/4 cup olive oil
4 cups broccoli florets
1/2 pound fresh mushrooms,
thinly sliced
1/2 teaspoon dried thyme
1/4 teaspoon pepper
1 teaspoon salt

Directions

Cook noodles according to package directions. Meanwhile, in skillet, saute minced garlic in oil until tender. Add broccoli; saute for 4 minutes or until crisp-tender. Add the mushrooms, thyme, pepper and salt; saute for 2-3 minutes. Drain the noodles and add to the broccoli mixture. Stir gently over low heat until heated through.

Apple, Sausage, Bacon, and Mushroom Stuffing

Ingredients

1/2 pound ground beef
1/2 pound pork sausage
1/2 pound bacon
1 large onion, diced
3 stalks celery, sliced
1/2 pound fresh mushrooms, sliced
1 tablespoon dried parsley
1 teaspoon dried sage
1 teaspoon dried thyme
2 apples, cored and diced
1 (4 ounce) can water chestnuts, drained and chopped
1/4 cup butter, melted
1 cup chicken broth
1 (10.75 ounce) can condensed cream of chicken soup
3/4 cup applesauce
1/2 teaspoon salt to taste
1 teaspoon ground black pepper
1 pound dry bread cubes

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a large baking dish.

Place the beef, sausage, and bacon in a large skillet over medium heat. Mix in the onion, celery, and mushrooms. Season with parsley, sage, and thyme. Cook and stir until meats are evenly browned. Mix in apples and water chestnuts, and continue cooking 5 minutes. Drain grease.

Mix butter, broth, soup, and applesauce into skillet. Season with salt and pepper. Gently fold in the bread cubes until evenly moist. Transfer the mixture to the prepared baking dish.

Bake covered 45 minutes. Uncover, and continue baking 15 minutes, until lightly browned.

Ginger Pork Stir Fry (with Mushroom)

Ingredients

1 tablespoon vegetable oil
1 tablespoon minced fresh ginger root
1 tablespoon minced garlic
1/2 onion, sliced
1 pound pork tenderloin, thinly sliced
1 (10 ounce) package sliced white mushrooms
1 carrot, shredded
3 tablespoons soy sauce
2 tablespoons rice wine
1 tablespoon brown sugar
1/2 teaspoon cornstarch

Directions

Heat oil until smoking in a wok or large skillet over high heat. Stir-fry the onion for 1 minute, then add the ginger and garlic, and cook for 30 seconds more. Stir in the pork and cook for 2 minutes until browned. Then stir in the mushrooms and carrot; cook another two minutes.

Stir together the soy sauce, rice wine, sugar, and cornstarch in a small bowl. Pour into stir-fry, and bring to a boil. Cook for 30 seconds until the sauce has thickened, and has turned clear. Remove from the heat and transfer to a serving dish.

Green Chile Cheese Dip

Ingredients

1 (7 ounce) package garlic cheese spread
2 (4 ounce) cans chopped green chile peppers
1 (10.75 ounce) can condensed cream of mushroom soup

Directions

In a medium saucepan over medium low heat, warm the garlic cheese spread, green chile peppers and cream of mushroom soup. Stir occasionally, until the mixture is well blended. Transfer to a medium bowl and serve.

Wild Rice Chicken Bake

Ingredients

1 (6 ounce) package long grain
and wild rice mix
2 medium carrots, shredded
3/4 cup frozen peas
1 (8 ounce) can sliced water
chestnuts, drained
1 1/4 cups water
1 (10.75 ounce) can reduced fat
reduced sodium condensed
cream of mushroom soup,
undiluted
6 (4 ounce) skinless, boneless
chicken breast halves
1/8 teaspoon paprika
1/8 teaspoon pepper
1 clove garlic, minced
1 tablespoon olive or canola oil

Directions

In a bowl, combine rice mix with contents of seasoning packet, carrots, peas and water chestnuts. Combine water and soup; pour over rice mixture and mix well. Transfer to a shallow 3-qt. baking dish coated with nonstick cooking spray. Cover and bake at 350 degrees F for 25 minutes.

Meanwhile, sprinkle chicken with paprika and pepper. In a large nonstick skillet, cook chicken and garlic in oil for 5-6 minutes on each side or until lightly browned. Arrange chicken over rice mixture. Cover and bake 10-15 minutes longer or until chicken juices run clear and rice is tender.

Beer Battered Fried Vegetables

Ingredients

2 cups all-purpose flour
1 1/2 cups beer
2 eggs
1 cup milk
salt and pepper to taste
2 cups vegetable oil for frying
1 carrot, cut into thick strips
1 onion, sliced into rings
6 fresh mushrooms, stems removed
1 green bell pepper, sliced in rings

Directions

In a medium bowl, mix together 1 1/2 cup flour and beer with a wooden spoon; let stand for at least 3 hours at room temperature.

Mix eggs and milk in a small bowl. In a separate bowl mix together 1/2 cup flour and salt and pepper.

Heat oil to 375 degrees F (190 degrees C).

Dip each vegetable in the egg and milk mixture. Next dip the vegetable into the flour and seasoning mixture, finally dip the vegetable in the beer and flour mixture. Place the vegetables into the oil and fry until golden brown,

Lobster Salad with Red Devil Dressing

Ingredients

1 1/2 pounds cooked lobster tails
- peeled, shredded and chilled
1 medium head garlic
1/2 large onion
salt to taste
1/3 cup extra virgin olive oil
2 large red bell peppers
1 large portobello mushroom,
chopped
1/2 lemon, juiced
1 tablespoon fennel seed
1 tablespoon ketchup
1 tablespoon cider vinegar
ground black pepper to taste
4 cups mixed salad greens

Directions

Preheat oven to broil. Position rack in the center of the oven. Lightly oil a baking sheet.

Cut off top of garlic, place on a square of aluminum foil. Drizzle with 1 teaspoon olive oil, and sprinkle with a pinch of salt on top. Wrap in foil, and place on baking sheet. Prepare onion in the same manner.

Place baking sheet in the center of the oven, and bake garlic and onion for 15 minutes. Place red bell peppers on sheet; broil for 15 minutes, turning to blacken all sides. Remove peppers only, and place in a brown paper bag. Place mushroom on baking sheet, and broil for 15 minutes. Remove mushroom, onion, and garlic from oven. Set vegetables aside until cool enough to handle.

Peel and remove seeds from peppers; place in blender, discarding seeds and peel. Squeeze garlic and onion from skins; add to blender, discarding skins. Coarsely chop mushroom; add to blender along with remaining olive oil, lemon juice, fennel, ketchup, and vinegar. Blend until smooth. Season to taste with salt and ground black pepper.

Place shredded lobster meat in the center of a large bed of salad greens. Pour dressing around lobster meat.

Sweet Spinach Salad

Ingredients

1 (10 ounce) package fresh spinach, torn
1 (11 ounce) can mandarin oranges, drained
10 cherry tomatoes, halved
1 cup sliced fresh mushrooms
DRESSING:
1/3 cup sugar
3 tablespoons cider vinegar
1 tablespoon honey
1/2 teaspoon dried minced onion
1/2 teaspoon celery seed
1/2 teaspoon ground mustard
1/2 teaspoon paprika
1/2 teaspoon lemon juice
1/2 cup vegetable oil
1 (2.8 ounce) package French-fried onions

Directions

In a large salad bowl, toss spinach, oranges, tomatoes and mushrooms; set aside. In a microwave-safe bowl, combine first eight dressing ingredients.

Microwave on high for 1 to 1-1/2 minutes. Stir until sugar is dissolved. Whisk in oil. Drizzle over salad and toss to coat. Sprinkle with onions. Serve immediately.

Slow Cooker Beef Stew III

Ingredients

4 carrots, chopped
2 potatoes, peeled and cubed
1 cup sliced fresh mushrooms
1 onion, chopped
3 stalks celery, chopped
3 pounds cubed stew meat
1 packet dry onion soup mix
1 (10.75 ounce) can condensed
golden mushroom soup
1 3/4 cups water

Directions

Place the carrots, potatoes, mushrooms, onion and celery in the slow cooker. Place the stew meat over the vegetables.

In a medium bowl, combine the soup mix with the can of soup. Add the water and mix together well. Pour this in the slow cooker over the meat and vegetables.

Add water as needed so that the liquid comes just to the bottom of the meat.

Cook on low setting overnight, adding more water as necessary in the morning. Allow to cook all day.

Turkey Breast Roulade

Ingredients

3 (7.5 ounce) jars marinated artichoke hearts, drained and chopped
3 (4 ounce) cans mushroom stems and pieces, drained and chopped
3 tablespoons chopped sweet onion
3 (3 pound) boneless turkey breast halves
2 1/4 pounds thinly sliced deli ham
1 cup butter or margarine, melted
1 1/2 teaspoons dried thyme

Directions

In a bowl, combine the artichokes, mushrooms and onion; set aside. With skin side down, cut a lengthwise slit through the thickest portion of each turkey breast to within 1/2 in. of bottom. Open the turkey breasts so they lie flat; cover with plastic wrap. Flatten to 3/4- to 1-in. thickness; remove plastic.

Place ham slices over turkey to within 1 in. of edges. Spoon vegetable mixture lengthwise down center of the ham. Roll each turkey breast, starting from a side where the fold is in the center. Secure with kitchen string at 3-in. intervals. Place the turkey rolls seam side down in one greased 15-in. x 10-in. x 1-in. baking pan and one 13-in. x 9-in. x 2-in. baking pan.

In a small bowl, combine the butter and thyme; spoon over the turkey rolls. Bake, uncovered, at 350 degrees F for 1-1/4 to 1-3/4 hours or until meat thermometer reads 170 degrees F, basting frequently. Cover and let stand for 10 minutes before slicing.

Bundle of Veggies

Ingredients

8 ounces whole fresh mushrooms
8 ounces cherry tomatoes
1 cup sliced zucchini
1 tablespoon olive or vegetable oil
1 tablespoon butter or margarine,
melted
1/2 teaspoon salt or salt-free
seasoning blend
1/2 teaspoon onion powder
1/2 teaspoon Italian seasoning
1/8 teaspoon garlic powder
1 dash pepper

Directions

Place mushrooms, tomatoes and zucchini on a double thickness of heavy-duty foil (about 18 in. square). Combine the remaining ingredients; drizzle over vegetables. Fold the foil around vegetables and seal tightly.

Grill, covered, over medium heat for 20-25 minutes or until tender.

Hot Chicken Salad III

Ingredients

4 skinless, boneless chicken breast halves, cooked and cut into bite-sized pieces
salt and pepper to taste
1 cup cooked white rice
1 (10.75 ounce) can condensed cream of chicken soup
1 (16 ounce) can sliced mushrooms, drained
1 cup chopped celery
1/3 cup chopped onion
1/3 cup sliced almonds
3/4 cup mayonnaise
6 slices white bread
1 tablespoon butter, softened

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl combine the chicken, salt and pepper, rice, soup, mushrooms, celery, onion, almonds and mayonnaise. Mix well and spread mixture into an ungreased 9x13 inch baking dish.

Spread a generous layer of butter or margarine onto one side of each slice of bread, then tear bread into small pieces and place on top of chicken mixture to form a top 'crust'.

Place baking dish on center oven rack and bake at 350 degrees F (175 degrees C) for about 30 minutes, or until crust is crisp and golden and mixture is bubbly around the edges.

Mushroom Tuna Noodle Casserole

Ingredients

5 cups dry egg noodles
1 (10.75 ounce) can condensed cream of mushroom soup
1 cup milk
1 1/2 cups water
2 (12 ounce) cans tuna, drained and flaked
1 (10 ounce) package frozen green peas
1 (10 ounce) package frozen carrots
2 (15 ounce) cans sliced potatoes, drained
salt to taste
ground black pepper to taste
paprika to taste
3/4 cup dry bread crumbs

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a mixing bowl combine soup, milk, and water. Pour a small amount of the mixture into a 9x13 inch baking dish; enough to just cover the bottom.

Layer the cooked noodles, flaked tuna, peas, carrots, and potatoes until all used up. Pour the remaining soup mixture over the layers. Sprinkle with salt, pepper, and paprika. Lightly coat the entire casserole with bread crumbs.

Cover and bake in preheated oven for 45 minutes.

Steak Mix-Up

Ingredients

2 tablespoons vegetable oil
1 1/2 pounds top sirloin - cut into
2 inch strips
salt to taste
ground black pepper to taste
garlic powder to taste
1 teaspoon onion powder
1 onion, chopped
1 green bell pepper, chopped
2 tomatoes, diced
1 (10.75 ounce) can condensed
cream of mushroom soup
1 cup milk

Directions

Heat the vegetable oil in a large skillet over medium heat. Add the sliced sirloin and salt, pepper, garlic powder and onion powder to taste. Stir and saute for 5 to 10 minutes, or until meat is well browned.

Then add the onion and saute for 5 more minutes. Then stir in the chile peppers OR bell peppers, tomatoes, soup and milk. Mix this all together well, reduce heat to low and simmer for 10 to 15 minutes, stirring often.

No-Peek Beef Stew

Ingredients

2 pounds beef stew meat, cut into
1 inch cubes
1 (10.5 ounce) can condensed
French onion soup
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (4.5 ounce) can mushrooms,
drained
1/2 cup dry red wine

Directions

Place beef stew meat, condensed French onion soup, condensed cream of mushroom soup, mushrooms and dry red wine into a slow cooker. Cover and cook on low for 8 hours.

Savory Southwestern Crepes

Ingredients

1 pound ground pork sausage
1 small onion, diced
1 red bell peppers, seeded and diced
2 cups fresh mushrooms, sliced
1/4 cup cilantro, finely chopped

5 eggs
6 egg whites
1/4 cup milk
1 cup shredded Cheddar cheese
salt and pepper to taste

6 egg yolks
3/4 cup butter
2 lemons, juiced

1 cup all-purpose flour
1 egg
2 cups milk
1 pinch paprika, for garnish
1 (16 ounce) jar salsa

Directions

In a large skillet, cook sausage over medium heat. When sausage is half cooked through, drain off most of the fat. Add onion, red pepper, mushrooms and cilantro; cook until vegetables are tender and sausage is browned. Remove sausage and vegetables from pan, leaving a slight coating of oil.

Whisk together 5 eggs, egg whites, 1/4 cup milk and cheese. Return skillet to medium-high heat and pour in egg mixture. Cook, stirring occasionally, until eggs are set. Remove from heat but keep warm.

In a double boiler, over medium heat, combine egg yolks, butter and lemon juice. Whisk continuously (watch the heat or it will curdle). Remove from burner when butter has completely melted.

In a mixing bowl, whisk together flour, egg and milk. Pour mixture through a fine sieve to eliminate lumps. Heat a non-stick crepe pan on medium-high heat. Spray with cooking spray and pour about 1/3 cup of batter in the pan. Rotate the pan to spread a paper thin amount of batter around the pan. Flip when it starts to bubble and cook until golden on both sides. Repeat until all batter is used.

To assemble: Place one crepe on a plate, spoon eggs and sausage mixture down the middle of the crepe from top to bottom (like a taco) and fold over in a half circle. Top with Hollandaise sauce and sprinkle with a little paprika. Serve with a scoop of salsa on the side.

Chicken Divan

Ingredients

2 1/2 cups cooked chopped broccoli
2 cups shredded, cooked chicken meat
2 (4.5 ounce) cans mushrooms, drained
1 (8 ounce) can water chestnuts, drained (optional)
2 (10.75 ounce) cans condensed cream of chicken soup
1 cup mayonnaise
1 teaspoon lemon juice
1/4 teaspoon curry powder
1 tablespoon melted butter
1/2 cup shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Arrange cooked broccoli in a lightly greased 3 quart casserole dish. Arrange chicken over broccoli. Add mushrooms and water chestnuts.

In a medium bowl combine the soup, mayonnaise, lemon juice, curry powder and butter/margarine. Mix together and pour mixture over chicken and vegetables. Sprinkle cheese on top and bake in the preheated oven for 30 to 45 minutes.

Two-Meat Spaghetti Sauce

Ingredients

1 pound ground beef
1 pound Italian sausage links, cut into 3/4 inch slices
1 large onion, chopped
2 (15 ounce) cans tomato sauce
1 (16 ounce) can stewed tomatoes
1 (6 ounce) can tomato paste
3/4 cup water
1 (4 ounce) can mushroom stems and pieces, drained
1/2 cup sliced stuffed olives (optional)
2 teaspoons Italian seasoning
1 1/2 teaspoons Worcestershire sauce
1 teaspoon garlic powder
1 teaspoon sugar
1/2 teaspoon chili powder
1/4 teaspoon dried oregano
1/4 teaspoon celery salt
1 bay leaf
Hot cooked spaghetti

Directions

In a Dutch oven, cook the beef, sausage and onion over medium heat until meat is no longer pink; drain. Add the tomato sauce, tomatoes, tomato paste, water, mushrooms, olives if desired and seasonings. Bring to a boil. Reduce heat; simmer, uncovered, for 45 -60 minutes or until sauce reaches desired thickness.

Discard bay leaf. Serve over spaghetti; or cool, cover and freeze for up to 2 months.

Easiest BBQ Pork Chops

Ingredients

1 (10.75 ounce) can condensed
cream of mushroom soup
1 cup ketchup
1 tablespoon Worcestershire
sauce
1/2 cup chopped onion
6 pork chops

Directions

Combine soup, ketchup, Worcestershire sauce, and onions in slow cooker. Add pork chops.

Cover, and cook on Low for 6 hours.

Sukiyaki Beef

Ingredients

1 tablespoon peanut oil
1 pound beef round steak, sliced diagonally into 3 inch pieces
1/2 cup beef stock
2 teaspoons soy sauce
1 tablespoon butter
3/4 cup onion, diced
3/4 cup celery, diced
1/4 pound mushrooms, chopped
1/4 pound fresh spinach, rinsed

Directions

Heat oil in a wok or large heavy skillet over medium-high heat. Add beef, and cook until evenly brown. Stir in beef stock, soy sauce and butter. Push meat to the side, and toss in onion, celery and mushrooms. Cook, stirring, for about 4 minutes. Add spinach, and cook for 2 more minutes.

Stuffed Cabbage/Golabki

Ingredients

2 medium heads cabbage
2 1/4 cups water
3/4 cup white rice
salt and pepper to taste
3 tablespoons butter
1 onion, chopped
3/4 cup ground pork
2 dried shiitake mushrooms
1/4 cup boiling water
3 tablespoons butter
3 tablespoons all-purpose flour
3 tablespoons tomato paste

Directions

Bring a large pot of water to boil. Immerse cabbage in the boiling water, boil for 3 to 5 minutes. Drain well. Remove the 10 largest leaves and cabbage and set aside. Reserve enough cabbage leaves to line the bottom of a large saucepan.

Bring the 2 1/4 cups of water to a boil. Add rice and return water to a boil. Reduce heat to a simmer, cover rice and let cook until tender. Let rice cool.

In a large skillet, brown the onion in the 3 tablespoons of butter or margarine.

In a medium-sized mixing bowl, combine rice, onion, and raw pork. Season with salt and pepper. Divide the filling into 10 parts and spread evenly onto the 10 large cabbage leaves. Roll firmly, tucking the edges inside. Arrange a layer of the reserved cabbage leaves on the bottom of a saucepan and place the cabbage rolls over them. Place the mushrooms in the saucepan with the cabbage rolls. Add 1/4 cup boiling water to the saucepan, sprinkle with salt and let the cabbage rolls simmer over a medium heat until tender, approximately 30 minutes. If the water boils off, add more water while cooking.

When the stuffed cabbage is tender, prepare the sauce. In a skillet, melt remaining butter or margarine and brown flour over a low heat. Dilute the roux with the remaining cabbage stock from the cabbage roll saucepan. Bring this mixture to a boil. Season with tomato paste. Pour the sauce over the stuffed cabbage immediately before serving.

Creamy Chicken and Vegetables

Ingredients

Vegetable cooking spray
4 skinless, boneless chicken breasts
1 (10.75 ounce) can Campbell's® Healthy Request® Condensed Cream of Mushroom Soup
1/2 cup milk
1 tablespoon lemon juice
1/4 teaspoon dried basil leaves, crushed
1/8 teaspoon garlic powder
1 (16 ounce) bag frozen vegetable combination (broccoli, cauliflower, carrots)

Directions

Spray skillet with cooking spray and heat over medium-high heat 1 minute. Add chicken and cook until browned. Remove chicken.

Add soup, milk, lemon juice, basil, garlic powder and vegetables. Heat to a boil. Return chicken to skillet. Cover and cook over low heat 5 minutes or until done.

Mushroom Patties

Ingredients

1 cup bread crumbs
1/2 cup cottage cheese
1/2 cup shredded Cheddar cheese
1/2 cup pecans, finely crushed
2 eggs, beaten
1/2 (1 ounce) package dry onion soup mix
3 tablespoons vegetable oil
1 (10.75 ounce) can condensed cream of mushroom soup
3/4 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine bread crumbs, cottage cheese, Cheddar cheese, nuts, eggs and onion soup mix in a medium size mixing bowl. Mix well.

Form the mixture into patties and place one at a time in a skillet with oil. Fry until both sides of the patties are browned.

In a small bowl mix mushroom soup and milk together.

Place fried patties in a 9x13 inch casserole dish. Pour the milk and mushroom soup mixture over the patties. Bake for 25 to 30 minutes.

Garlic Pork Kabobs

Ingredients

1 3/4 cups Swanson® Chicken Stock
2 tablespoons cornstarch
2 cloves garlic, minced
1 tablespoon packed brown sugar
1 tablespoon ketchup
2 teaspoons vinegar
1 pound boneless pork loin, cut into 1-inch cubes
12 medium mushrooms
1 large red onion, cut into 12 wedges
4 cherry tomatoes
4 cups hot cooked regular long-grain white rice

Directions

Stir the stock, cornstarch, brown sugar, ketchup and vinegar in a 1-quart saucepan until the mixture is smooth. Cook and stir over medium-high heat until the mixture boils and thickens. Remove the saucepan from the heat.

Thread alternately the pork, mushrooms and onion onto 4 skewers.

Lightly oil the grill rack and heat the grill to medium. Grill the kabobs for 20 minutes or until the pork is cooked through, turning and brushing often with the stock mixture. Place 1 tomato onto the end of each skewer.

Heat the remaining stock mixture over medium heat to a boil. Serve with the kabobs and rice.

Grilled Mushroom and Swiss

Ingredients

1 tablespoon extra-virgin olive oil
1/4 cup baby spinach (optional)
1/4 cup sliced fresh mushrooms
salt and ground black pepper to taste
2 slices bread
1 tablespoon softened butter
2 slices Swiss cheese

Directions

Heat olive oil in a skillet over medium heat, and cook and stir mushrooms and spinach until mushrooms are tender and spinach is wilted, about 3 minutes. Season to taste with salt and pepper; set aside.

Spread one side of each bread slice with butter. Place one bread slice, buttered side down, into the skillet. Top with the Swiss cheese, then spread the mushroom mixture on top of the cheese. Cover with the second slice of bread, buttered side up. Cook until the sandwich is golden brown on both sides, turning once. Cut in half and serve hot.

Crawfish Stuffed Chicken Breasts

Ingredients

8 skinless, boneless chicken breast halves
1 cup Worcestershire sauce
2 cups unsalted butter
1 cup diced onion
1 cup diced celery
1/2 cup diced green bell pepper
3 tablespoons minced garlic
1 pound cooked and peeled crawfish tails, coarsely chopped
salt
black pepper
1 cup all-purpose flour
1 pint heavy whipping cream
12 ounces fresh oyster mushrooms, stemmed and sliced
2 cups fresh lump crabmeat
1 cup diced green onion

Directions

Pound chicken breasts until flat. Place in a bowl, immerse in Worcestershire sauce, and refrigerate.

Melt 1/2 cup butter in a large, cast iron skillet. Saute onion, celery, bell pepper, and garlic in butter for 15 minutes over medium heat, until vegetables are tender. Add the crawfish to the pan, and saute for an additional 4 to 5 minutes. Season with salt and pepper. Transfer mixture to a bowl, and set aside.

Add 1/2 cup butter to the pan, and melt over medium-high heat. Dredge each chicken breast in the flour, and brown in the butter on one side only. Keep the chicken in the pan only long enough to brown, do not cook. The butter may begin to burn during this process. If it does, simply pour it out and add more.

Place chicken, brown side down, on a flat surface. Spoon stuffing onto breasts, and wrap the breast ends up until they touch. Secure ends with a toothpick. Place stuffed breasts into a baking dish.

Pour cream, remaining 1 cup butter, mushrooms, and green onions into a sauce pan, and heat gently for 5 minutes. Pour over chicken breasts. Place crabmeat in mounds on top of chicken. Cover the entire dish with foil.

Bake in a preheated 375 degree F (190 degree C) oven for 45 minutes, or until chicken is cooked.

Wild Rice Harvest Casserole

Ingredients

4 cups diced cooked chicken
1 cup chopped celery
2 tablespoons butter or margarine
2 (10.75 ounce) cans condensed cream of mushroom soup, undiluted
2 cups chicken broth
1 (4.5 ounce) jar sliced mushrooms, drained
1 small onion, chopped
1 cup uncooked wild rice, rinsed and drained
1/4 teaspoon poultry seasoning
3/4 cup cashew pieces
Chopped fresh parsley

Directions

In a skillet, brown chicken and celery in butter. In a large bowl, combine soup and broth until smooth. Add the mushrooms, onion, rice, poultry seasoning and chicken mixture. Pour into a greased 13-in. x 9-in. x 2-in. baking dish. Cover and bake at 350 degrees F for 1 hour. Uncover and bake for 30 minutes. Stir; sprinkle with cashews. Return to the oven for 15 minutes or until the rice is tender. Garnish with parsley.

California Chicken Casserole

Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1/3 cup milk
1 (16 ounce) package frozen California blend vegetables, thawed
1 1/2 cups cubed cooked chicken
1 1/2 cups shredded Swiss cheese, divided
1 (2 ounce) jar diced pimientos, drained
salt and pepper to taste
Hot cooked rice

Directions

In a bowl, combine soup and milk. Stir in vegetables, chicken, 1-1/4 cups cheese, pimientos, salt and pepper. Transfer to a greased 9-in. square baking dish. Cover and bake at 350 degrees F for 40 minutes. Uncover; top with remaining cheese. Bake 5-10 minutes longer or until bubbly. Let stand for 5 minutes. Serve over rice.

Baked Lemon Chicken with Mushroom Sauce

Ingredients

6 skinless, boneless chicken breast halves
1 tablespoon olive oil
1 lemon
1/4 cup butter
3 cups fresh sliced mushrooms
1/2 cup chicken broth
2 tablespoons all-purpose flour
1 tablespoon chopped fresh parsley

Directions

Preheat oven to 400 degrees F (205 degrees C).

Place the olive oil in an 8x8 glass baking dish. Place the chicken breasts in the dish, coating each side with oil. Squeeze the juice of 1/2 lemon over all. Slice the rest of the lemon and place a lemon slice on top of each chicken piece. Bake in the preheated oven for 30 to 40 minutes until brown.

In a large skillet, melt the 1/4 cup butter or margarine. Add the sliced mushrooms. Cook and stir until the mushrooms are brown and have exuded their juices, about 6 minutes. Sprinkle with the flour and blend. Add the chicken broth, stirring to make a medium thick sauce. Allow to reduce, adjusting with a little more broth to make a creamy sauce. Add fresh parsley at the last minute. Spoon the sauce over the lemon baked chicken breasts. Delicious!

Chinese Sausage Fried Rice

Ingredients

- 2 cups uncooked white rice
- 4 cups water
- 4 dried shiitake mushrooms
- 1 cup hot water
- 1/2 pound ground chicken
- 1 tablespoon soy sauce
- 1 teaspoon sesame oil
- 1 pinch white pepper
- 2 tablespoons vegetable oil
- 3 cloves garlic, sliced
- 2 links lop chong (Chinese-style sausage), thinly sliced
- 1 tablespoon dark soy sauce
- 4 green onions, chopped
- 2 eggs, lightly beaten

Directions

Bring the rice and 4 cups of water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes. Wash and soak the shiitake mushrooms in 1 cup of hot water until softened, about 10 minutes. Slice the mushrooms and set aside, reserving liquid. Season the ground chicken with the soy sauce, sesame oil, and white pepper.

Heat the vegetable oil in a skillet over medium heat. Stir in the garlic and cook until fragrant. Toss in the ground chicken, mushroom, and sausages. Cook and stir until the chicken is crumbly, evenly browned, and no longer pink. Stir in the reserved mushroom liquid, dark soy sauce, green onions, and rice. Cook and stir until the rice is evenly coated with the sauce. Pour the eggs over the rice, stirring until the egg are no longer runny.

Chicken Bake and Rice

Ingredients

4 skinless, boneless chicken breast halves
1 (8 ounce) package cream cheese
2/3 cup white wine
2 (10.75 ounce) cans condensed cream of mushroom soup
2 tablespoons Italian-style dressing mix
2 tablespoons butter
2 cups uncooked white rice

Directions

Preheat oven to 350 degrees F (175 degrees C).

Brown the chicken breasts in the butter or margarine and 1 tablespoon of the Italian-style dressing mix. Place browned chicken breasts in a 9x13 inch baking dish.

Mix together the cream cheese and soup and stir in the wine. Pour mixture over the chicken, and bake in the preheated oven for 45 to 60 minutes. Meanwhile, prepare the rice according to package directions, using the remaining dressing mix in the cooking water. Serve the hot rice and chicken together.

Skillet Chicken and Vegetables

Ingredients

1 pound boneless, skinless chicken breasts, cut in 1/2-inch strips
1 teaspoon garlic powder
1 teaspoon dried basil
1 tablespoon vegetable oil
1/2 pound fresh mushrooms, sliced
1 large zucchini, julienned
1 medium onion, chopped
1 medium green pepper, chopped
1 medium sweet red pepper, chopped
1 (7 ounce) package spaghetti
3/4 cup mayonnaise or salad dressing
4 tablespoons grated Parmesan cheese, divided

Directions

In a large skillet, saute the chicken, garlic and basil in oil for 4 minutes. Add the mushrooms, zucchini, onion and peppers. Cook and stir for 5-7 minutes or until chicken juices run clear and vegetables are crisp-tender. Meanwhile, cook the spaghetti according to package directions.

Stir the mayonnaise and 3 tablespoons Parmesan cheese into chicken mixture. Drain spaghetti; top with chicken mixture. Sprinkle with remaining cheese.

Vegetarian Tourtiere

Ingredients

2 cups vegetable broth
2 cups texturized vegetable protein (TVP)
1/2 cup dried vegetable flakes
3 tablespoons butter
1 cup onion, minced
2 cups mushrooms, minced
2 cups bread crumbs
1 teaspoon freshly cracked peppercorns
1/2 teaspoon sea salt
1/2 teaspoon dried thyme leaves
1/2 teaspoon dried summer savory leaves
1 pinch ground cloves
1 pinch fresh ground nutmeg
1 (12 fluid ounce) bottle beer, room temperature
1 egg, beaten
1 tablespoon milk
2 (9 inch) refrigerated pie crusts
1 teaspoon water

Directions

Pour the vegetable broth into a saucepan and bring to a boil over high heat. Measure the texturized vegetable protein and vegetable flakes into a large mixing bowl. Pour the boiling broth over the texturized vegetable protein and vegetable flakes; soak for 15 minutes.

Meanwhile, melt the butter in a large skillet over medium-high heat, add the mushrooms and onions; cook and stir until soft, about 10 minutes.

Stir the texturized vegetable protein and vegetable flake mixture in with the mushroom and onions. Pour the beer into the skillet with the vegetable mixture; remove from heat and cool.

Preheat oven to 450 degrees F (230 degrees C).

Whisk the egg and milk together in a small bowl.

Line a deep dish pie plate with one round of the prepared pastry. Pour the vegetable mixture into the pastry shell. Prepare the top pastry by cutting a 2 to 3-inch hole in the center of the round using a knife or a decorative cookie cutter.

Moisten the edges of the bottom round with water. Place the top round of prepared pastry on top of the meat filling, pressing around the edges and crimping to seal. Brush the top of the pastry with the egg and milk mixture.

Bake in the preheated 450 degree F (230 degrees C) oven for 15 minutes. Lower the oven temperature to 375 degrees F (190 degrees C) and continue baking until the crust is golden brown, 30 to 40 minutes.

Microwave Beef Casserole

Ingredients

1 pound ground beef
1 small onion, chopped
1/2 cup uncooked instant rice
1 1/2 cups water, divided
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 cup slivered almonds
5 large fresh mushrooms, chopped
1 (6 ounce) package seasoned stuffing mix
1/4 cup butter, melted

Directions

Crumble beef into a microwave-safe 3-qt. dish; add onion. Loosely cover and microwave on high for 5-6 minutes or until meat is no longer pink, stirring twice; drain. Stir in rice and 1/2 cup water. Cover and cook for 3 minutes. Stir in soup, almonds and mushrooms.

In a bowl, combine the stuffing mix, butter and remaining water; spoon over beef mixture. Microwave, uncovered, for 2-3 minutes or until heated through.

Robin's Quinoa with Mushrooms and Spinach

Ingredients

1 tablespoon olive oil
1/2 onion, chopped fine
1 teaspoon minced garlic
1 cup quinoa
1/2 cup white wine
1 3/4 cups chicken broth
2 teaspoons balsamic vinegar
1 teaspoon chopped fresh thyme

1 tablespoon olive oil
1 (8 ounce) package sliced mushrooms
4 teaspoons balsamic vinegar
1/4 cup white wine
1/4 cup chicken broth
1 teaspoon chopped fresh thyme
salt and pepper to taste
1 (10 ounce) bag washed spinach leaves
1/4 cup crumbled goat cheese

Directions

Heat olive oil in a saucepan over medium heat. Add onion and garlic, cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in quinoa until well blended.

Pour in 1/2 cup white wine and cook, stirring, until absorbed by the quinoa, about 30 seconds. Stir in 1 3/4 cups chicken broth, 2 teaspoons balsamic vinegar, and 1 teaspoon chopped thyme. Bring to a boil over medium-high heat, then reduce heat to medium-low, cover, and simmer until the quinoa is tender, about 15 minutes.

Meanwhile, heat 1 tablespoon olive oil in a skillet over medium-high heat. Add the mushrooms and cook until lightly browned, about 5 minutes. Pour in 4 teaspoons balsamic vinegar, 1/4 cup white wine, 1/4 cup chicken stock, and 1 teaspoon chopped thyme. Reduce heat to medium-low, cover, and simmer until the mushrooms soften, about 5 minutes.

Once the quinoa has cooked, stir in the mushroom mixture, and season to taste with salt and pepper. Remove quinoa from the heat and stir in spinach leaves, which will wilt. Transfer to a serving dish and sprinkle with crumbled goat cheese.

Stuffed Mushrooms III

Ingredients

8 large fresh mushrooms
1 tablespoon olive oil
2 cups ricotta cheese
3/4 cup grated Parmesan cheese
3/4 cup shredded mozzarella
cheese
4 tablespoons pesto

Directions

Preheat oven to 375 degrees F (190 degrees C).

Wash mushrooms, remove stems, hollow out and brush inside and out with olive oil.

In a medium-size mixing bowl, combine cheese and pesto, reserving 1/4 cup Parmesan cheese for later. Stuff the cheese-pesto mixture into the mushroom caps. Arrange the caps on a cookie sheet. Sprinkle the mushrooms with the reserved Parmesan cheese.

Bake for 25 to 30 minutes, or until the cheese is bubbling and brownish.

Kielbasa and Potato Bake

Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup
2 cups milk
1 tablespoon minced garlic
1 teaspoon salt
1/2 teaspoon ground black pepper
1 pound kielbasa sausage, sliced thin
4 large russet potatoes, peeled and cubed

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large mixing bowl, mix together soup, milk, garlic, salt, and pepper. Stir in potatoes and kielbasa. Spoon into a 7x11 inch casserole dish.

Place casserole on a baking sheet, and bake in the preheated oven for 90 minutes, or until potatoes are tender.

Dilly Chicken

Ingredients

3 pounds bone-in chicken pieces
1 (10.75 ounce) can condensed
cream of mushroom soup
1 cup milk
1 cup sour cream
1 teaspoon dry onion soup mix
1 teaspoon dried dill weed

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Place the chicken pieces into the prepared baking dish. Pour the mushroom soup (undiluted), milk, and sour cream over the chicken. Season with onion soup mix and dill. No need to stir.

Bake for 1 1/2 hours in the preheated oven, or until the chicken is falling off the bone. The longer you can cook it, the better it will taste.

Potato Delight

Ingredients

4 large baking potatoes
1 cup grated broccoli stems
1/2 cup chopped fresh mushrooms
1/4 cup sliced green onions
1/4 cup grated carrot
1/4 cup shredded red cabbage
1 1/2 cups diced fully cooked ham
1/4 cup butter or margarine
Sour cream

Directions

Bake potatoes in the oven or microwave until done. In a skillet, saute the next six ingredients in butter for 5 minutes or until vegetables are tender. Serve over hot potatoes. Top with sour cream if desired.

Lime Chicken and Mushroom Pasta

Ingredients

4 tablespoons olive oil
2 limes, juiced
4 skinless, boneless chicken breast halves - cut into 1 inch cubes
1 pound fresh mushrooms, quartered
1 red bell pepper, thinly sliced
1 yellow bell pepper, thinly sliced
1 cup chopped fresh cilantro
1 (16 ounce) package linguini pasta

Directions

Cook pasta in a large pot of boiling salted water until al dente.

Heat a large, non-stick skillet over medium high heat. Add olive oil and chicken, and saute slightly. Add mushrooms and peppers; saute until peppers are soft but crisp. Stir in lime juice and cilantro.

Drain pasta, and transfer to a large serving bowl. Top with chicken mixture, and toss slightly. Garnish with lime slices.

Crumb-Topped Scallops

Ingredients

1/4 cup dry bread crumbs
1 tablespoon butter, melted
1 teaspoon dried parsley flakes
1 pound sea scallops
6 fresh mushrooms, quartered
1 tablespoon white wine or chicken broth
1 1/2 teaspoons lemon juice
1/4 teaspoon dried thyme
1/8 teaspoon garlic powder
1/8 teaspoon seasoned salt
1/8 teaspoon pepper
Lemon wedges

Directions

In a small bowl, combine bread crumbs, butter and parsley; set aside. Place scallops and mushrooms in a 9-in. microwave-safe pie plate. Combine wine or broth, lemon juice and seasonings; pour over scallop mixture.

Cover and microwave at 50% power for 2 minutes; drain. Sprinkle with crumb mixture. Cover and microwave at 50% power 4-1/2 minutes longer or until scallops are opaque, stirring once. Serve with lemon if desired.

Brunch Scramble

Ingredients

1 medium red onion, chopped
1 medium green pepper, chopped
1 (4.5 ounce) jar sliced mushrooms, drained
3 tablespoons butter or margarine
12 eggs
3/4 cup half-and-half cream
1 1/2 teaspoons salt
1/4 teaspoon pepper
1 1/2 cups shredded Cheddar cheese
1 tablespoon minced chives

Directions

In a skillet, saute the onion, green pepper and mushrooms in butter until crisp-tender. In a mixing bowl, beat the eggs, cream, salt and pepper; add to skillet. Cook over medium heat until eggs are almost set, stirring occasionally. sprinkle with cheese and chives. Cover and cook until eggs are completely set and cheese is melted.

Potato Egg Supper

Ingredients

4 cups diced cooked peeled potatoes
8 bacon strips, cooked and crumbled
4 hard-cooked eggs, sliced
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1/2 cup milk
1 small onion, chopped
1 tablespoon chopped green pepper
1 tablespoon chopped sweet red pepper
1 cup shredded Cheddar cheese

Directions

Place half of the potatoes in a greased 2-qt. baking dish. Top with bacon, eggs and remaining potatoes. In a saucepan, combine the soup, milk, onion and peppers. Cook over medium heat until heated through. Pour over the potatoes.

Cover and bake at 350 degrees F for 20 minutes. Uncover; sprinkle with cheese. Bake 10-15 minutes longer or until heated through.

Broccoli Chicken Fettuccini Alfredo

Ingredients

1/2 pound dry fettuccine pasta
1 cup fresh chopped broccoli
2 tablespoons butter
1 skinless, boneless chicken
breasts
1 (10.75 ounce) can condensed
cream of mushroom soup
1/2 cup milk
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of salted water to a boil. Add fettuccini pasta and cook for 8 to 10 minutes or until al dente, adding broccoli for the last 4 minutes of cooking. Drain.

Cut chicken breast meat into bite size pieces, trimming any fat off in the process. In a large skillet melt butter or margarine over medium heat. Add chicken and saute until well browned. Add soup, milk and cheese and stir all together. Add pasta/broccoli mixture and heat through. Serve hot.

Carrots Supreme

Ingredients

8 cups sliced carrots
1 small onion, chopped
1 tablespoon butter or margarine
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 (4 ounce) can mushroom stems and pieces, drained
1/2 cup grated Parmesan cheese
1 cup soft bread crumbs

Directions

Place carrots in a saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook until tender. Meanwhile, in a small skillet, saute onion in butter until tender. Drain carrots; add onion, soup, mushrooms and Parmesan cheese. Transfer to a greased 2 -1/2-qt. baking dish. Sprinkle with bread crumbs. Bake, uncovered, at 350 degrees F for 30-35 minutes or until heated through.

Saucy Mushrooms

Ingredients

1 pound fresh mushrooms, halved
2 tablespoons olive or canola oil
1/2 cup water, divided
1 tablespoon soy sauce
1/4 teaspoon sugar
2 teaspoons cornstarch

Directions

In a nonstick skillet, stir-fry mushrooms in oil for 2 minutes. Combine 1/4 cup water, soy sauce and sugar; pour over mushrooms and toss to coat. Cook and stir for 1-2 minutes. Combine cornstarch and remaining water until smooth; gradually stir into mushrooms. Bring to a boil; cook and stir for 2 minutes or until thickened.

Solianka or Russian Beef Soup

Ingredients

2 ounces dried mushrooms
3/4 cup water
1/2 cup unsalted butter
3 onions, chopped
1 cup cooked diced veal
1 cup diced ham
1/4 pound kielbasa sausage, cut into 1 inch pieces
2 quarts beef stock
3 bay leaves
10 black peppercorns
2 dill pickles, diced
2 tablespoons capers
12 marinated mushrooms
1 (28 ounce) can Italian-style whole peeled tomatoes
2 tablespoons tomato paste
1 1/2 tablespoons all-purpose flour
12 kalamata olives
1/3 cup chopped fresh dill weed
1/4 teaspoon dried marjoram
3 cloves garlic, minced
1/4 cup dill pickle juice
1 teaspoon Hungarian sweet paprika
salt to taste
ground black pepper to taste

Directions

Soak mushrooms in 3/4 cup water until tender, 20 to 30 minutes. Set aside.

Melt half the butter and saute the onions, meats, and rehydrated mushrooms. Add the stock and liquid from the mushrooms and bring to a boil. Make a bouquet garni by tying the bay leaves and peppercorns tightly in cheesecloth. Lower the heat and add the bouquet garni, pickles, capers, and marinated mushrooms. Simmer 10-15 minutes.

Melt remaining butter in a skillet and cook the tomatoes and tomato paste for a few minutes, then add the flour and saute for another few minutes. Add a cup of the soup to the skillet and stir in well, then return pan ingredients to the soup pot.

Add the olives, dill, marjoram, garlic, pickle juice, and paprika. Adjust soup's seasoning with salt and pepper; simmer another 10-15 minutes.

Remove pot from heat and remove bouquet garni. Adjust seasonings and serve with sour cream and lemon.

Italian Meatball Heroes

Ingredients

1/3 cup CONTADINA® Italian Bread Crumbs
1/3 cup chopped green onions
1/4 teaspoon pepper
1 pound ground beef or turkey
1 tablespoon olive oil
1 cup sliced fresh mushrooms
1 large green sweet pepper, chopped
1 (28 ounce) can CONTADINA® Recipe Ready Crushed Tomatoes with Italian Herbs
6 Italian or French rolls, split
1/2 cup shredded mozzarella cheese

Directions

Combine crumbs, green onions and pepper in medium bowl. Add beef; mix well. Shape into 1 1/2-inch meatballs. Place in ungreased baking pan. Bake in preheated 425 degree F oven, 10 minutes or until no longer pink inside. Drain on paper towels; set aside.

Meanwhile, heat oil in large skillet over medium-high heat. Add mushrooms and sweet pepper; cook 2 to 3 minutes or until tender. Stir in undrained tomatoes; bring to boil. Reduce heat to low. Add meatballs; cook, uncovered, 4 to 5 minutes.

Spoon meatballs and sauce onto each roll. Sprinkle each with 2 tablespoons cheese. Heat in oven 3 minutes or until cheese is melted.

Chops in Mushroom Gravy

Ingredients

4 boneless pork loin chops, 3/4-inch thick
3/4 cup chopped onion
2 tablespoons butter
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1/2 cup milk
salt and pepper to taste

Directions

In a large skillet, brown pork chops and onion in butter until onion is tender. Stir in the soup, milk, salt and pepper. Bring to a boil. Reduce heat; cover and simmer for 15-20 minutes or until meat juices run clear.

Grilled Deli Sandwiches

Ingredients

- 1 medium onion, sliced
- 1 cup sliced fresh mushrooms
- 1 cup julienned green pepper
- 1 cup julienned sweet red pepper
- 2 tablespoons vegetable oil
- 12 slices sourdough bread
- 1/2 pound thinly sliced deli honey ham, smoked turkey and pastrami
- 6 bacon strips, cooked and crumbled
- 6 slices process American cheese
- 6 slices Swiss cheese

Directions

In a large skillet, saute the onion, mushrooms and peppers in oil until tender. Layer six slices of bread with ham, turkey, pastrami, bacon, vegetables and cheese; top with remaining bread. Wrap each sandwich in foil. Grill, uncovered, over medium heat for 4-5 minutes on each side or until heated through.

Overnight Egg Casserole

Ingredients

8 slices bread, cubed
3/4 pound Cheddar cheese,
shredded
1 1/2 pounds fresh, ground spicy
pork sausage
4 eggs
2 1/2 cups milk
1 tablespoon prepared mustard
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1/4 cup chicken broth

Directions

Place bread cubes in a greased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with cheese; set aside. In a skillet, cook sausage over medium heat until no longer pink; drain. Crumble sausage over the cheese and bread. Beat the eggs, milk, mustard, soup and broth; pour over sausage. Cover and refrigerate overnight or at least 2-3 hours before baking.

Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 350 degrees F for 50-60 minutes or just until set. Let stand for 5 minutes before cutting.

Flavorful Rice Dressing

Ingredients

7 slices day-old bread, torn
1 cup torn corn bread
2/3 cup hot water
1/2 cup thinly sliced celery
1/2 cup chopped onion
1/2 cup sliced fresh mushrooms
1 tablespoon vegetable oil
1 cup firmly packed sliced fresh spinach
1 cup cooked long-grain rice
1/2 cup cooked wild rice
1/2 cup orange juice
1 egg, beaten
2 teaspoons rubbed sage
1/2 teaspoon dried thyme
1/2 teaspoon salt
1/4 teaspoon sugar
1/4 teaspoon pepper

Directions

In a large bowl, lightly toss bread and water. In a skillet, saute celery, onion and mushrooms in oil until tender, stirring constantly. Stir into bread mixture. Add remaining ingredients; mix well. Place in a greased 2-qt. baking dish. Cover and bake at 350 degrees F for 30 minutes.

Monterey Chicken Fajitas

Ingredients

2 tablespoons vegetable oil
1 pound skinless, boneless chicken breast, cut into strips
1 medium green pepper, cut into 2-inch strips
1 medium onion, sliced
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or 25% Less Sodium)
1/2 cup Pace® Thick & Chunky Salsa
8 (8 inch) Mission® Fajita Size Flour Tortillas, warmed
1 cup shredded Monterey Jack cheese

Directions

Heat the oil in a 10 inch skillet over medium-high heat. Add the chicken and cook and stir until it is well browned.

Reduce the heat to medium. Add the pepper and onion. Cook and stir until the vegetables are tender-crisp. Stir in the soup and salsa. Cook until the chicken is cooked through*.

Spoon about 1/2 cup of the chicken mixture down the center of each tortilla. Top with the cheese and additional salsa. Fold the tortilla around the filling.

Herb Grilled Vegetables

Ingredients

1/2 cup SwansonB® Chicken Broth (regular, Natural GoodnessB „ÿ or Certified Organic)
1/2 teaspoon dried thyme leaves, crushed
1/8 teaspoon ground black pepper
1 large red onion, thickly sliced
1 large red or green pepper , cut into wide strips
1 medium zucchini or yellow squash
2 cups large mushrooms

Directions

Stir the broth, thyme and black pepper in a small bowl. Brush the vegetables with the broth mixture.

Lightly oil the grill rack and heat the grill to medium. Grill the vegetables for 10 minutes or until they're tender, turning over once during cooking and brushing often with the broth mixture.

Grandma Winnie's Turkey Stuffing

Ingredients

1/4 pound butter
1 cup chopped onion
1 1/2 cups chopped celery
9 cups soft bread cubes
1/2 teaspoon poultry seasoning
1 (4.5 ounce) can sliced mushrooms
1 egg, beaten
1 cup chicken stock

Directions

Preheat oven to 325 degrees F (165 degrees C). Butter one 2 quart casserole dish.

In a saute pan, cook onion and celery in butter until soft.

In a mixing bowl, combine onion and celery, bread cubes, poultry seasonings, mushrooms, egg and stock. Mix well and add to casserole dish. Bake for 1 hour.

Tempting Tetrazzini Casserole

Ingredients

1 (26 ounce) can Campbell's®
Condensed Cream of Chicken
Soup
1 1/4 cups milk
3/4 cup grated Parmesan cheese
2 tablespoons dry sherry
1 teaspoon onion powder
3 cups cubed cooked chicken or
turkey
1 (4.5 ounce) jar sliced
mushrooms, drained
4 cups hot cooked spaghetti
1/3 cup dry bread crumbs
2 tablespoons butter or margarine

Directions

Mix soup, milk, cheese, sherry and onion. Add chicken, mushrooms and spaghetti and toss to coat. Spoon into 3-quart shallow baking dish.

Mix bread crumbs and butter and sprinkle on top.

Bake at 400 degrees F for 25 minutes or until hot.

Mediterranean Garlic Herb Beef Skewers

Ingredients

4 Callisons Mediterranean Garlic Herb Seasoned Skewers
1/2 cup white wine
1 1/4 pounds boneless beef steak, cut into 2-inch chunks
8 medium mushrooms
8 (1 1/2 inch) pieces red onion
Salt and freshly ground black pepper to taste
Olive or salad oil, as needed

Directions

Soak skewers in white wine for 10 to 15 minutes.

Thread onto a skewer in the following order: beef-mushroom-onion, using 1 piece of each. Repeat 1 more time. Repeat with remaining skewers.

Let sit for 10 to 20 minutes in refrigerator.

Lightly brush skewers on each side with olive or salad oil and season to taste with salt and pepper.

Place on a preheated medium-high grill and cook until beef is cooked to desired doneness, about 4 to 5 minutes per side.

Christmas Night Lasagna

Ingredients

3 pounds ground beef
1 pound bulk pork sausage
1 medium onion, chopped
1 medium green pepper, chopped
2 (28 ounce) jars meatless spaghetti sauce
1 (10.75 ounce) can condensed tomato soup, undiluted
1 (4 ounce) can mushroom stems and pieces, undrained
2 teaspoons Worcestershire sauce
1 1/2 teaspoons Italian seasoning
1 1/2 teaspoons salt, divided
1 1/2 teaspoons pepper, divided
1 teaspoon garlic powder
2 eggs, beaten
2 1/2 cups small curd cottage cheese
1 (15 ounce) container ricotta cheese
2 cups shredded Parmesan cheese
24 lasagna noodles, cooked and drained
12 slices mozzarella cheese

Directions

In a large skillet or Dutch oven, cook beef, sausage, onion and green pepper over medium heat until meat is no longer pink; drain. Add the spaghetti sauce, soup, mushrooms, Worcestershire sauce, Italian seasoning, 1 teaspoon salt, 1 teaspoon pepper and garlic powder. Bring to a boil. Reduce heat; simmer, uncovered, for 30 minutes, stirring occasionally.

In a bowl, combine the eggs, cottage cheese, ricotta and remaining salt and pepper. Spread 2 cups meat sauce each into two greased 13-in. x 9-in. x 2-in. baking dishes. Layer each with 1/3 cup Parmesan cheese, four noodles, 1-1/4 cups cottage cheese mixture and three slices of mozzarella cheese. Repeat layers. Top with the remaining noodles, meat sauce and Parmesan.

Bake, uncovered, at 350 degrees F for 45 minutes or until bubbly. Let stand for 15 minutes before cutting.

Not Red Spaghetti Sauce

Ingredients

1 1/2 pounds Italian sausage
4 ounces fresh mushrooms, sliced
1/2 cup butter
2 cubes chicken bouillon
1/2 cup sherry
1 1/2 pounds zucchini, sliced
1/2 cup chopped green onion

Directions

In large skillet, over medium heat, cook sausage and mushrooms in butter, until sausage is brown. Add bouillon cubes and sherry and stir until bouillon is dissolved. Add zucchini and onion and cook, uncovered, until zucchini is crisp-tender. Serve over cooked pasta.

Hillbilly Casserole

Ingredients

1 (8 ounce) package uncooked egg noodles
1 (10.75 ounce) can condensed tomato soup
1 (11 ounce) can Mexican-style corn
1 medium onion, finely chopped
1 (10.75 ounce) can condensed cream of mushroom soup
16 slices American cheese

Directions

Bring a large pot of lightly salted water to a boil. Add the egg noodles and cook until tender, about 7 minutes. Drain, and set aside.

Preheat the oven to 350 degrees F (175 degrees C).

In a large bowl, mix together the tomato soup, corn, onion, and cream of mushroom soup. Stir in the cooked noodles until well coated. Transfer to a 9x13 inch baking dish. Place slices of cheese to cover the top.

Bake for 25 minutes in the preheated oven, or until cheese is melted and lightly browned.

Spinach Stuffed Pizza

Ingredients

1 (1 pound) loaf frozen bread dough, thawed
1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry
1 cup chopped fresh mushrooms
1/2 cup chopped onion
1/4 teaspoon salt
1/8 teaspoon pepper
2 cups shredded part-skim mozzarella cheese
1/2 cup pizza sauce
2 tablespoons shredded Parmesan cheese

Directions

Place dough in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down; divide into thirds. On a lightly floured surface, roll one portion of dough into a 10-in. circle. Transfer to a 9-in. springform pan coated with nonstick cooking spray. Press dough onto bottom and up sides of pan.

In a bowl, combine the spinach, mushrooms, onion, salt and pepper. Sprinkle half of the mozzarella cheese over crust. Cover with spinach mixture; sprinkle with remaining mozzarella. On a lightly floured surface, roll out a second portion of dough into a 10-in. circle; place over cheese layer. Pinch together top and bottom crust. (Save remaining dough for another use).

Bake at 400 degrees F for 25-30 minutes or until lightly browned. Spread pizza sauce over top crust; sprinkle with Parmesan cheese. Bake 5-6 minutes longer or until cheese is melted. Let stand for 5 minutes before cutting.

Portobello Mushroom Appetizer

Ingredients

2 cloves garlic, minced
1/4 cup olive oil
6 portobello mushrooms
1 1/2 cups diced tomato
4 ounces blue cheese, crumbled

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a small bowl stir together the minced garlic and olive oil. Clean portobello mushrooms by brushing them with a paper towel. Remove the stem and discard. Brush the mushroom caps with the garlic and olive oil mixture. Place them on a baking sheet with gills facing upward. Sprinkle 1/4 cup of diced tomatoes on each mushroom cap.

Bake for 13 minutes in the preheated oven. Remove from the oven and spread blue cheese on top of the tomatoes. Return the mushrooms to the oven and bake until the cheese is melted and bubbly. Allow the mushrooms to cool for a few minutes before serving.

Spaghetti Ham Toss

Ingredients

1 (16 ounce) package spaghetti
4 cups cubed fully cooked ham
1/2 pound fresh mushrooms,
sliced
1 medium green pepper, chopped
3 garlic cloves, minced
2 tablespoons olive oil
2 (7.25 ounce) jars roasted sweet
red peppers, drained
1 (2.25 ounce) can sliced ripe
olives, drained
1/4 teaspoon salt
1/4 teaspoon dried basil
1/4 teaspoon pepper
2 cups shredded Parmesan
cheese

Directions

Cook spaghetti according to package directions. Meanwhile, in a large skillet, saute the ham, mushrooms, green pepper and garlic in oil until vegetables are crisp-tender. Stir in the red peppers, olives, salt, basil and pepper.

Drain spaghetti; place in a large bowl. Add the ham mixture and Parmesan cheese; toss. Transfer to a greased 15-in. x 10-in. x 1-in. baking pan. Broil 4 in. from the heat for 4-6 minutes or until the top is lightly browned.

Coq au Vin

Ingredients

4 skinless, boneless chicken breast halves
2 cups small whole fresh mushrooms
1 cup thinly sliced carrots
1 cup Burgundy wine
16 pearl onions, peeled
1 tablespoon bacon bits
1 tablespoon chopped fresh parsley
2 cloves garlic, minced
3/4 teaspoon dried marjoram, crushed
3/4 teaspoon dried thyme, crushed
1/2 teaspoon chicken bouillon granules
1/8 teaspoon ground black pepper
1 bay leaf
1 1/2 cups cold water
1/8 cup all-purpose flour

Directions

Spray a large non-stick skillet with cooking spray. Saute chicken over medium heat for about 15 minutes, or until lightly browned on both sides.

Add the mushrooms, carrot, wine, onions, bacon bits, parsley, garlic, marjoram, thyme, bouillon, pepper and bay leaf. Bring to a boil, then reduce heat to low; cover and simmer for 25 minutes, or until chicken is cooked through and no longer pink inside.

Using a slotted spoon, transfer chicken, mushrooms, carrot, and onions to a platter, discarding bay leaf; cover to keep warm and set aside.

In a small bowl combine flour and water and whisk together. Stir mixture into skillet and cook until thick and bubbly, 5 to 10 minutes. Cook and stir 1 minute more and pour mixture over chicken and veggies. Serve warm.

Jerk Chicken Pizza

Ingredients

1 green bell pepper
4 teaspoons olive oil, divided
1 skinless, boneless chicken breast half - finely chopped
1 tablespoon jerk sauce, or to taste
3 cloves garlic, diced
1 portobello mushroom, finely chopped
1 (10 ounce) package pre-baked thin pizza crust
1/2 cup pizza sauce
1 (4 ounce) package thinly sliced salami
1 1/2 cups shredded mozzarella cheese

Directions

Preheat the oven broiler. Brush the green pepper with 1 teaspoon olive oil, and place on a baking sheet. Broil about 5 minutes on each side, until skin begins to scorch. Remove from heat, and seal in a plastic container for 15 minutes. Cut into strips, remove seeds, pulp, and skin, and dice.

Preheat oven to 350 degrees F (175 degrees C).

Heat the remaining olive oil in a skillet over medium heat, and cook the chicken 10 minutes, until juices run clear. Mix in the roasted green pepper, jerk sauce, garlic, and portobello mushroom. Cook and stir 5 minutes, until heated through.

Place the pizza crust on a pizza pan, and spread with pizza sauce. Arrange the salami, then the chicken mixture evenly over the sauce. Top with mozzarella cheese.

Bake pizza 10 minutes in the preheated oven, or until cheese is melted and bubbly.

Vegetarian Jambalaya

Ingredients

1 medium onion, finely chopped
1 cup chopped celery
1 cup chopped green pepper
1 cup sliced fresh mushrooms
2 garlic cloves, minced
1 teaspoon olive oil
3 cups chopped fresh tomatoes
2 cups water
1 cup uncooked long grain rice
2 tablespoons reduced-sodium soy sauce
1 tablespoon minced fresh parsley
1/4 teaspoon salt
1/4 teaspoon paprika
1/8 teaspoon cayenne pepper
1/8 teaspoon chili powder
1/8 teaspoon pepper
6 tablespoons reduced fat sour cream

Directions

In a large nonstick skillet, saute the onion, celery, green pepper, mushrooms and garlic in oil until tender. Stir in the tomatoes, water, rice, soy sauce, parsley, salt, paprika, cayenne, chili powder and pepper.

Transfer to a 2-1/2-qt. baking dish coated with nonstick cooking spray. Cover and bake at 350 degrees F for 65-70 minutes or until rice is tender and liquid is absorbed. Top each serving with 1 tablespoon sour cream.

Creamy Mushroom Pasta

Ingredients

1 (12 ounce) package dry fettuccine noodles
1 tablespoon olive oil
1 tablespoon butter
4 fresh mushrooms, sliced
1 tablespoon minced garlic
1 tablespoon Italian seasoning
1 teaspoon salt
1/2 cup white wine
1 cup chicken stock
1/2 cup sour cream
1 tablespoon cornstarch
1/4 cup grated Parmesan cheese for topping

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and olive oil. Cook for 7 minutes, or until tender. Drain.

Meanwhile, melt butter in a skillet over low heat. Add the mushrooms, and cook until soft and dark. Stir in the garlic, Italian seasoning, salt, white wine, and chicken broth. Increase the heat to medium, and cook stirring constantly for about 5 minutes.

Reduce heat to low, and stir in the sour cream until smooth. Stir in cornstarch, and simmer for a minute to thicken. Stir in pasta, or spoon sauce over pasta. Serve, and top with grated Parmesan cheese.

Best Beef Stroganoff

Ingredients

1 (16 ounce) package egg noodles
2 tablespoons butter, softened
2 onions, finely chopped
2 cloves garlic, minced
1 (8 ounce) package fresh mushrooms, thinly sliced
1 pound beef loin steak, cut into thin strips
1 (14 ounce) can beef consomme
1/4 cup Burgundy wine (optional)
3 tablespoons lemon juice
2 tablespoons all-purpose flour
2 tablespoons cold water, or as needed
1 (8 ounce) container sour cream

Directions

Bring a large pot of lightly salted water to a boil. Add noodles and cook 5 to 7 minutes or until al dente; drain.

Melt butter in a large saucepan over medium-high heat. Stir in onions and garlic, and cook until slightly tender. Mix in mushrooms, and continue cooking 2 minutes. Place steak strips in saucepan and cook about 1 minute. Mix in consomme, Burgundy and lemon juice. Bring to a boil.

In a small bowl, thoroughly blend flour with cold water until smooth. Reduce saucepan heat to low. While stirring constantly, slowly pour flour mixture into saucepan. Gradually return to boil while stirring rapidly, until sauce is thick and smooth. Cover saucepan and continue cooking 5 minutes, stirring occasionally. Remove from heat, let cool slightly and stir in sour cream. Serve over cooked egg noodles.

Cheddar Mushroom Macaroni

Ingredients

4 cups shredded Cheddar cheese
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1 cup mayonnaise*
1 (8 ounce) can mushroom stems
and pieces, drained
1 medium onion, finely chopped
1 (2 ounce) jar diced pimientos,
drained
4 cups cooked elbow macaroni
1 garlic clove, minced

Directions

In a large bowl, combine the first six ingredients; mix well. Stir in macaroni and garlic if desired. Transfer to a greased 2-1/2-qt. baking dish. Cover and bake at 325 degrees F for 30 minutes or until heated through and cheese is melted.

Apricot Sausage Kabobs

Ingredients

3/4 cup apricot preserves
3/4 cup Dijon mustard
1 pound fully cooked kielbasa or
Polish sausage, cut into 12 pieces
12 dried apricots
12 medium fresh mushrooms
Hot cooked rice

Directions

In a small bowl, combine preserves and mustard; mix well. Remove 1/2 cup for serving; set aside. Alternate sausage, apricots and mushrooms on four metal or soaked bamboo skewers. Grill, covered, over indirect heat for 15-20 minutes or until meat juices run clear. Turn frequently and baste with remaining apricot sauce. Warm the reserved sauce; serve with kabobs and rice.

Chinese Chicken Rice Salad

Ingredients

- 1 cup brown rice
- 2 1/2 cups water
- 2 tablespoons olive oil
- 3 tablespoons lemon juice
- 3 tablespoons soy sauce
- 1 teaspoon minced fresh ginger root
- 1 teaspoon teriyaki sauce
- salt and black pepper to taste
- 2 cups chopped, cooked chicken breast meat
- 1 cup sliced celery
- 1 cup sliced water chestnuts
- 1 cup sliced fresh mushrooms
- 1/2 cup diced green onion
- 1/2 cup diced red bell pepper

Directions

Place the rice and water in a saucepan and bring to a boil. Reduce heat to low, cover, and simmer until water is absorbed, about 45 minutes. Set aside to cool.

To make the dressing, whisk together the oil, lemon juice, soy sauce, ginger, and teriyaki sauce in a small bowl. Season with salt and pepper.

In a large bowl, mix together the cooked rice and chicken. Stir in celery, water chestnuts, mushrooms, green onion, and red pepper. Mix with the dressing to coat. Cover and refrigerate 8 hours or overnight. Toss gently before serving.

Vegetarian Quiche

Ingredients

1 (9 inch) unbaked pastry shell
1 1/2 cups chopped onion
1 medium green pepper, chopped
1 cup chopped tomatoes
1 cup chopped zucchini
1/2 cup sliced fresh mushrooms
2 tablespoons butter or margarine
1/4 teaspoon curry powder
1/2 teaspoon salt
1/4 teaspoon pepper
Pinch ground cinnamon
5 eggs
1/4 cup milk
1/4 cup grated Parmesan cheese

Directions

Line unpricked pastry shell with a double thickness of heavy-duty foil. Bake at 450 degrees F for 5 minutes. Remove foil; bake 5 minutes longer. Reduce heat to 350 degrees F.

In a skillet, saute the onion, green pepper, tomatoes, zucchini and mushrooms in butter. Add the curry powder, salt, pepper and cinnamon; mix well. Spoon into crust.

In a bowl, beat eggs. Add the milk and cheese; mix well. Carefully pour over vegetables. Bake for 40-45 minutes or until a knife inserted near the center comes out clean. Let stand for 5 minutes before cutting.

Tuna Cashew Casserole

Ingredients

1 (3 ounce) can chow mein
noodles
1 (6 ounce) can chunk light tuna in
water, drained
1 cup roasted salted cashews
1 cup diced celery
1 (10.75 ounce) can condensed
cream of mushroom soup
1/4 cup water

Directions

Preheat an oven to 375 degrees F (190 degrees C).

Measure 1/2 cup of the chow mein noodles and set aside. Combine the remaining noodles, tuna, cashews, celery mushroom soup, and water in a 1 1/2 quart baking dish. Top with the 1/2 cup of noodles you set aside.

Bake in the preheated oven until heated through, about 30 minutes.

Spinach and Mushroom Frittata

Ingredients

1 (10 ounce) package frozen chopped spinach, thawed and squeezed thoroughly to remove liquid
4 eggs or equivalent egg substitute
1 cup part-skim ricotta cheese
3/4 cup freshly grated Parmesan cheese
3/4 cup chopped portobello mushrooms
1/2 cup finely chopped scallions with some green tops
1/4 teaspoon dried Italian seasonings
1 pinch Salt and pepper, to taste

Directions

Preheat oven to 375 degrees.

In a large bowl, whisk together all ingredients until well mixed. Spray a 9-inch pie plate with cooking spray and fill with the spinach mixture.

Bake for 30 minutes, or until browned and set. Let cool for 20 minutes, cut in wedges and serve.

Wontons for Wonton Noodle Soup

Ingredients

1 pound lean ground pork
1 pound medium shrimp - peeled, deveined, and coarsely chopped
5 dried black or shiitake mushrooms, reconstituted in hot water and chopped
3 green onions, finely chopped
1 egg
2 tablespoons soy sauce
1 1/2 teaspoons salt
3 tablespoons dashi (dried fish flakes) (optional)
2 (14 ounce) packages square wonton wrappers

Directions

Strain mushroom soaking liquid completely. Pat dry with paper towel, and chop.

Place pork, shrimp, mushrooms, green onion, egg, soy sauce, salt, and dashi (if using) together in a large bowl. Mix thoroughly until all ingredients are completely incorporated.

Have a bowl of luke-warm water available for dipping. If you are right-handed, place wonton wrapper in a triangle position on your left palm. Place a small amount of filling (about a heaping teaspoon or more) near the lower corner of wonton wrapper. Fold that corner over filling toward the opposite corner about half way, making sure the filling is securely enclosed.

Dip finger into a bowl of water and dab left corner of wrapper with water. Fold left and right corners toward you (away from the top corner), resulting in the shape of a nurse's hat.

Place wontons on cookie sheets while you work, keeping them covered with a damp towel to prevent drying out. Wontons may be carefully stored in plastic freezer bags and frozen for future use.

Nanny's Goulash

Ingredients

1 pound lean ground beef
1 (8 ounce) package fresh mushrooms, sliced
1 green bell pepper, cut into 1/2 inch pieces
1 red bell pepper, cut into 1/2 inch pieces
1 zucchini, thickly sliced
1 small red onion, sliced
4 tablespoons olive oil
1/2 tablespoon paprika
1/2 tablespoon dried basil
1 teaspoon garlic salt
1/2 teaspoon white pepper
1 (14.5 ounce) can whole peeled tomatoes with liquid, chopped

Directions

In a large skillet, brown the ground beef. Remove beef with a slotted spoon and discard fat.

Return skillet to stove, heat olive oil over medium-high heat. Stir in mushrooms, green and red peppers, squash, onion, paprika, basil, garlic salt, and pepper; cook for five minutes, stirring occasionally.

Reduce heat to medium. Stir in beef and tomatoes; simmer about 20 minutes, stirring occasionally.

TysonB® Monterey Chicken Fajitas

Ingredients

4 TysonB® Grilled & ReadyB,ŷ
Fully Cooked Grilled Breast Fillets
1 tablespoon vegetable oil
1 medium green bell pepper, cut
into strips
1 medium onion, sliced
1 (10.75 ounce) can cream of
mushroom soup
1/2 cup PaceB® Chunky Salsa
8 (8 inch) flour tortillas, heated
1 cup Monterey Jack cheese,
shredded

Directions

Heat oil in large skillet to medium. Add pepper and onion and cook until tender-crisp.

Cook chicken according to package directions. Cut into strips.

Add soup, salsa and chicken to skillet. Cover and heat through.

French Fry Casserole

Ingredients

1 tablespoon vegetable oil
1 1/2 pounds lean ground beef
1/2 onion, diced
1/2 green bell pepper, diced
salt and black pepper to taste
1 (10.75 ounce) can condensed cream of mushroom soup
3/4 cup processed cheese sauce (such as Cheez Whiz®)
1/2 (28 ounce) package frozen shoestring potato fries

Directions

Preheat oven to 400 degrees F (200 degrees C), and grease a 9x13 inch baking dish.

Heat the oil in a skillet, and cook and stir the ground beef, onion, and green pepper over medium heat for about 15 minutes, until the meat is crumbly and no longer pink and the onion is translucent. Season with salt and pepper to taste, and stir in the condensed mushroom soup. Bring the mixture to a simmer over medium-low heat.

Scoop the cheese sauce into a microwaveable bowl, and melt on low power for about 30 seconds.

Place the ground beef mixture into the bottom of the prepared baking dish, and spread an even layer of the melted cheese sauce over the ground beef. Top with frozen shoestring fries. Bake in the preheated oven for about 20 minutes, until the fries are starting to turn golden.

Wild Rice Mushroom Chicken

Ingredients

2 (6 ounce) packages long grain
and wild rice mix
8 skinless, boneless chicken
breast halves
5 tablespoons butter or margarine,
divided
1 large sweet red pepper,
chopped
2 (4.5 ounce) jars sliced
mushrooms, drained

Directions

Prepare rice according to package directions. Meanwhile, in a large skillet, cook chicken in 3 tablespoons butter for 10 minutes on each side or until browned and juices run clear. Remove chicken and keep warm.

Add remaining butter to pan drippings; saute red pepper until tender. Stir in mushrooms; heat through. Add to rice. Serve four chicken breast with half of the rice mixture. Place remaining chicken in a greased 11-in. x 7-in. x 2-in. baking dish; top with remaining rice mixture. Cool. Cover and freeze for up to 3 months.

To use frozen dish: Thaw in the refrigerator. Cover and bake at 350 degrees F for 35-40 minutes or until heated through.

Mushroom Port Wine Sauce

Ingredients

3 tablespoons butter
1/4 cup finely chopped shallots
1 pound assorted mushrooms, cut into pieces
1 cup port wine
1/4 cup coarse-ground Dijon mustard
1 (14 ounce) can beef broth
1 tablespoon cornstarch
2 tablespoons water
1 tablespoon cold butter (optional)

Directions

Melt 2 tablespoons butter in a large skillet over medium-high heat. Stir in the shallots, and cook for 2 minutes to soften slightly. Add the mushrooms, and continue cooking until the mushrooms have released their liquid and are tender. Remove the mushrooms from the skillet and set aside.

Pour the port wine into the skillet and bring to a boil over high heat. Boil until the port has reduced and is almost syrupy, 5 to 7 minutes. Whisk in the mustard and beef broth. Dissolve the cornstarch into the water, and whisk into the boiling sauce. Stir until the sauce has thickened, about 30 seconds. Remove the skillet from the heat, and whisk in the remaining 1 tablespoon butter until it has melted into the sauce. Stir the cooked mushrooms back into the sauce and serve.

Lyn's Chill Chaser Soup

Ingredients

1 cup macaroni
1/2 pound bulk hot pork sausage
1 (28 ounce) can crushed tomatoes with Italian herbs
2 (14.5 ounce) cans beef broth
1 (4 ounce) package sliced fresh mushrooms
4 tablespoons butter
3 ounces chopped pepperoni
onion powder to taste
garlic powder to taste
black pepper to taste
2 tablespoons grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil; add the macaroni and cook until al dente, 8 to 10 minutes; drain.

Crumble the sausage into a large, deep skillet over medium heat; cook and stir the sausage until completely browned, 5 to 7 minutes.

Combine the cooked sausage, tomatoes, broth, mushrooms, butter, pepperoni, onion powder, garlic powder, and pepper in a large pot over medium heat and simmer 50 minutes; add the cooked macaroni and cook another 10 minutes. Sprinkle with Parmesan cheese to serve.

Not Your Mama's Tuna Casserole

Ingredients

6 eggs
2 (10 ounce) packages frozen
chopped spinach, thawed and
drained
2 tablespoons onion powder
1 (12 ounce) can tuna, drained
2 (10.75 ounce) cans condensed
cream of mushroom soup
1 cup sour cream
1/4 cup butter, melted
4 slices soft bread, torn into small
pieces

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place eggs in a saucepan and cover with cold water. Bring water to a boil. Cover pan, remove from heat, and let eggs stand in the hot water for 10 to 12 minutes. Remove from water; peel and chop.

Combine the chopped eggs, spinach, onion powder, tuna, cream of mushroom soup, and sour cream in a 9x13 inch baking dish. Mix well. Scatter bread pieces over tuna mix; drizzle with melted butter.

Bake in preheated oven until bread is toasted and casserole is hot, about 30 to 35 minutes.

Spam, Ÿ-a-licious Not-So-Caesar Salad

Ingredients

1 (12 ounce) container Spam, Ÿ luncheon meat, diced
3/4 cup button mushrooms, chopped
1/2 head red leaf lettuce, rinsed and torn
1 cup baby spinach leaves
2 eggs
1/2 cup crumbled feta cheese
1 tablespoon finely grated Parmesan cheese
1 tablespoon finely chopped salted peanuts
4 tablespoons chopped dill
8 anchovy fillets
4 tablespoons Ranch dressing
1 cup croutons, purchased or homemade

Directions

Heat a large skillet over medium-high heat. Fry the meat in the preheated skillet until it is golden brown and crispy. Remove from skillet and drain on paper towels. Cook the mushrooms in the same skillet until softened. Remove from skillet and set aside. Crack the eggs into the skillet and cook while stirring until they are cooked through and scrambled. Turn off the heat.

Divide the red leaf lettuce and baby spinach leaves between two large salad bowls. Top the salad greens with the fried luncheon meat, mushrooms and scrambled eggs. Sprinkle both salads with crumbled feta cheese, Parmesan cheese, chopped peanuts, and dill. Arrange the anchovy fillets across the top of the salads and drizzle two tablespoons of Ranch dressing on each serving. Garnish with croutons.

Spinach and Mushroom Quesadillas

Ingredients

1 (10 ounce) package chopped spinach
2 cups shredded Cheddar cheese
2 tablespoons butter
2 cloves garlic, sliced
2 portobello mushroom caps, sliced
4 (10 inch) flour tortillas
1 tablespoon vegetable oil

Directions

Prepare spinach according to package directions. Drain and pat dry.

Preheat oven to 350 degrees F (175 degrees C). Sprinkle 1/2 cup cheese on one side of each tortilla. Place tortillas cheese side up on baking sheets, and bake 5 minutes, or until cheese is melted.

Melt the butter in a skillet over medium heat. Stir in garlic and mushrooms, and cook about 5 minutes. Mix in spinach, and continue cooking 5 minutes. Place an equal amount of the mixture on the cheese side of each tortilla. Fold tortillas in half over the filling.

Heat oil in a separate skillet over medium heat. Place quesadillas in the skillet one at a time, and cook 3 minutes on each side, until golden brown. Cut each quesadilla into 4 wedges to serve.

Hazelnut Chicken in Prosciutto-Cream Sauce

Ingredients

3 (5 ounce) skinless, boneless
chicken breast halves, pounded
1/3 inch thick
all-purpose flour for dredging
1 egg, beaten
2 tablespoons milk
1 cup chopped hazelnuts
2 tablespoons olive oil
1/2 cup dry white wine
6 large mushrooms, quartered
3 ounces prosciutto, shredded
15 fresh spinach leaves
1 cup heavy whipping cream

Directions

Dredge chicken breasts in flour and shake off excess. Mix together egg and milk until thoroughly combined. Dip chicken into egg mixture, then press into chopped hazelnuts.

Heat olive oil in a skillet over medium heat. Add chicken, and cook until golden brown on both sides, and no longer pink in the center, about 5 minutes per side. Once done, place chicken on a paper towel-lined plate, and keep warm.

Increase heat to high, and pour in wine to deglaze. Stir in mushrooms, prosciutto, and spinach; cook until the mushrooms have softened, about 5 minutes. Pour in cream, bring to a simmer, then reduce heat to medium, and simmer for 5 minutes more. Ladle sauce over chicken to serve.

One Dish Chicken Bake

Ingredients

1 (6 ounce) package chicken-flavor stuffing mix
1 1/2 cups hot water
1/4 cup butter, cut into pieces
4 skinless, boneless chicken breasts
1 (10.75 ounce) can condensed cream of mushroom soup
1/3 cup milk

Directions

In a large bowl combine the seasoning packet from the stuffing mix with the hot water and butter. Let stand until butter melts. Stir in the stuffing crumbs, just to moisten, and let stand for 5 minutes.

Preheat oven to 375 degrees F (190 degrees C).

Place the chicken down the center of a 8x12 inch baking dish. Mix together the soup and milk and pour mixture over the chicken. Spoon some of the stuffing over the chicken breasts, then spoon the rest along the sides of the chicken. Bake in the preheated oven for 35 minutes or until the chicken is fully cooked and the juices run clear.

German Lasagna

Ingredients

9 lasagna noodles
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (10.75 ounce) can condensed
cream of chicken soup
2 cups milk
1 pound kielbasa
1 (20 ounce) can sauerkraut,
drained
8 ounces shredded mozzarella
cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a blender or with an electric mixer, blend mushroom soup, cream of chicken soup and milk until smooth. Cut sausage in half lengthwise and slice thinly.

In a 9x13 inch dish, layer 1 cup soup mixture, 3 noodles, half the sauerkraut, half the sausage and a third of the cheese. Repeat. Top with remaining 3 noodles and remaining soup mixture. Cover with foil.

Bake in preheated oven 25 minutes, then uncover and bake 15 minutes more. Sprinkle with remaining cheese when still hot.

Mom's Sour Cream Chicken

Ingredients

1 tablespoon vegetable oil
1 pound skinless, boneless
chicken breast halves - cut into
bite size pieces
2 cups sour cream
1 cup fresh sliced mushrooms
2 tablespoons ketchup
3 tablespoons prepared mustard
1 teaspoon garlic powder
1 teaspoon salt
1/2 teaspoon ground black
pepper

Directions

Heat oil in a large skillet over medium heat. Add chicken, and saute until browned, about 5 to 7 minutes.

When chicken is browned, stir in sour cream, mushrooms, ketchup and mustard; season with garlic powder, salt and pepper. Reduce heat to low. Simmer for about 20 minutes, or until chicken is no longer pink and juices run clear.

Slow-Cooked Orange Chicken

Ingredients

1 (3 pound) broiler-fryer chicken,
cut up and skin removed
3 cups orange juice
1 cup chopped celery
1 cup chopped green pepper
1 (4 ounce) can mushroom stems
and pieces, drained
4 teaspoons dried minced onion
1 tablespoon minced fresh parsley
1/2 teaspoon salt
1/4 teaspoon pepper
3 tablespoons cornstarch
3 tablespoons cold water
Hot cooked rice

Directions

Combine the first nine ingredients in a slow cooker. Cover and cook on low for 4 hours or until meat juices run clear. Combine cornstarch and water until smooth; stir into cooking juices. Cover and cook on high for 30-45 minutes or until thickened. Serve over rice if desired.

Easy Corn Chowder I

Ingredients

4 slices bacon, diced
1 onion, chopped
1 (14.75 ounce) can cream-style corn
1 1/2 cups cubed potatoes
1 (10.75 ounce) can condensed cream of mushroom soup
3 cups milk
salt and pepper to taste

Directions

In a large saucepan over medium heat, saute the bacon and onions together until onions are tender, about 7 minutes. Add the corn, potatoes, soup, milk, and salt and pepper. Raise heat to high and bring to a boil. Reduce heat to low, cover and simmer about 25 to 35 minutes or until the potatoes are tender, stirring occasionally.

Chinese Ham Stew

Ingredients

1 (5 pound) pork leg, cut into bite size pieces
4 ounces dried wood ear mushrooms
5 tablespoons soy sauce
10 cloves minced garlic
4 cups water

Directions

Wash garlic and leave skin intact; wash and soak all of the mushrooms until soft.

Put the pork, mushrooms, soy sauce and garlic in a large pot. Add water, put heat on low, and let simmer for 1 to 1 1/2 hours, or until internal temperature of pork has reached 160 degrees F (70 degrees C).

Steak Pie

Ingredients

- 1 tablespoon vegetable oil
- 1 pound cubed beef stew meat
- 1 large onion, chopped
- 1 (1 ounce) package dry mushroom gravy mix
- 1 cup water
- 1 teaspoon Worcestershire sauce
- 1 pinch salt and pepper to taste
- 1 sheet frozen puff pastry, thawed
- 1 egg
- 1 tablespoon water

Directions

Heat the oil in a large skillet over medium-high heat. Add beef stew meat, and cook until browned on the outside. Add the onion; cook and stir until tender, about 5 minutes. Stir in the mushroom gravy mix and 1 cup of water. Season with Worcestershire sauce, salt, and pepper. Turn heat to low, and simmer for 20 to 30 minutes.

Preheat the oven to 400 degrees F (200 degrees C). Transfer the beef mixture to a casserole dish. Roll out the puff pastry to cover the top of the casserole dish. Press edges onto the rim of the dish to seal. Whisk together the egg and 1 tablespoon of water in a small cup using a fork. Brush over the top of the pastry.

Bake for 20 minutes in the preheated oven, until the pastry is puffed and golden brown.

Chicken Livers Stroganoff

Ingredients

3 tablespoons olive oil
1 pound chicken livers, rinsed and trimmed
2 cups chopped onion
4 ounces sliced fresh mushrooms
1 tablespoon paprika
1/3 cup dry sherry
1 1/2 cups sour cream
salt and pepper to taste
1 (12 ounce) package medium egg noodles

Directions

Bring a large pot of lightly salted water to a boil. Add noodles, and cook until tender, about 8 minutes. Drain, and set aside.

While the noodles are getting started, heat olive oil in a large heavy skillet. Add onions, and cook, stirring until tender, about 5 minutes. Add mushrooms, and continue cooking for a few minutes, until starting to brown. Add the chicken livers, and season with paprika, salt and pepper. Cook for 8 to 10 minutes, until livers are nicely browned on the outside, but still slightly pink in the center. Do not over cook - the livers will become tough and leathery.

Remove the skillet from the heat, and gradually whisk in the sherry, then the sour cream until well blended. Serve over hot egg noodles.

KJ's Mushroom Chicken

Ingredients

1/2 cup butter
8 skinless, boneless chicken
breasts
salt and pepper to taste
1/4 cup all-purpose flour
2 1/2 cups chicken broth
1/2 lemon, juiced
1 pound fresh mushrooms, sliced
1 (14 ounce) can artichoke hearts
in water
1 tablespoon Worcestershire
sauce

Directions

In large skillet melt butter or margarine. Season chicken with salt and pepper to taste. Add chicken to skillet and brown on both sides. Remove from platter and keep warm in oven.

Reduce heat under skillet to medium low. Add flour to pan drippings, stirring constantly for 2 minutes to form a roux that is golden brown. Stir in broth gradually; continue to stir until thickened. Stir in the lemon juice, mushrooms, artichoke hearts with liquid, and Worcestershire sauce. Let simmer for several minutes. Return chicken to skillet. Cover and simmer for another 20 minutes, spooning the sauce over the chicken occasionally.

Chicken Continental

Ingredients

4 skinless, boneless chicken breast halves
4 ounces fresh mushrooms, sliced
2 tablespoons butter
1 (10.75 ounce) can condensed cream of chicken soup
1 1/2 cups water
2 tablespoons chopped fresh parsley
1/4 teaspoon salt
1 pinch ground black pepper
1 1/2 cups instant rice

Directions

In a large skillet, brown the chicken and mushrooms in butter or margarine. Stir in the soup, water, parsley, salt and a dash of ground black pepper. Cover and simmer for 20 minutes.

Stir in uncooked rice and simmer for an additional 10 minutes, or until liquid has been absorbed.

Amazing Italian Lemon Butter Chicken

Ingredients

Lemon Butter Sauce:

1/4 cup white wine
5 tablespoons fresh lemon juice
5 tablespoons heavy cream
1 cup butter, chilled
salt and pepper to taste

Chicken and Pasta:

1/2 pound dry farfalle (bow tie)
pasta
4 skinless, boneless chicken
breast halves - pounded to 1/4
inch thickness
2 tablespoons olive oil
2 tablespoons butter
1/4 cup all-purpose flour
salt and pepper to taste
4 ounces bacon
6 ounces mushrooms, sliced
6 ounces artichoke hearts, drained
and halved
2 teaspoons capers, drained
chopped fresh parsley for garnish

Directions

To make the sauce, pour the wine and lemon juice into a saucepan over medium heat. Cook at a low boil until the liquid is reduced by 1/3. Stir in cream, and simmer until it thickens. Gradually add the butter 1 tablespoon at a time to the sauce, stirring until completely incorporated. Season with salt and pepper. Remove from heat, and keep warm.

Bring a large pot of lightly salted water to boil. Add pasta, and cook until al dente, about 8 to 10 minutes. Drain, and set aside.

To make the chicken, heat oil and 2 tablespoons butter in a large skillet over medium heat. In a bowl, stir together flour, salt, and pepper. Lightly coat chicken with flour mixture. Without crowding, carefully place chicken in hot oil. (If necessary, cook in batches.) Fry until cooked through and golden brown on both sides. Remove the chicken to paper towels. Stir the bacon, mushrooms, artichokes, and capers into the oil; cook until the mushrooms are soft.

Cut the chicken breasts into bite-size strips, and return them to the skillet. Stir half of the lemon butter sauce into the chicken mixture.

To serve, place pasta in a large bowl. Stir the chicken mixture into the pasta. Taste, and adjust seasonings. Stir in additional lemon butter sauce as desired. Toss well, and garnish with parsley.

Asparagus-Vegetable Potato Topper

Ingredients

1 tablespoon vegetable oil
3/4 pound asparagus, trimmed,
cut into 1-inch pieces
2 medium carrots, sliced
1 cup sliced mushrooms
1/4 teaspoon dried basil leaves,
crushed
1 (10.75 ounce) can Campbell's®
Condensed Cream of Asparagus
Soup
2 tablespoons milk
6 hot baked potatoes , split

Directions

Heat the oil in a 10-inch skillet over medium heat. Add the asparagus, carrots, mushrooms and basil and cook until the vegetables are tender, stirring occasionally.

Stir the soup and milk in the skillet and cook until the mixture is hot and bubbling.

Spoon the soup mixture over the potatoes.

Mushroom, Leek, Chicken Sausage and Tortellini

Ingredients

1 tablespoon olive oil
5 large mushrooms, chopped
2 large leeks, cleaned, and cut into 1/4 inch thick rounds
6 cups chicken broth
4 chicken sausages, sliced in 1/3-inch rounds
1 (9 ounce) package cheese tortellini
3 cloves garlic, minced
3 tablespoons hot pepper sauce (e.g. Tabasco[®]), or to taste
salt and pepper to taste
5 sprigs chopped fresh cilantro, for garnish

Directions

Place the olive oil in a skillet, and heat over medium-high heat. Stir in the mushrooms and leeks; cook and stir until they soften, about 5 minutes. Set aside until needed.

Meanwhile, pour the chicken broth into a large pan, and bring to a boil over medium-high heat. Add the sausage, tortellini, garlic, and hot sauce. Reduce heat to medium, and stir in the mushrooms and leeks. Cover, and simmer soup mixture for 30 minutes. Serve garnished with cilantro.

Krista's Queso

Ingredients

1 (16 ounce) package bulk pork breakfast sausage
1 (16 ounce) package processed cheese food, cubed
1 (4 ounce) jar mushrooms, drained
1 (14 ounce) can diced tomatoes with green chile peppers, drained

Directions

Cook the sausage in a large skillet over medium heat until completely browned; drain.

Combine the cooked sausage, cheese, mushrooms, and diced tomatoes with green chile peppers in a slow cooker. Set slow cooker to Low. Cook until the cheese melts completely, stirring occasionally, 30 to 40 minutes.

Owen's Chicken Rice

Ingredients

1/2 (3 pound) whole chicken, cut into pieces
8 ounces Chinese-style sausages
1 teaspoon salt
1 tablespoon dark soy sauce
2 tablespoons sesame oil
1/2 slice fresh ginger root, chopped
12 dried shiitake mushrooms, soaked until soft
3 cups long-grain white rice
2 1/2 cups boiling water
3 tablespoons chopped fresh cilantro
3 tablespoons thinly sliced green onion

Directions

Marinate the chicken and sausages in the soy sauce and 1 teaspoon salt and set aside.

Heat sesame oil in a large, nonstick wok. Stir fry the ginger until fragrant. Add the sausages and chicken and stir fry until brown. Add the mushrooms and fry for another 3 minutes. Stir in the rice and season with salt and pepper.

Transfer the mixture to a rice cooker and add water. When rice is cooked, garnish with chopped coriander and spring onions. Serve.

Easy Pot Roast

Ingredients

4 pounds boneless chuck roast
2 cups water
1 (1 ounce) package dry onion and mushroom soup mix
1 tablespoon Worcestershire sauce
3 potatoes, peeled and chopped
2 stalks celery, chopped
2 carrots, chopped

Directions

Preheat oven to 350 degrees F (175 degrees C).

Score roast on top and sides, and place in a medium sized oven bag. Combine water, soup mix, and Worcestershire sauce; pour over roast. Arrange vegetables around meat. Place oven bag on a roasting pan.

Place roast in oven, and immediately reduce heat to 300 degrees F (150 degrees C). Bake for 1 1/2 hours for medium well done, or adjust time for desired doneness.

Pork Medallions

Ingredients

1 pork tenderloin
1 tablespoon olive or canola oil
1 1/2 teaspoons butter or
margarine
1 small onion, sliced
1/4 cup sliced fresh mushrooms
1 garlic clove, minced
2 teaspoons all-purpose flour
1/2 cup chicken broth
1/4 teaspoon dried rosemary,
crushed
1/4 teaspoon dried savory
1/4 teaspoon salt
1/8 teaspoon pepper
Minced fresh parsley

Directions

Slice tenderloin into 1/2-in-thick medallions. In a skillet, brown pork in oil for about 2 minutes on each side. Remove from skillet and set aside. In same skillet melt butter. Add the onion, mushrooms and garlic; saute for 1 minute. Stir in flour until blended. Gradually stir in the broth, rosemary, savory, salt and pepper. Bring to a boil; cook and stir for 1 minute or until thickened.

Lay pork medallions over mixture. Reduce heat; cover and simmer for 15 minutes or until meat juices run clear. Garnish with parsley if desired.

Classy Green Bean Casserole

Ingredients

3 (14.5 ounce) cans French cut green beans, drained
1 cup sour cream
1/2 (10.75 ounce) can condensed cream of mushroom soup
1 teaspoon salt
1/2 teaspoon ground black pepper
1/2 cup coarsely crushed buttery round crackers
1 tablespoon butter, melted

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together the green beans, sour cream, condensed soup, salt and pepper. Spoon into a 2 quart casserole dish. Stir melted butter into the crushed crackers, then sprinkle over the top of the casserole.

Bake for 30 minutes in the preheated oven, until lightly browned and bubbly.

Grilled Portobello Mushrooms

Ingredients

1/2 cup finely chopped red bell pepper
1 clove garlic, minced
1/4 cup olive oil
1/4 teaspoon onion powder
1 teaspoon salt
1/2 teaspoon ground black pepper
4 portobello mushroom caps

Directions

Preheat grill for medium heat.

In a large bowl, mix the red bell pepper, garlic, oil, onion powder, salt, and ground black pepper. Spread mixture over gill side of the mushroom caps.

Lightly oil the grill grate. Place mushrooms over indirect heat, cover, and cook for 15 to 20 minutes.

Confetti Barley Pilaf

Ingredients

1 large onion, finely chopped
1 garlic clove, minced
1 tablespoon vegetable oil
1 cup medium pearl barley
1 cup sliced fresh mushrooms
1/2 cup shredded carrot
1/2 cup coarsely shredded cabbage
1/2 cup chopped sweet red pepper
1 teaspoon dried basil
1 teaspoon dried oregano
2 1/2 cups chicken or vegetable broth

Directions

In a large nonstick skillet, saute onion and garlic in oil until tender. Add barley; saute for 3-5 minutes or until lightly browned. Add the mushrooms, carrot, cabbage, red pepper, basil and oregano. Cook and stir until vegetables are crisp-tender, about 3 minutes.

Stir in broth; bring to a boil. Reduce heat; cover and simmer for 40-45 minutes or until liquid is absorbed and barley is tender.

Marinated Mushrooms

Ingredients

1 cup red wine
1/2 cup red wine vinegar
1/3 cup olive oil
2 tablespoons brown sugar
2 cloves garlic, minced
1 teaspoon crushed red pepper flakes
1/4 cup red bell pepper, diced
1 pound fresh mushrooms, stems removed
1/4 cup chopped green onions
1 teaspoon dried oregano
1/2 teaspoon salt
1/4 teaspoon ground black pepper

Directions

In a saucepan over medium heat, combine the wine, vinegar, oil, sugar, garlic, bell pepper, red pepper flakes and mushrooms. Bring to a boil, cover and set aside to cool.

Once cooled, stir in the green onions, oregano, salt and pepper. Serve chilled or room temperature.

Asian Mushroom Soup

Ingredients

4 cups fat-free, reduced-sodium chicken broth
3 tablespoons reduced-sodium soy sauce
2 teaspoons grated fresh ginger
3 garlic cloves, crushed
3 cups assorted mushrooms, sliced (I like white buttons, oyster, shiitake, portobello and crimini; if using shiitake, discard stems)
3 cups white cabbage, cut in wedges
1 cup thinly sliced carrots
2 cups chicken breast, shredded
2 cups fresh udon noodles (or substitute cooked linguine)
1 cup thinly sliced green onions, with some of the green tops
2 cups shredded raw spinach or whole baby spinach leaves
Freshly ground black pepper to taste
1 tablespoon mirin (sweetened rice wine) (optional)

Directions

In a large pot, combine broth, soy sauce, ginger, garlic, mushrooms, cabbage, carrots and chicken. Cover. Bring to a boil; simmer until mushrooms are soft, about 5 minutes. Stir in noodles, green onions and spinach; simmer until greens are wilted, about 2 minutes. Season.

Big Bear Stew

Ingredients

- 4 pounds bear meat
- 1/4 cup all-purpose flour
- 1 teaspoon dried oregano
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 4 tablespoons margarine
- 2 tablespoons olive oil
- 1 onion, chopped
- 1 cup beef broth
- 4 bay leaves
- 2 pounds red potatoes, diced
- 1 pound fresh mushrooms
- 5 carrots, sliced
- 2 turnips, cubed

Directions

In a large mixing bowl combine flour, oregano, salt and pepper. Place bear meat in the bowl a little at a time and coat well.

Heat oil and butter in a large skillet. Fry the bear meat until browned. Let drain on paper towels.

Fill a large Dutch oven with 2 to 3 quarts water. Add bear meat, onions, beef broth, bay leaves, potatoes, mushrooms carrots and turnips. Cook on medium-high heat for 2 to 3 hours. Add more water as needed.

Meatball Noodle Onion Stoup

Ingredients

3 tablespoons butter
1/2 onion, thinly sliced
1 teaspoon minced garlic
1 (4 ounce) can sliced mushrooms, drained
1 (14.5 ounce) can Italian-style stewed tomatoes
4 cups water
1 (1 ounce) package French onion soup mix
20 frozen cooked meatballs, thawed
8 ounces fusilli pasta

Directions

Melt the butter in a large saucepan over medium heat. Stir in the onion and garlic, and cook until the onion is almost translucent. Add the mushrooms and the stewed tomatoes with liquid to the pan; use the back of a large spoon to break up tomatoes. Pour in the water; bring soup to a boil.

Sprinkle in the dry soup mix; add the frozen meatballs. Bring back to a boil, and stir in the pasta. Cook at a low boil until the pasta is done, about 10 minutes.

Asparagus Tomato Salad

Ingredients

1 pound fresh asparagus, cut into 1-inch pieces
4 medium tomatoes, cut into wedges
3 cups sliced fresh mushrooms
1 medium green pepper, julienned
1/4 cup vegetable oil
2 tablespoons cider vinegar
1 garlic clove, minced
1 teaspoon dried tarragon
3/4 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon hot pepper sauce

Directions

Cook asparagus in a small amount of water until crisp-tender, about 3-4 minutes; drain and rinse with cold water. Place in a large bowl; add the tomatoes, mushrooms and green pepper. In a small bowl, combine remaining ingredients; mix well. Pour over vegetable mixture; toss to coat. Cover and refrigerate for 2 hours or overnight.

Easy Steak Sandwich

Ingredients

2 tablespoons butter
1/4 medium onion, sliced
4 large fresh mushrooms, sliced
1/4 green bell pepper, sliced into long strips
1 (1/2 pound) well-marbled beef steak of any type, sliced as thinly as possible
3 tablespoons chopped pickled hot peppers
1 teaspoon Hot pepper sauce
2 slices sharp Cheddar cheese
salt and pepper to taste
1/3 French baguette, cut in half lengthwise

Directions

Melt 1 tablespoon of butter in a large skillet over medium heat. Add the onion; cook and stir until tender. Push onion to the side of the pan, and add the mushrooms. Cook and stir until softened, then add the bell pepper and cook just until tender, about 3 minutes. Remove from the pan with a slotted spoon, and set aside.

Add the remaining butter to the skillet. No need to clean the pan, just let it heat up a little bit. Place the steak in the skillet along with the pickled peppers. Season with salt and pepper. The steak cooks really fast, just a couple of minutes. Once the steak is mostly browned, return the onion and pepper to the pan. Cook until heated through.

Turn off the heat, and place the slices of cheese over the top of the pile so they can melt. Scoop the whole pile into the awaiting bread, making sure to pour some of the juices onto that wonderful sandwich.

Mahi Mahi with Onions and Mushrooms

Ingredients

2 tablespoons olive oil
3 small onions, chopped
4 cloves garlic, minced
5 button mushrooms, sliced
1 1/2 pounds mahi mahi
salt and pepper to taste
1/4 cup white cooking wine
1 tablespoon fresh lemon juice
1 teaspoon cornstarch
2 tablespoons water

Directions

In a large skillet, heat olive oil and cook onions, mushrooms and garlic over medium heat until onions are transparent.

Cut the mahi mahi into 3 inch long filets. Place the Mahi Mahi fillets over the onions, mushrooms and garlic. Salt and Pepper the first side of the filets to taste. Add white cooking wine and lemon juice.

Cover and cook 4 to 5 minutes. Turn the filets over and salt and pepper the second side to taste. Cook 4 to 5 minutes or until fish flakes easily.

Remove only the fish to a heated plate and keep warm until sauce is ready.

In the same skillet with all the onions, mushrooms, garlic and cooking wine, raise heat to medium/high. Bring to a boil. Dissolve cornstarch in the 2 tablespoons of water; stir into skillet. Stir the sauce continuously until sauce thickens to desired consistency.

Pour sauce over mahi mahi filets. Serve immediately.

Eggs over Toast

Ingredients

2 (10.75 ounce) cans condensed cream of mushroom soup, undiluted
6 hard-cooked eggs, sliced
1 (16 ounce) package frozen mixed vegetables, thawed
2 cups milk
salt and pepper to taste
8 slices white bread, toasted

Directions

In a large saucepan, stir together the cream of mushroom soup, sliced eggs, mixed vegetables, milk, salt and pepper. Bring to a simmer over medium heat, and cook until vegetables are heated through. To serve, place toast onto plates, and spoon the sauce over it.

Spring Omelet

Ingredients

1 tablespoon olive oil
2 eggs
1/4 cup milk (optional)
3 spears asparagus, trimmed and cut into 2-inch pieces
1/2 cup sliced fresh mushrooms
1/3 cup green onions, chopped
1/2 cup grated Parmesan cheese

Directions

Heat the olive oil in a large skillet over medium-high heat. Add the asparagus, mushrooms and onions; cook and stir until the asparagus is fairly soft, about 4 minutes. Whisk together the eggs and milk in a small bowl; pour over the sauteed vegetables and reduce the heat to medium. While the omelet cooks, lift the edge to allow the uncooked egg to flow underneath. When most of the egg is cooked, sprinkle Parmesan cheese over the top. Allow the cheese to melt slightly, then fold in half and serve.

Cauliflower Gratin

Ingredients

1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular or 98% Fat Free)
1/2 cup milk
1 clove garlic, minced
1 (20 ounce) bag frozen cauliflower florets, thawed
1 cup finely grated Swiss cheese
1/4 cup cooked crumbled bacon or bacon bits

Directions

Spray a 2-quart casserole with cooking spray. Stir the soup, milk, garlic, cauliflower and half of the cheese in the casserole. Sprinkle with the bacon and remaining cheese.

Bake at 350 degrees F for 50 minutes or until the cauliflower is tender and mixture is hot and bubbly.

Brunch Egg Bake

Ingredients

3 cups shredded Cheddar cheese
3 cups shredded mozzarella cheese
1 (4.5 ounce) jar sliced mushrooms, drained
1/3 cup sliced green onions
1/2 cup chopped sweet red pepper
2 tablespoons butter or margarine
2 cups diced fully cooked ham
8 eggs
1 3/4 cups milk
1/2 cup all-purpose flour
2 tablespoons minced fresh parsley
1/2 teaspoon dried basil
1/2 teaspoon salt
1/4 teaspoon pepper

Directions

Combine cheeses; place 3 cups in an ungreased 13-in. x 9-in. x 2-in. baking dish and set aside. In a medium skillet, saute mushrooms, onions and red pepper in butter until tender; drain. Place over cheese; top with ham. Sprinkle with remaining cheese. In a bowl, beat eggs. Add milk, flour, parsley, basil, salt and pepper; mix well. Slowly pour over the cheese. Bake at 350 degrees F for 35-40 minutes or until a knife inserted near the center comes out clean. Let stand 10 minutes before cutting.

Sausage Mushroom Quiche

Ingredients

1/2 pound pork sausage
3/4 pound sliced fresh mushrooms
1/4 cup butter
2 frozen pie crusts, thawed and ready to bake
1 cup heavy cream
2 eggs, beaten
1 tablespoon all-purpose flour
1 tablespoon melted butter
1 tablespoon lemon juice
salt and pepper to taste
1/2 cup shredded Parmesan cheese

Directions

Preheat an oven to 400 degrees F (200 degrees C). Bake pie shells in the preheated oven until edge of crust is golden, about 10 minutes. Set crust aside, and lower the heat to 350 degrees F (175 degrees C).

Heat a large skillet over medium-high heat, and stir in the sausage. Cook and stir until the sausage is crumbly, evenly browned, and no longer pink. Place the sausage on a towel lined plate and discard any excess grease from the pan. Add the mushrooms and butter to the skillet, and cook and stir until the mushrooms are a light golden brown, about 5 minutes. Spread sausage and mushrooms evenly over the bottom of pie crusts.

Combine the cream, eggs, flour, butter, lemon juice, salt, and pepper in a medium bowl. Pour into the pastry crust, allowing egg mixture to thoroughly cover the sausage mixture. Sprinkle top with Parmesan cheese.

Bake until light and puffy, about 35 minutes. Allow to stand 10 minutes before slicing.

Rigatoni with Pizza Accents

Ingredients

1 (16 ounce) package rigatoni pasta
2 pounds Italian sausage
2 onions, chopped
2 cloves garlic, minced
1 green bell pepper, chopped
1 pound fresh mushrooms, sliced
2 (14.5 ounce) cans stewed tomatoes, undrained
2 (6 ounce) cans tomato paste
3 1/2 ounces sliced pepperoni sausage
1 tablespoon chopped fresh basil
1/2 pound diced pepperoni
salt and ground black pepper to taste

Directions

Cook rigatoni pasta in a large pot of boiling salted water until al dente. Drain well. Set aside.

In a large skillet, fry sausage until cooked through but not brown. Add chopped onions and minced garlic. Stir and cook until soft. Add sliced mushrooms and cook about 5 minutes. Add chopped green pepper and cook slowly until soft. Drain off any excess fat.

Stir in tomatoes with juice, tomato paste, fresh basil and pepperoni. Bring to a boil. Reduce heat and add cooked rigatoni noodles. Season with salt and pepper to taste.

Simmer 20 minutes, stirring occasionally, until most of the liquid has been cooked off.

Chicken Jerusalem II

Ingredients

4 skinless, boneless chicken breast halves
2 cups chicken stock
2 cloves garlic, crushed
1/2 small onion, finely chopped
1 cup white wine
1 (8 ounce) package sliced fresh mushrooms
1 (10 ounce) can artichoke hearts, drained
1 cup heavy cream
salt and pepper to taste

Directions

Preheat oven to 325 degrees F (165 degrees C).

Place chicken in a 9x13 inch baking dish. Bake for 25 to 30 minutes, or until chicken is no longer pink and juices run clear.

While the chicken is baking, place the chicken stock, garlic, and onion in a medium saucepan. Bring to a boil, and cook until liquid is reduced by half. Stir in wine, and continue to cook until reduced and slightly thickened.

Add the mushrooms and artichokes to the chicken stock mixture. Reduce heat, and simmer until mushrooms are tender. Stir in the heavy cream, and cook, stirring occasionally, until thickened. Season with salt and pepper, and serve over the baked chicken.

Echos of Easter

Ingredients

6 eggs
1 tablespoon minced onion
1/2 teaspoon dry mustard
1/2 teaspoon Worcestershire sauce
3 tablespoons mayonnaise

3 cups chopped broccoli
3 cups cubed cooked ham
1 teaspoon chopped fresh rosemary
1 cup sliced fresh mushrooms

3 tablespoons butter
3 tablespoons all-purpose flour
1 cup milk
1 (10.75 ounce) can condensed cream of mushroom soup
1 cup shredded sharp Cheddar cheese
1/2 teaspoon salt
1 pinch ground white pepper
1 pinch paprika

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter a shallow 2 quart baking dish.

Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool and peel. Cut eggs in half lengthwise and remove yolks. Mash yolks together with onion, mustard, Worcestershire and mayonnaise. Spoon yolk mixture back onto egg white halves. Set aside.

Cook broccoli by steaming or boiling. In a large bowl, stir together cooked broccoli, ham, rosemary and mushrooms. Spread evenly in prepared baking dish. Arrange the filled eggs over the broccoli layer.

In a medium skillet, melt butter. Stir in flour. Stir in soup and milk and cook until thickened. Remove from heat and stir in cheese, salt, pepper and paprika. Pour sauce over eggs in dish.

Bake in preheated oven 25 to 30 minutes, until hot and bubbly.

Armenian Shish Kabob

Ingredients

1/2 cup olive oil
2 tablespoons fresh lemon juice
1 teaspoon dry white wine
1 tablespoon minced garlic
1/8 teaspoon salt
1/8 teaspoon black pepper
1/8 teaspoon dried oregano
1/8 teaspoon dried rosemary leaves
1 bay leaf
2 pounds boneless leg of lamb, cut into 1 1/2-inch cubes
2 large onions, peeled, cut into 8 wedges each
2 large green bell peppers, cut into 8 wedges each
12 mushrooms, stems removed
2 large tomatoes, cut into 8 wedges

Directions

Stir together olive oil, lemon juice, wine, and garlic; season with salt, pepper, oregano, rosemary, and bay leaf. Toss lamb with marinade until evenly combined, then pour into a resealable plastic bag, and marinate in refrigerator at least 24 hours.

Position oven rack to its top setting and set oven to broil.

Remove lamb from marinade and thread onto metal skewers; reserve marinade. Thread onion wedges, green peppers, and mushrooms onto separate metal skewers. Brush vegetables with reserved marinade.

Broil the skewers on a broiler pan, turning frequently. Cook onions for 12 minutes, lamb for 10 minutes, green pepper for 7 minutes, and the mushrooms for 3 minutes. Remove from oven, and allow to cool until cool enough to handle.

Remove skewers from ingredients and set aside. Reassemble skewers, alternating lamb, onions, green peppers, mushrooms, and tomatoes. Place onto broiler pan and brush again with marinade. Discard remaining marinade.

Broil skewers again to finish cooking, turning frequently until the lamb is medium-rare and the vegetables begin to blacken in spots, 5 to 7 minutes.

Busy Day Deer

Ingredients

2 tablespoons olive oil
1 onion, diced
1/4 bell pepper, diced
2 (1/2 pound) venison steaks,
cubed
1 (1 ounce) package dry onion and
mushroom soup mix
3 1/2 cups water
2 tablespoons all-purpose flour

Directions

Heat the oil in a large skillet. Cook the onion, pepper, and venison in the hot oil until the meat is cooked through. Stir in the soup mix and the water. Continue cooking until the onion and pepper are tender. Add the flour and whisk over the heat until there are no lumps. Cook and stir until sauce has thickened.

Mushroom Spinach Salad

Ingredients

1 (6 ounce) package fresh baby spinach
4 ounces fresh mushrooms, sliced
1 (8 ounce) can sliced water chestnuts, drained
2 hard-cooked eggs, coarsely chopped
1/4 cup thinly sliced green onions
2 bacon strips, cooked and crumbled
DRESSING:
1/3 cup olive oil
3 tablespoons barbecue sauce
2 tablespoons sugar
2 tablespoons cider vinegar
1 tablespoon Worcestershire sauce
1/8 teaspoon garlic powder
1/8 teaspoon onion salt
1/8 teaspoon pepper

Directions

In a large salad bowl, toss the spinach, mushrooms, water chestnuts, eggs, onions and bacon. In a jar with a tight-fitting lid, combine the dressing ingredients; shake well. Drizzle over the salad; toss to coat. Serve immediately.

Wild Mushroom Puff Pastry

Ingredients

1 tablespoon olive oil
1 shallot, minced
1 pound assorted wild mushrooms, sliced
2 cloves roasted garlic, minced
1 cup grated Parmesan cheese
1 bunch fresh thyme, leaves stripped and chopped
salt and black pepper to taste
1/2 cup heavy cream
1 (17.25 ounce) package frozen puff pastry, thawed

Directions

Preheat oven to 400 degrees F.

Heat olive oil in a large skillet over medium-high heat. Add shallot; cook and stir until tender, about 5 minutes. Lower heat to medium-low and add mushrooms. Cook and stir until mushrooms reduce by half, about 15 minutes. Stir in roasted garlic, Parmesan cheese, and thyme. Season to taste with salt and pepper. Stir in cream. Remove from heat and allow mushroom mixture to cool. It will thicken as it cools.

Unfold pastry sheet onto floured surface and lightly roll into a 12 x 15 inch square. Cut into eighteen 3 inch squares. Place a mounded teaspoon of mushroom filling in the center of each square. Fold pastry over filling to form a triangle. Pinch edges firmly together with a fork to seal.

Bake 12 to 16 minutes, or until golden brown. Serve hot or at room temperature.

Ham and Mushroom Baked Eggs

Ingredients

3 tablespoons butter
3 tablespoons all-purpose flour
2 cups milk
1/2 teaspoon salt
1/8 teaspoon ground black pepper
1 cup shredded sharp Cheddar cheese
3 tablespoons butter
1/4 cup diced onion
12 eggs, beaten
1 cup diced ham
6 small mushrooms, chopped

Directions

Make the cheese sauce: Melt 3 tablespoons butter in a saucepan on top of the stove. Quickly stir the flour into the saucepan until the mixture is smooth. Stir in the milk, salt and pepper; continue stirring until the mixture is smooth and thick. Finally, stir in the cheese until it is melted.

Grease a 9x13 inch baking pan.

In a skillet, saute butter and onions. Pour the beaten eggs and ham into the skillet; scramble until set. Fold the mushrooms and cheese sauce into the eggs. Pour the mixture into the prepared baking pan. Cover and chill for 30 minutes or overnight.

Preheat oven to 350 degrees F (175 degrees C).

Bake the egg and mushroom casserole for 30 minutes in the 350 degrees F (175 degrees C) oven.

Karen's Slow Cooker Pizza Chicken

Ingredients

4 skinless, boneless chicken breast halves - cut into bite size pieces
1 onion, chopped
1 green bell pepper, chopped
2 stalks celery, sliced
1 (10.75 ounce) can condensed tomato soup
1 (10.75 ounce) can condensed cream of mushroom soup
2 tablespoons tomato paste
1/2 cup water
1 tablespoon dried parsley
1 tablespoon dried oregano
1 tablespoon dried basil
1 bay leaf
salt and pepper to taste

Directions

Place chicken, onion, bell pepper and celery in a slow cooker. In a medium bowl combine the tomato soup, cream of mushroom soup, tomato paste, water, parsley, oregano, basil, salt and pepper. Mix well and pour mixture over chicken and vegetables in slow cooker. Stir to coat and add bay leaf.

Cook on Low setting for 8 hours, until chicken and vegetables are tender.

Tortilla Chip Casserole

Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of chicken soup
1 (10 ounce) can diced tomatoes with green chile peppers
1 (14.5 ounce) package nacho-flavor tortilla chips
4 skinless, boneless chicken breast halves
1 1/4 cups milk
1/2 cup shredded processed cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, combine the soups, tomatoes and green chile peppers and milk. Mix well until smooth. Layer a 9x13 inch baking dish with the tortilla chips, then the chicken, and then pour the soup mixture over.

Bake at 375 degrees F (190 degrees C) for 20 minutes. Remove from oven, top with the cheese and bake for 10 more minutes, or until cheese is bubbly.

Chicken Casserole Del Sol

Ingredients

1 (16 ounce) package uncooked rigatoni pasta
2 skinless, boneless chicken breast halves
2 (10.75 ounce) cans condensed cream of chicken soup
1 cup mayonnaise
2 teaspoons lemon juice
1/2 teaspoon curry powder
1 (14.5 ounce) can French-style green beans, drained
1 (4 ounce) can sliced mushrooms, drained
1 cup shredded Cheddar cheese
1/4 cup melted butter
1 cup crushed cornflakes cereal
2 teaspoons chopped fresh parsley

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cook the rigatoni according to package directions until al dente.. Meanwhile, in a separate saucepan, boil the chicken breasts until fully cooked.

In a large bowl, combine the soup, mayonnaise, lemon juice, curry powder, green beans and mushrooms. Drain and stir in the rigatoni. Cube the cooked chicken breasts and stir this in as well. Transfer this mixture to a 2 quart casserole dish.

Sprinkle the cheese on top over all. In a medium bowl, combine the butter and the corn flakes and spread this mixture over the cheese. Finally, top off by sprinkling with the parsley.

Bake at 375 degrees F (190 degrees C) for 20 to 30 minutes, or until the cheese is bubbly.

London Broil for the Slow Cooker

Ingredients

1 1/2 pounds London broil
2 cloves garlic, minced
1 (10.75 ounce) can cream of mushroom soup
1/2 cup water
1/2 teaspoon dried basil
1/2 teaspoon dried oregano
1/2 teaspoon salt

Directions

Place the London broil in a slow cooker; add the garlic, mushroom soup, water, basil, oregano, and salt; cover; cook on low 6 to 7 hours.

Marmite Mince

Ingredients

- 1 tablespoon butter
- 2 small onion, diced
- 1 pound lean ground beef
- 4 teaspoons yeast extract spread, e.g. Marmite/Vegemite
- 2 1/2 cups sliced fresh mushrooms
- 1 teaspoon paprika
- 2 cubes beef bouillon
- 2 tablespoons brown gravy mix
- 1 cup water

Directions

Melt the butter in a wok over medium heat. Add the onions, and fry until soft. Crumble in the ground beef; cook and stir until evenly browned. Push all of the beef and onion out to the sides, leaving a pool of butter in the center. Add the yeast spread to the pool, and mix until dissolved. Stir into the ground beef.

Mix in the paprika, and bouillon cubes. The mixture will start to become sticky and bind together. Mix in the water and gravy mix. It will be sticky at first. Just stir and bring to a simmer, and it is ready to serve.

Easy Mexican Chicken Bake

Ingredients

6 boneless, chicken breast halves
- cooked, skinned
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (10.75 ounce) can condensed
cream of chicken soup
1 (10.75 ounce) can condensed
nacho cheese soup
1 pound processed cheese,
cubed
1/2 teaspoon chili powder
1 (14.5 ounce) package nacho-
flavor tortilla chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine the chicken, mushroom soup, chicken soup, nacho cheese soup, process cheese food and chili powder to taste.

Spread a layer of tortilla chips in the bottom of a 9x13 inch baking dish. Spread the mixture over the chips and top with the remaining chips.

Bake at 350 degrees F (175 degrees C) for 30 to 45 minutes, or until all the cheese is melted and bubbly.

Corn Bread Pork Casserole

Ingredients

2 (4 ounce) boneless pork loin chops
1/2 pound sliced fresh mushrooms
2 tablespoons all-purpose flour
1/2 cup reduced-sodium chicken broth
1/2 cup reduced-fat sour cream
1 tablespoon shredded Parmesan cheese
2 garlic cloves, minced
pepper to taste
3 cups cornbread stuffing

Directions

In a large skillet coated with nonstick cooking spray, brown pork chops on both sides; set aside. In the same skillet, saute mushrooms until tender. Transfer mushrooms to a 1-1/2-qt. baking dish coated with nonstick cooking spray.

In a small bowl, combine flour and broth until smooth. Stir in the sour cream, Parmesan cheese, garlic and pepper; pour over mushrooms. Top with pork chops. Cover and bake at 350 degrees F for 25 minutes. Sprinkle with stuffing. Bake 10 minutes longer or until meat juices run clear.

Citrus Chicken

Ingredients

8 skinless, boneless chicken breast halves
2 tablespoons all-purpose flour
2 tablespoons salt
2 tablespoons ground black pepper
3 tablespoons olive oil
1 teaspoon minced garlic
1 (6 ounce) can frozen orange juice concentrate, thawed
1/2 cup vegetable stock
1 teaspoon dried oregano
1 teaspoon dried thyme
1 green bell pepper, chopped
1 red onion, chopped
1 cup sliced fresh mushrooms
1/2 cup sliced black olives

Directions

Coat chicken with flour, salt and pepper. Heat oil in a large skillet over medium high heat, and sautee garlic until tender. Add chicken and sautee until browned.

Pour orange juice concentrate over chicken and cover; cook for 3 to 5 minutes, then stir in vegetable stock, cover and simmer for 15 minutes, basting with skillet juices.

Add oregano, thyme, pepper and onion; mix well and simmer for another 5 minutes. Stir in mushrooms, cover and cook for another 5 minutes. Add olives, cook for 1 more minute and serve.

Cajun Chicken Pasta

Ingredients

4 ounces linguine pasta
2 boneless, skinless chicken breast halves, sliced into thin strips
2 teaspoons Cajun seasoning
2 tablespoons butter
1 green bell pepper, chopped
1/2 red bell pepper, chopped
4 fresh mushrooms, sliced
1 green onion, minced
1 1/2 cups heavy cream
1/4 teaspoon dried basil
1/4 teaspoon lemon pepper
1/4 teaspoon salt
1/8 teaspoon garlic powder
1/8 teaspoon ground black pepper
2 tablespoons grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add linguine pasta, and cook for 8 to 10 minutes, or until al dente; drain.

Meanwhile, place chicken and Cajun seasoning in a bowl, and toss to coat.

In a large skillet over medium heat, saute chicken in butter until no longer pink and juices run clear, about 5 to 7 minutes. Add green and red bell peppers, sliced mushrooms and green onions; cook for 2 to 3 minutes. Reduce heat, and stir in heavy cream. Season the sauce with basil, lemon pepper, salt, garlic powder and ground black pepper, and heat through.

In a large bowl, toss linguine with sauce. Sprinkle with grated Parmesan cheese.

Omelet Quesadilla

Ingredients

1 cup sliced fresh mushrooms
2 tablespoons chopped onion
1/2 cup egg substitute
2 tablespoons chopped fresh tomato
2 (10 inch) flour tortillas
4 thin slices lean ham
1/4 cup shredded part-skim mozzarella cheese
1/4 cup shredded reduced-fat Cheddar cheese
3 tablespoons salsa

Directions

In a small nonstick skillet coated with cooking spray, saute mushrooms and onion until tender. Add egg substitute and tomato; cook and gently stir over medium heat until egg mixture is completely set.

Place one tortilla in a large ungreased nonstick skillet; top with ham, egg mixture, cheeses and remaining tortilla. Cook over medium heat, carefully turning once, until lightly browned on both sides and cheese begins to melt. Cut into four wedges. Serve with salsa.

Lemon Garlic Mushrooms

Ingredients

1/4 cup lemon juice
3 tablespoons minced fresh
parsley
2 tablespoons olive or vegetable
oil
3 garlic cloves, minced
Pepper to taste
1 pound large fresh mushrooms

Directions

In a small bowl, combine the first five ingredients; set aside.

Grill mushrooms, covered, over medium-hot heat for 5 minutes. Brush generously with lemon mixture. Turn mushrooms; grill 5-8 minutes longer or until tender. Brush with remaining lemon mixture before serving.

Al Capone Roast

Ingredients

3 pounds flank steak, pounded thin for easy rolling
1/4 cup olive oil
1 (4 ounce) can finely chopped black olives (optional)
1 cup minced fresh mushrooms (optional)
8 slices prosciutto
6 mortadella sausage
10 slices mozzarella cheese
10 slices pepperoni sausage
1 tablespoon Italian seasoning, divided
1 teaspoon garlic powder, or to taste
1 teaspoon steak seasoning

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Rub the flank steak on both sides with olive oil. Sprinkle the mushrooms and olives over the steak, if using. Place a layer of prosciutto, then a layer of mortadella, mozzarella, and then pepperoni. Season with some of the Italian seasoning. Roll the steak up around the filling, and tie with butcher's string. Rub the outside of the roll with remaining Italian seasoning, garlic powder and steak seasoning.

Heat a large cast iron skillet over high heat. Sear the roast over the entire outside. Then leave the roast in the skillet, and place the skillet in the oven.

Roast for 1 hour in the preheated oven, or until the internal temperature reaches 160 degrees F (70 degrees C) when taken in the center of the roast. Let rest for 10 minutes before slicing and serving.

Layered Egg Noodle Bake

Ingredients

1 (12 ounce) package egg noodles
2 tablespoons olive oil
2 cups fresh sliced mushrooms
1/2 cup chopped green bell pepper
1 onion, chopped
2 cloves garlic, minced
1 pound lean ground beef
1 (28 ounce) can crushed tomatoes
1 (6 ounce) can tomato paste
1/4 teaspoon chopped fresh parsley
2 teaspoons Italian seasoning
1 tablespoon dried oregano
1/4 teaspoon cayenne pepper
1 teaspoon salt
ground black pepper to taste
1 teaspoon white sugar
1 (8 ounce) package cream cheese
1 (8 ounce) container sour cream
1/2 cup chopped green onions
1/2 cup grated Parmesan cheese
1 pinch paprika

Directions

In a large pot with boiling salted water cook egg noodles until al dente. Drain.

In a large skillet over medium heat oil. Add sliced mushrooms, green bell pepper, onion, and saute for 5 minutes. Stir in ground beef and brown; drain excess grease. Add tomatoes, tomato paste, parsley, Italian seasoning, dried oregano, cayenne pepper, salt, ground black pepper and sugar. Cover and simmer for 30 minutes. Stir occasionally.

In a small bowl combine cream cheese, sour cream, finely chopped green onion, and 1/4 cup of the Parmesan cheese.

To assemble, in a greased 2 quart casserole dish layer egg noodles. Spread tomato mixture over noodles, followed by the cream cheese mixture. Sprinkle with remaining grated Parmesan cheese and paprika.

Bake in a preheated 325 degree F(165 degree C) oven for 45 minutes.

Congeaed Chicken Salad

Ingredients

1 (4 pound) whole chicken
1/2 cup chopped sweet pickle
1 cup mayonnaise
1 (8 ounce) package cream cheese
1 (10.75 ounce) can condensed cream of mushroom soup
2 (.25 ounce) envelopes unflavored gelatin

Directions

In a large pot, boil chicken until done, drain and cool. Remove skin and bones and chop meat into small pieces. In a bowl, combine chicken, pickles and mayonnaise.

In a saucepan, heat soup and gelatin until gelatin dissolves. Remove from heat and add cream cheese. Stir until smooth.

Add chicken, pickles and mayonnaise to cream cheese mixture and mix until smooth. Pour into a greased mold and chill until firm.

Company Liver with Onions

Ingredients

1/2 cup butter
2 onions, sliced
1 1/2 pounds calf's liver
1/2 teaspoon salt
1/8 teaspoon freshly ground black pepper
1 (8 ounce) can mushrooms, with liquid
2 cups sour cream
1 teaspoon Worcestershire sauce

Directions

In a large skillet, melt butter over medium high heat. Cook and stir onions until tender, about 7 minutes. Season liver slices with salt and pepper, and add to the skillet. Brown liver slices, turning once, for approximately 5 minutes. Pour in mushrooms with their liquid. Reduce heat, cover, and simmer for 8 to 10 minutes. Stir in sour cream and Worcestershire sauce, and continue simmering another 8 to 10 minutes. Serve immediately.

Rachel's Turkey Loaf

Ingredients

1 pound ground turkey
2 eggs, lightly beaten
1/2 cup chopped fresh mushrooms (optional)
1 1/2 cups Italian seasoned bread crumbs
1 (1 ounce) envelope dry onion soup mix
2/3 cup ready-to-serve creamy tomato soup, divided
1/4 cup ketchup, divided
1/4 cup barbeque sauce, divided
2 tablespoons Worcestershire sauce, divided
chili powder to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a bowl, mix the turkey, eggs, mushrooms, bread crumbs, soup mix, 1/3 cup creamy tomato soup, 2 tablespoons ketchup, 2 tablespoons barbeque sauce, and 1 tablespoon Worcestershire sauce. Mold the mixture into a loaf shape, and place in a baking dish. Sprinkle with chili powder.

In a separate bowl, mix the remaining creamy tomato soup, remaining ketchup, remaining barbeque sauce, and remaining Worcestershire sauce. Set aside.

Bake loaf 45 minutes in the preheated oven. Top with the sauce, and continue baking 15 minutes, to a minimum internal temperature of 165 degrees F (74 degrees C).

Pork Chops Capri

Ingredients

2 tablespoons vegetable oil
4 lean boneless pork chops
1 1/2 teaspoons rosemary
1/4 teaspoon garlic powder
1/2 cup water
2 tablespoons white wine vinegar
1 teaspoon sugar
1 bay leaf
2 (11.5 ounce) cans tomato juice
1 1/2 tablespoons hot pepper sauce
salt and pepper to taste
2 (14.5 ounce) cans cut green beans, drained
1 (4 ounce) jar sliced mushrooms, drained

Directions

Heat the oil in a large skillet over medium heat, and brown the pork chops on both sides. Season with rosemary and garlic powder. In a bowl, mix the water, vinegar, sugar, and bay leaf. Pour over the pork chops. Reduce heat to low, cover, and cook 10 minutes.

Pour the tomato juice into the skillet, and mix in the hot pepper sauce. Season pork chops with salt and pepper. Cover, and continue cooking pork 35 minutes, to an internal temperature of 160 degrees F (70 degrees C).

Remove the bay leaf from the skillet. Stir the green beans and mushrooms into the tomato juice mixture, and cook until heated through. Top pork chops with green beans and mushrooms, and cover with the tomato juice mixture to serve.

Bermuda Spinach Salad

Ingredients

6 eggs
1/2 pound bacon
2 pounds spinach, rinsed and chopped
2 3/4 ounces croutons
1/4 cup sliced fresh mushrooms
1 onion, chopped
2/3 cup white sugar
1 teaspoon salt
1 cup vegetable oil
1/3 cup cider vinegar
1/2 teaspoon ground black pepper
1 teaspoon celery seed
1 tablespoon prepared Dijon-style mustard

Directions

Place eggs in a saucepan and cover completely with cold water. Bring water to a boil. Cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, and cool. Once cool, peel and chop.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Prepare the dressing in a blender by combining the onion, sugar, salt, oil, vinegar, pepper, celery seed and Dijon mustard. Blend until smooth.

In a large salad bowl, combine the eggs, bacon, spinach, croutons and mushrooms. Toss to mix. Pour enough dressing over salad to lightly coat. Toss and serve.

Grilled Portobello Mushrooms

Ingredients

3 portobello mushrooms
1/4 cup canola oil
3 tablespoons chopped onion
4 cloves garlic, minced
4 tablespoons balsamic vinegar

Directions

Clean mushrooms and remove stems, reserve for other use. Place caps on a plate with the gills up.

In a small bowl, combine the oil, onion, garlic and vinegar. Pour mixture evenly over the mushroom caps and let stand for 1 hour.

Grill over hot grill for 10 minutes. Serve immediately.

Ham-Stuffed Jumbo Shells

Ingredients

24 jumbo pasta shells
3 tablespoons all-purpose flour
2 cups 1% milk
1/2 pound fresh mushrooms,
halved and sliced
1/2 cup chopped onion
1/2 cup chopped green pepper
1 tablespoon canola oil
3 cups cubed fully cooked lean
ham
1 cup shredded reduced-fat Swiss
cheese, divided
3 tablespoons grated Parmesan
cheese
2 tablespoons minced fresh
parsley
1/4 teaspoon paprika

Directions

Cook pasta according to package directions. Meanwhile, in a small saucepan, combine flour and milk until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; set aside.

In a large nonstick skillet, saute the mushrooms, onion and green pepper in oil until tender. Reduce heat; add the ham, 1/2 cup Swiss cheese and Parmesan cheese. Cook and stir until cheese is melted. Remove from the heat. Stir in 1/2 cup of the reserved sauce.

Drain pasta; stuff each shell with about 3 tablespoons of filing. Place in a 13-in. x 9-in. x 2-in. baking dish coated with nonstick cooking spray. Top with remaining sauce. Cover and bake at 350 degrees F for 30 minutes or until heated through. Sprinkle with parsley, paprika and remaining Swiss cheese.

Venison Salisbury Steak

Ingredients

1/4 cup oil
1 pound venison, cut into cubes
1 (16 ounce) package buttery
round crackers, crushed fine
1/4 teaspoon garlic powder, or to
taste
onion salt, or to taste
salt and pepper to taste
2 cubes beef bouillon
1 cup boiling water
1 egg
1 medium onion, sliced
1 (4.5 ounce) can sliced
mushrooms
1 tablespoon cornstarch
1/4 cup cold water

Directions

Heat oil in a heavy skillet, over medium to medium-high heat. In a large bowl, stir together the crushed crackers, garlic powder, onion salt, salt and pepper. Beat the egg in a small bowl.

Dip the venison cubes into the egg, then into the crumb mixture to coat. Fry in the hot oil until browned on all sides. Dissolve the bouillon cubes in the boiling water and pour into the pan. Add the onions and mushrooms. Lower heat, cover and cook until the meat is tender, about 15 minutes - add more water as needed. Dissolve cornstarch in cold water, and stir into the sauce. Bring to a boil and cook until thickened.

Sun-Dried Tomato and Bow Tie Pasta

Ingredients

4 tablespoons dried basil
1 tablespoon minced pine nuts
1 tablespoon olive oil
3 ounces sun-dried tomatoes
1/8 cup olive oil
3 cloves garlic, minced
8 ounces fresh mushrooms, sliced
1/2 teaspoon salt
1 teaspoon cayenne pepper
1 (16 ounce) package bow tie pasta

Directions

Make pesto: In a small mixing bowl, combine basil, pine nuts, and 1 tablespoon olive oil.

In a small bowl, blanch sun dried tomatoes for 30 seconds in boiling water. Drain well, and slice tomatoes into small pieces.

In a large skillet over a medium heat, saute garlic in 1/8 cup olive oil. Simmer for 1 minute being very careful not to brown the garlic. Stir in the mushrooms and let them saute until tender. Add the pesto, salt, cayenne, and sun dried tomatoes. Reduce heat to low and let the mixture simmer.

Bring a large pot of salted water and pasta to a boil. Let pasta cook until al dente, drain well.

In a large mixing bowl, toss pasta and sauce until the pasta is well coated.

Scallop Stir-Fry

Ingredients

12 ounces fresh or frozen sea scallops, thawed
1 tablespoon cornstarch
1 teaspoon sugar
1/4 teaspoon salt
1 cup water
2 teaspoons reduced-sodium soy sauce
2 medium carrots, thinly sliced
3 celery ribs, thinly sliced
3 teaspoons canola oil, divided
4 ounces fresh mushrooms, quartered
4 green onions cut into 1-inch pieces
4 garlic cloves, minced
1 teaspoon curry powder
1/2 teaspoon ground ginger
Hot cooked rice

Directions

If scallops are large, cut in half and set aside. In a bowl, combine the cornstarch, sugar and salt. Stir in water and soy sauce until smooth; set aside. In a nonstick skillet, saute carrots and celery in 1 -1/2 teaspoons hot oil for 4 minutes. Add mushrooms and green onions; stir-fry for 2-3 minutes or until crisp-tender. Add the garlic, curry powder and ginger; stir-fry for 1 minute. Remove vegetable mixture and set aside.

In the same skillet, stir-fry scallops in remaining oil for 2-3 minutes or until scallops turn opaque. Stir sauce and add to the pan. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Return vegetables to the pan; heat through. serve over hot cooked rice if desired.

Tater Tot Casserole II

Ingredients

1 pound ground beef
1 pinch garlic powder
salt and pepper to taste
1 (32 ounce) package tater tots,
thawed
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (10.75 ounce) can condensed
cream of celery soup
1 (10.75 ounce) can milk
1 pinch garlic powder

Directions

Preheat oven to 375 degrees F (190 degrees C).

Crumble hamburger into a 9x13 inch baking pan. Sprinkle meat with garlic powder, salt and pepper. Cover the hamburger with tater tots.

In a bowl, stir together mushroom soup, celery soup and milk. Pour the soup mixture over the potatoes and hamburger and sprinkle with additional garlic powder.

Bake in preheated oven for 60 minutes.

Potato Ham Bake

Ingredients

3 medium potatoes, peeled and thinly sliced
2 cups cubed fully cooked ham
1 medium onion, sliced and separated into rings
8 slices processed American cheese
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1/2 cup frozen peas, thawed

Directions

In a greased 3-qt. baking dish, layer half of the potatoes, ham, onion, cheese and soup. Repeat layers. Cover and bake at 350 degrees F for 1-1/4 hours or until potatoes are almost tender.

Sprinkle with peas. Bake, uncovered, for 10 minutes or until heated through.

Mushroom Burger Pockets

Ingredients

1 1/2 pounds ground beef
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 (4 ounce) can mushroom stems and pieces, drained
1 medium onion, chopped
1 tablespoon Worcestershire sauce
salt and pepper to taste
1 (1 pound) loaf frozen bread dough, thawed
1 cup shredded Cheddar cheese

Directions

In a skillet, cook beef over medium heat until no longer pink; drain. Stir in the soup, mushrooms, onion, Worcestershire sauce, salt and pepper. Remove from the heat. On a floured surface, roll dough into a 16-in. x 8-in. rectangle. Cut into eight squares. Place about 1/3 cup meat mixture in the center of each square; sprinkle with cheese. Bring the four corners to center over filling; pinch seams together to seal. Place seam side down on greased baking sheets. Cover and let rise in a warm place for 15-20 minutes. Bake at 350 degrees F for 20-25 minutes or until golden brown.

Quick Chicken Marsala

Ingredients

1 tablespoon butter
6 skinless, boneless chicken
breasts
1 (10.75 ounce) can condensed
golden mushroom soup
1 1/4 cups Marsala wine

Directions

In a large skillet, saute the chicken breasts in butter. Once chicken is lightly browned on all sides, add the soup (undiluted) and Marsala wine. Cover and simmer until chicken is no longer pink inside, about 20 minutes. Ready to serve!

Sausage Spaghetti Supper

Ingredients

1 pound smoked kielbasa, thinly sliced and halved
1 medium onion, chopped
1/2 cup sliced celery
1 (28 ounce) can crushed tomatoes, undrained
1 (4 ounce) can mushroom stems and pieces, drained
1 teaspoon dried oregano
1 teaspoon dried basil
1/2 teaspoon garlic salt
4 cups Hot cooked spaghetti
1/2 cup shredded Cheddar cheese

Directions

In a large skillet, cook sausage, onion and celery over medium heat until vegetables are tender. Add tomatoes, mushrooms, oregano, basil and garlic salt; bring to a boil. Reduce heat and simmer for 2 minutes. Spoon over spaghetti; sprinkle with cheese.

Hearty Wild Rice

Ingredients

1 pound ground beef
1/2 pound bulk pork sausage
6 celery ribs, diced
2 (10.5 ounce) cans condensed beef broth, undiluted
1 1/4 cups water
1 medium onion, chopped
1 cup uncooked wild rice
1 (4 ounce) can mushroom stems and pieces, drained
1/4 cup soy sauce

Directions

In a large skillet, cook beef and sausage over medium heat until no longer pink; drain.

Transfer to a 5-qt. slow cooker. Add the celery, broth, water, onion, rice, mushrooms and soy sauce; mix well. Cover and cook on high for 1 hour. Reduce heat to low; cover and cook for 4 hours or until the rice is tender.

Baked Pork Chops I

Ingredients

6 pork chops
1 teaspoon garlic powder
1 teaspoon seasoning salt
2 egg, beaten
1/4 cup all-purpose flour
2 cups Italian-style seasoned bread crumbs
4 tablespoons olive oil
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup milk
1/3 cup white wine

Directions

Preheat oven to 350 degrees F (175 degrees C).

Rinse pork chops, pat dry, and season with garlic powder and seasoning salt to taste. Place the beaten eggs in a small bowl. Dredge the pork chops lightly in flour, dip in the egg, and coat liberally with bread crumbs.

Heat the oil in a medium skillet over medium-high heat. Fry the pork chops 5 minutes per side, or until the breading appears well browned. Transfer the chops to a 9x13 inch baking dish, and cover with foil.

Bake in the preheated oven for 1 hour. While baking, combine the cream of mushroom soup, milk and white wine in a medium bowl. After the pork chops have baked for an hour, cover them with the soup mixture. Replace foil, and bake for another 30 minutes.

Mushroom Green Beans

Ingredients

1 1/4 pounds fresh green beans
1/2 pound fresh mushrooms,
sliced
2 tablespoons olive or vegetable
oil
5 teaspoons lemon juice
2 teaspoons Dijon mustard
1/2 teaspoon salt
1/4 teaspoon pepper

Directions

Place beans in a steamer basket. Place in a saucepan over 1 in. of water; bring to a boil. Cover and steam for 7-8 minutes or until crisp-tender. Meanwhile, in a skillet, saute mushrooms in oil for 5-7 minutes or until tender. Drain beans; add mushrooms. In a small bowl, combine the lemon juice, mustard, salt and pepper. Drizzle over vegetables and toss to coat.

Perfect Lobster Bisque

Ingredients

3 tablespoons butter
1/4 cup chopped fresh mushrooms
2 tablespoons chopped onion
2 tablespoons chopped celery
2 tablespoons chopped carrot
1 (14.5 ounce) can chicken broth
1/8 teaspoon salt
1/8 teaspoon cayenne pepper
1 1/2 cups half-and-half
1/2 cup dry white wine
1/2 pound cooked lump lobster meat

Directions

Melt the butter in a large saucepan over medium-low heat. Add the mushrooms, onion, celery, and carrot. Cook and stir until tender, about 10 minutes. Stir in the chicken broth, and season with salt and cayenne pepper. Bring to a boil, then simmer for 10 minutes.

Pour the vegetable and broth mixture into the container of a blender, and add 1/4 cup of the lobster meat. Cover, and process until smooth. Return to the saucepan, and stir in the half-and-half, white wine, and remaining lobster meat. Cook over low heat, stirring frequently until thickened, about 30 minutes.

Chicken, Asparagus, and Mushroom Skillet

Ingredients

3 tablespoons butter
2 tablespoons olive oil
1/2 teaspoon dried parsley
1/2 teaspoon dried basil
1/8 teaspoon dried oregano
1 1/2 cloves garlic, minced
1/4 teaspoon salt
1 1/2 teaspoons lemon juice
1 1/2 teaspoons white cooking wine
2 skinless, boneless chicken breast halves, sliced
1/2 pound fresh asparagus, trimmed and cut into thirds
1 cup sliced fresh mushrooms

Directions

Melt the butter with the olive oil in a skillet over medium-high; stir the parsley, basil, oregano, garlic, salt, lemon juice, and wine into the butter mixture. Add the chicken; cook and stir until the chicken is browned, about 3 minutes. Reduce heat to medium; cook, stirring occasionally, until the chicken is no longer pink inside, about 10 more minutes.

Add the asparagus; cook and stir until the asparagus is bright green and just starting to become tender, about 3 minutes. Stir in the mushrooms and cook an additional 3 minutes to let the mushrooms release their juice. Serve hot.

Fiesta Chicken

Ingredients

1 (10.75 ounce) can condensed cream of chicken soup, undiluted
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
2 small tomatoes, chopped
1/3 cup picante sauce
1 medium green pepper, chopped
1 small onion, chopped
2 teaspoons chili powder
12 (6 inch) corn tortillas, cut into 1-inch strips
3 cups cubed cooked chicken
1 cup shredded Colby cheese

Directions

In a bowl, combine the soups, tomatoes, picante sauce, green pepper, onion and chili powder.

In a greased 13-in. x 9-in. x 2-in. baking dish, layer half of the tortilla strips, chicken, soup mixture and cheese. Repeat layers.

Cover and bake at 350 degrees for 40-50 minutes or until bubbly.

Teriyaki Beef Kabobs

Ingredients

1/4 cup vegetable oil
1/4 cup orange juice
1/4 cup soy sauce
1 teaspoon garlic powder
1 teaspoon ground ginger
1 3/4 pounds beef tenderloin, cut into 1-inch cubes
3/4 pound cherry tomatoes
1/2 pound fresh whole mushrooms
2 large green peppers, cubed
1 large red onion, cut into wedges
Hot cooked rice (optional)

Directions

In a resealable plastic bag or shallow glass container, combine the first five ingredients and mix well. Reserve 1/2 cup for basting and refrigerate. Add beef to remaining marinade; turn to coat. Seal bag or cover container; refrigerate for 1 hour, turning occasionally. Drain and discard the marinade.

On metal or soaked wooden skewers, alternate beef, tomatoes, mushrooms, green peppers and onions.

Grill, uncovered, over medium heat for 3 minutes on each side. Baste with reserved marinade. Continue turning and basting for 8-10 minutes or until meat reaches desired doneness. Serve meat and vegetables over rice if desired.

Baked Mushroom Rice

Ingredients

2 cups uncooked white rice
1 (10.75 ounce) can condensed
cream of mushroom soup
1 cup vegetable broth
1/2 cup chopped onion
1/4 cup fresh chopped
mushrooms
1 teaspoon dried parsley
1 teaspoon dried oregano
1/4 cup butter, melted
salt and pepper to taste

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a large bowl, stir together the white rice, cream of mushroom soup, and vegetable broth. Blend in the onion, mushrooms, parsley, oregano, melted butter, salt, and pepper. Transfer to a 2 quart baking dish, and cover with a lid or aluminum foil.

Bake for 35 to 40 minutes in the preheated oven. If the rice is looking dry before it is tender, then pour in a little water and continue cooking until rice is tender.

Stromboli

Ingredients

2 (16 ounce) packages
refrigerated pizza crust dough
1 (28 ounce) jar spaghetti sauce
1/4 pound cooked ham, sliced
1/4 pound Capicola sausage,
sliced
1/4 pound salami, sliced
1/4 pound pepperoni sausage,
sliced
garlic powder to taste
1/4 pound mozzarella cheese,
shredded
1 onion, sliced
6 mushrooms, sliced
1 green bell pepper, sliced

Directions

Preheat oven to 425 degrees F (220 degrees C). Let dough rise according to package instructions, then punch down, and divide into 4 pieces.

On a floured surface, roll each piece of dough into a long oval shape. Spread each with sauce, then layer with ham, capicola, salami, and pepperoni. Sprinkle with garlic powder, then top with mozzarella, onion, mushrooms and bell pepper. Bring the long sides together over the center, and pinch together to seal. Turn over, so that the seam is on the bottom, and place on an ungreased baking sheet. With a sharp knife, cut 3 diagonal slices to allow the steam to escape.

Bake in preheated oven for 20 to 30 minutes, or until golden brown.

Baked Penne and Smoked Sausage

Ingredients

1 (16 ounce) package Hillshire FarmB® Smoked Sausage
1 (10.75 ounce) can cream of mushroom soup
2 1/2 cups milk
8 ounces uncooked penne pasta
1 1/2 cups French-fried onions, divided
1 cup shredded Cheddar cheese, divided
1 cup frozen peas

Directions

Preheat oven to 375 degrees F. Cut sausage into 1/4-inch slices.

Heat a large skillet over medium-high heat for 3 minutes. Add sausage; cook and stir for 3 to 4 minutes or until lightly browned.

Combine soup and milk in a 13x9-inch baking dish. Stir in uncooked pasta, sausage, 1/2 cup French-fried onions, 1/2 cup cheese and peas. Cover baking dish tightly with foil.

Bake for 45 minutes. Remove foil and top with remaining 1 cup French-fried onions and 1/2 cup cheese. Bake for 3 minutes or until cheese is melted. Let stand 5 minutes before serving.

Turkey-Rice Supper

Ingredients

1 tablespoon vegetable oil
1 cup white rice
2 (10.75 ounce) cans reduced-sodium canned chicken broth
1 cup broccoli florets or sliced zucchini
1 (8 ounce) can sliced mushrooms, drained
1/4 cup red bell pepper, chopped
1 (6.5 ounce) can turkey, flaked and drained
1/4 cup grated Parmesan or Cheddar cheese

Directions

Heat oil in a large, non-stick skillet over medium-high heat. Stir in rice and cook until golden brown. Stir in chicken broth and bring to a boil. Reduce heat to low, stir, cover and cook for 15 minutes.

Add broccoli, mushrooms, red pepper and turkey. Cover pan and cook for 5 minutes, until all liquid has been absorbed and the rice and vegetables are tender. Toss with grated cheese just before serving.

Breakfast Sausage Roll

Ingredients

2 (1 pound) loaves frozen white bread dough
1 tablespoon vegetable oil
1 pound ground pork sausage
1 pound ground spicy pork sausage
1/2 large green bell pepper, chopped
1 (6 ounce) can canned mushrooms
2 cups shredded mozzarella cheese

1 egg
2 tablespoons water

Directions

Rub the frozen bread dough with vegetable oil, cover and allow to thaw overnight at room temperature.

Place sausage in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble and set aside.

Preheat oven to 350 degrees F (175 degrees C).

Roll out one loaf of bread and place on an ungreased cookie sheet. Layer cooked sausage, green peppers, mushrooms, and cheese on top of bread. Leave 1 inch border at the edges bare. Roll out second loaf of bread and place over bread and filling. Enclose filling by pinching edges of both loaves together.

In a small bowl, beat together egg and water. Brush surface of roll with egg wash. Bake in preheated oven for 25 to 30 minutes, or until golden brown.

Eleanor R's Shrimp and Chicken Cacciatore

Ingredients

1 (12 ounce) can CONTADINAB®
Tomato Paste
1 (14.5 ounce) can
CONTADINAB® Diced Tomatoes
1 pound chicken tenders cut into
2-inch pieces
2 tablespoons olive oil
2 green bell peppers, sliced
1 red bell pepper, sliced
1 onion, sliced
8 ounces white mushrooms,
sliced
1 garlic clove, minced
1 teaspoon oregano
1 pound shrimp, raw, shelled and
deveined

Directions

Cook chicken in oil in large skillet, 5 minutes; remove and set aside. Add peppers, onion, mushrooms and garlic; cook 5 minutes or until tender. Add chicken.

Mix tomato paste with 1 can water; add to skillet with diced tomatoes and oregano. Season to taste with salt and pepper. Simmer 15 minutes.

Add shrimp; cook 5 minutes or until shrimp are just pink. Serve over rice, if desired.

Comforting Chicken

Ingredients

1 tablespoon vegetable oil
1 tablespoon butter or margarine
1 pound boneless skinless
chicken breasts, cut into cubes
1/2 cup finely chopped onion
1/2 cup finely chopped green
pepper
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1 cup water
3/4 cup uncooked long grain rice
1/2 teaspoon salt
1/2 teaspoon chili powder
1/4 teaspoon pepper
1/4 teaspoon paprika

Directions

In a large skillet, heat oil and butter. Add chicken, onion and green pepper; cook and stir until the chicken is lightly browned and vegetables are tender. Stir in the remaining ingredients. Transfer to a lightly greased 1-1/2-qt. baking dish. Cover and bake at 375 degrees F for 55-60 minutes or until the rice is tender.

Deb's Spicy Summer Evening Mushrooms

Ingredients

2 cups soy sauce
1 cup red wine vinegar
1/4 teaspoon ground black pepper
3 drops hot pepper sauce
2 pounds whole fresh mushrooms

Directions

In a medium bowl, mix soy sauce, red wine vinegar, ground black pepper and hot pepper sauce. Poke holes in the mushrooms using a fork, then place them in the soy sauce mixture. Cover and marinate in the refrigerator at least 1 hour.

Preheat grill for high heat.

Lightly oil the grill grate. Place mushrooms on the grill and cook until browned and tender, about 10 minutes.

Breadless Stuffing

Ingredients

2 tablespoons olive oil
1 (4 ounce) package sliced fresh mushrooms
2 cloves garlic, chopped
1/2 cup diced celery
1/3 cup diced onion
1/2 cup water
1 1/2 cubes chicken bouillon
2 (12 ounce) cans garbanzo beans, drained and rinsed
1 egg
2 teaspoons dried sage
1 teaspoon salt
1 teaspoon ground black pepper

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a glass baking dish with cooking spray.

Heat the olive oil in a large skillet. Cook the mushrooms, garlic, celery, and onion in the olive oil 3 to 5 minutes. Add the water and bouillon; cook and stir until the bouillon is dissolved.

Combine the garbanzo beans, egg, sage, salt, and pepper in a bowl. Mash together with your hands until thoroughly mixed; stir in the vegetable mixture; transfer to the prepared baking dish. Cover with aluminum foil.

Bake in preheated oven 30 minutes; remove the foil and bake uncovered another 10 to 15 minutes.

Chickpea Falafel Burgers

Ingredients

- 1 tablespoon vegetable oil
- 2 green onions, chopped
- 3/4 cup diced fresh mushrooms
- 3 cloves garlic, chopped
- 1 (15.5 ounce) can garbanzo beans, with liquid
- 1 1/2 tablespoons chopped fresh cilantro
- 1 1/2 teaspoons minced fresh parsley
- 1 1/2 tablespoons curry powder
- 1/2 teaspoon ground cumin
- 1/2 cup dry bread crumbs
- 2 egg whites
- 2 tablespoons vegetable oil, or as needed

Directions

Heat 1 tablespoon of oil in a large skillet over medium-high heat. Add green onions and mushrooms, and fry until tender, stirring frequently.

Combine the garbanzo beans (with liquid) and garlic in the container of a blender or food processor. Blend until smooth, and transfer to a medium bowl. Stir in the mushrooms and onions. Mix in the cilantro, parsley, curry powder and cumin. Add the bread crumbs and egg whites, and mix until thoroughly blended. You can let the mixture sit in the refrigerator to blend flavors at this point, or go on to frying.

Heat enough oil to cover the bottom of a large skillet over medium heat. Form the bean mixture into 4 balls, and flatten into patties. Place the burgers in the hot skillet, and fry for about 5 minutes on each side, until nicely browned.

Kat's Sausage Turnovers

Ingredients

1 (16 ounce) package pork sausage
1 (8 ounce) package cream cheese
1 teaspoon cayenne pepper
1 teaspoon dried parsley
1 (10 ounce) can refrigerated crescent roll dough
1 cup sliced fresh mushrooms (optional)

Directions

Crumble the sausage into a large skillet over medium-high heat. Cook and stir until browned. Drain grease, and mix in the cream cheese, cayenne pepper, parsley and mushrooms. Remove from the heat, and allow to cool. Chill in the refrigerator for about 1 hour.

Preheat the oven to 375 degrees F (190 degrees C).

Unroll the crescent roll dough, and separate at the perforations. Stretch each one out as large as you can without breaking, and place a large spoonful of the sausage mixture at the large end. Wrap up like a diaper: fold in the sides, and roll towards the point. Press any openings together to seal. Place on a baking sheet.

Bake for 16 to 20 minutes in the preheated oven, until golden brown.

Smothered Pork

Ingredients

4 pork chops
2 (10.75 ounce) cans condensed
cream of mushroom soup
1 small onion, sliced
garlic salt to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place pork chops in a cooking dish. Cover with mushroom soup and sliced onion rings. Sprinkle with garlic salt if desired. Cover with foil and bake in oven for 50 minutes or until pink is gone.

Japanese Beef Rolls

Ingredients

1 tablespoon vegetable oil
12 shiitake mushrooms, sliced
24 spears fresh asparagus,
trimmed
8 thin-cut top round steaks
1/4 cup soy sauce
1 bunch green onions, green parts
only

Directions

Heat the oil in a skillet over medium heat. Add the mushrooms, cover and allow them to sweat over low heat until soft. Do not let them brown. Meanwhile, bring a large pot or skillet of water to a boil. Dunk the asparagus into the boiling water, then place into ice water to stop the cooking. Set aside.

Preheat the oven broiler. Grease a broiling pan.

To construct the rolls, lay the steaks out flat. If your steaks are thick, pound them to about 1/4 inch thickness. Brush soy sauce onto the surface, then place a few mushrooms, a couple of green onions and 3 asparagus spears at one end of each steak. Roll up towards the other end to enclose, and secure each bundle with a toothpick. Place the rolls seam side down on the broiling pan.

Roast under the preheated broiler until browned on top, about 3 minutes. Turn the rolls over and brown on the other side, 2 to 3 more minutes. Be careful not to over cook, this could burn the steaks or make them tough to eat.

Aunt Alma's Cauliflower Shrimp Ahoy

Ingredients

1 head cauliflower, broken into small florets
1/2 cup chopped onion
3 tablespoons butter
1 (10.75 ounce) can condensed Cheddar cheese soup
1/4 cup whole milk
2 cups frozen fully cooked tiny salad shrimp, thawed
1 (4 ounce) can sliced mushrooms, drained
1/4 cup chopped fresh parsley
1 pinch cayenne pepper
1 pinch ground black pepper
1 pinch Creole-style seasoning
paprika to taste

Directions

Place the cauliflower in a large saucepan with just enough water to cover. Bring to a boil, and cook until fork tender, about 5 minutes. Drain, and coarsely chop or break up with a fork.

Preheat the oven to 350 degrees F (175 degrees C). Coat a large casserole dish with cooking spray.

Melt butter in a saucepan over medium heat. Cook onion in the butter until tender, but not browned. Stir in the Cheddar cheese soup, milk, shrimp, mushrooms and parsley. Season with cayenne pepper, black pepper, and Creole seasoning. Heat for a minute on low to blend the flavors.

Place the cauliflower into the prepared baking dish. Pour the contents of the saucepan over the cauliflower, and stir slightly to blend.

Bake for 20 minutes in the preheated oven, until bubbly. Sprinkle with paprika just before serving.

Ed's Secret Pea and Mushroom Salad

Ingredients

2 (15 ounce) cans peas, drained
1 (6 ounce) jar mushroom pieces,
drained
1/2 teaspoon hot pepper sauce (e.
g. Tabasco[®]), or to taste

Directions

In a serving bowl, stir together the drained peas and mushrooms.
Season to taste with hot pepper sauce.

Creamy Smoked Salmon Pasta

Ingredients

6 tablespoons butter
1/2 onion, finely chopped
2 tablespoons all-purpose flour
2 teaspoons garlic powder
2 cups skim milk
1/2 cup grated Romano cheese
1 cup frozen green peas, thawed and drained
1/2 cup canned mushrooms, drained
10 ounces smoked salmon, chopped
1 (16 ounce) package penne pasta

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Melt butter in a large skillet over medium heat. Saute onion in butter until tender.

Stir flour and garlic powder into the butter and onions. Gradually stir in milk. Heat to just below boiling point, and then gradually stir in cheese until the sauce is smooth. Stir in peas and mushrooms., and cook over low heat for 4 minutes.

Toss in smoked salmon, and cook for 2 more minutes. Serve over pasta.

Mexican Egg Bake

Ingredients

6 (6 inch) corn tortillas
12 eggs
1/2 cup milk
1 cup Cheddar cheese
1 cup Monterey Jack cheese
1/4 cup chopped red bell pepper
1 (4 ounce) can diced green chilies, drained
1 tablespoon vegetable oil
1 1/4 cups sliced fresh mushrooms
1/2 green bell pepper, cut into 1 inch long strips
1 (10 ounce) can enchilada sauce

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan. Layer tortillas in bottom of pan so that edges overlap.

In a large bowl, beat together eggs and milk. Stir in cheeses, red pepper and green chiles. Pour egg mixture over tortillas.

Bake in preheated oven until eggs are set, about 25 to 35 minutes. Meanwhile, heat oil in a skillet or frying pan over medium heat. Add mushrooms and green pepper; saute until tender. Stir in enchilada sauce and heat until warmed through. Spoon enchilada sauce over baked eggs and serve.

Heather's Crawfish Etouffee

Ingredients

2 cups long grain white rice
4 cups water
1/2 cup margarine
1 large onion, chopped
1 medium green bell pepper,
chopped
2 cloves garlic, minced
1 (10.75 ounce) can condensed
cream of mushroom soup
1/2 cup water, or as needed
salt and black pepper to taste
cayenne pepper to taste
1 pound peeled crawfish tails

Directions

Combine the rice and water in a saucepan, and bring to a boil. Cover, and reduce heat to low. Simmer for 15 to 20 minutes, until rice is tender and water has been absorbed.

While the rice is cooking, melt the margarine in a large skillet over medium heat. Add the onions and bell pepper, and cook and stir until tender, 10 to 15 minutes. Stir in the garlic, and cook for a minute.

Mix in the cream of mushroom soup and water. Season to taste with salt, pepper and cayenne. Stir in the crawfish tails. Cover, reduce heat to low and simmer for 15 to 20 minutes, stirring occasionally. Water can be added to thin as needed. Serve over rice.

Onion Barley Casserole

Ingredients

1/2 cup barley
1 tablespoon cooking oil
1 1/2 cups water
1 teaspoon beef bouillon granules
1/4 teaspoon salt
1/2 cup sliced green onions
1 (4 ounce) can whole button mushrooms, drained

Directions

In an ovenproof skillet, saute barley in oil until golden brown. Stir in water, bouillon and salt; bring to boil. Remove from the heat; add onions and mushrooms. Cover and bake at 350 degrees F for 40-50 minutes or until barley is tender.

Japanese Soup with Tofu and Mushrooms

Ingredients

3 cups prepared dashi stock
1/4 cup sliced shiitake mushrooms
1 tablespoon miso paste
1 tablespoon soy sauce
1/8 cup cubed soft tofu
1 green onion, chopped

Directions

In a medium saucepan, bring stock to a boil; reduce heat to simmer, add mushrooms, and cook for 3 minutes. In a small bowl, mix miso paste and soy sauce together; stir into stock along with tofu. Simmer 5 minutes, and serve topped with green onion.

Fireball Mushrooms

Ingredients

1/4 cup margarine
1/2 bunch celery, diced
3 large onions, diced
1 1/2 tablespoons minced garlic
2 (6.5 ounce) cans chopped clams, drained
1/2 pound salad shrimp, chopped
2 teaspoons chicken bouillon granules
1/4 teaspoon cayenne pepper
1/4 teaspoon white pepper
2 cups croutons
1/4 cup seasoned bread crumbs
1/2 pound cooked lump crabmeat
1/4 cup margarine
1/4 cup dry white wine
16 large fresh white mushrooms, cleaned and stems removed
1 cup shredded Italian blend cheese

Directions

Heat 1/4 cup margarine in a large skillet, and cook and stir the celery, onion, and garlic over medium heat for about 5 minutes, until onion is translucent. Stir in the chopped clams and salad shrimp, and cook and stir about 3 more minutes, until the mixture is hot. Drain most of the liquid from the skillet, leaving about 1 tablespoon.

Sprinkle in the chicken bouillon granules, cayenne pepper, and white pepper, and stir. Gently stir in the croutons, bread crumbs, and crab meat.

Preheat an oven to 400 degrees F (200 degrees C).

Melt 1/4 cup of margarine in the bottom of a 9x13 inch baking dish, and pour in the white wine. Mound about 1/3 cup of filling into each mushroom cap, and place them into the baking dish. Sprinkle the Italian blend cheese over the mushroom caps.

Bake in the preheated oven for about 20 minutes, until the cheese is bubbling and starting to brown.

Veggie Vegetarian Chili

Ingredients

1 tablespoon vegetable oil
3 cloves garlic, minced
1 cup chopped onion
1 cup chopped carrots
1 cup chopped green bell pepper
1 cup chopped red bell pepper
2 tablespoons chili powder
1 1/2 cups chopped fresh mushrooms
1 (28 ounce) can whole peeled tomatoes with liquid, chopped
1 (15 ounce) can black beans, undrained
1 (15 ounce) can kidney beans, undrained
1 (15 ounce) can pinto beans, undrained
1 (15 ounce) can whole kernel corn, drained
1 tablespoon cumin
1 1/2 tablespoons dried oregano
1 1/2 tablespoons dried basil
1/2 tablespoon garlic powder

Directions

Heat the oil in a large pot over medium heat. Cook and stir the garlic, onion, and carrots in the pot until tender. Mix in the green bell pepper and red bell pepper. Season with chili powder. Continue cooking 5 minutes, or until peppers are tender.

Mix the mushrooms into the pot. Stir in the tomatoes with liquid, black beans with liquid, kidney beans with liquid, pinto beans with liquid, and corn. Season with cumin, oregano, basil, and garlic powder. Bring to a boil. Reduce heat to medium, cover, and cook 20 minutes, stirring occasionally.

Crunchy Green Beans

Ingredients

4 cups fresh or frozen green beans, cut into 2 inch pieces
1 1/2 cups diced celery
1 1/3 cups sliced fresh mushrooms
3 tablespoons vegetable oil
1 tablespoon cornstarch
1 cup cold water
1 tablespoon soy sauce
1 teaspoon beef bouillon granules
1/2 cup slivered almonds

Directions

Place the beans in a large saucepan and cover with water. Bring to a boil; cook, uncovered, for 8-10 minutes or until crisp-tender.

Meanwhile, in a skillet, saute celery and mushrooms in oil until tender. Combine cornstarch, cold water and soy sauce until smooth; stir into celery mixture. Stir in bouillon. bring to a boil over medium heat; cook and stir for 1 minute or until thickened. Drain beans and add to the celery mixture. Stir in almonds.

Ingredients

6 tablespoons butter, divided
2 onions, chopped
1 large portobello mushrooms,
sliced
1 1/2 cups sliced mushrooms
1/4 medium head cabbage, thinly
sliced
1 (32 ounce) jar sauerkraut,
drained and pressed
1/2 teaspoon white sugar
1/2 teaspoon dried thyme
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat 4 tablespoons of butter over medium heat; saute onions and mushrooms until tender.

In a medium saucepan over high heat, boil cabbage for 10 minutes.

In a 9 x 13 inch baking dish combine onions, mushrooms, cabbage, sauerkraut, sugar, thyme, salt and pepper; mix well. Dot remaining 2 tablespoons butter on top. Cover.

Bake in preheated oven for 1 hour, stirring every 20 minutes.

Sausage Stroganoff

Ingredients

1 pound Bob Evans® Original
Recipe Sausage Roll
1 (10.75 ounce) can condensed
cream of mushroom soup
1 cup beef broth
1 (2.5 ounce) can sliced
mushrooms, drained
1 teaspoon Worcestershire sauce
1/2 cup sour cream
8 ounces noodles, prepared
according to package directions

Directions

In large skillet over medium heat, crumble and cook sausage until browned. Stir in soup, broth, mushrooms and Worcestershire sauce. Bring to a boil and remove from heat. Stir in sour cream. Serve over hot noodles.

Quick Fettuccine Cacciatore

Ingredients

300 grams fettuccine, uncooked
2 teaspoons oil
1 pound boneless skinless
chicken breasts, cut into bite-
sized pieces
1 cup green pepper strips
1 cup sliced fresh mushrooms
1 (19 ounce) can stewed
tomatoes, undrained
1/4 cup KRAFT Zesty Italian
Dressing
1/2 cup KRAFT 4 Cheese Italiano
Shredded Cheese
1/2 cup chopped fresh basil

Directions

Cook pasta as directed on package.

Meanwhile, heat oil in large skillet on medium-high heat. Add chicken; cook and stir until no longer pink. Add peppers and mushrooms; cook 3 minutes, stirring occasionally. Stir in tomatoes and dressing; simmer on medium-low heat 5 minutes or until chicken is done.

Drain pasta. Toss with chicken mixture. Sprinkle with cheese and basil.

Mushroom Pork Tenderloin

Ingredients

1 (1 pound) pork tenderloin
1 clove garlic, peeled
Paprika
2 tablespoons butter
1 cup sliced fresh mushrooms
2 teaspoons lemon juice
1/4 teaspoon dried marjoram
salt and pepper to taste
1 tablespoon all-purpose flour
3/4 cup cold water
Hot cooked rice

Directions

Rub pork on all sides with garlic; sprinkle with paprika. In a large skillet, brown the pork in butter. Add the mushrooms, lemon juice, marjoram, salt and pepper. Turn meat to coat with seasonings. Cover and simmer for 25-30 minutes or until a meat thermometer reads 160 degrees F and juices run clear. Remove meat and keep warm.

In a small bowl, combine the flour and cold water until smooth; stir into the pan juices. Bring to a boil; cook and stir for 2 minutes or until thickened. Slice the pork; serve with gravy and rice.

Beefy Wild Rice Soup

Ingredients

1 pound ground beef
1/2 teaspoon Italian seasoning
6 cups water, divided
2 large onions, chopped
3 celery ribs, chopped
1 cup uncooked wild rice
2 teaspoons beef bouillon granules
1/2 teaspoon pepper
1/4 teaspoon hot pepper sauce
3 (10.75 ounce) cans condensed cream of mushroom soup, undiluted
1 (4 ounce) can mushroom stems and pieces, drained

Directions

In a Dutch oven or soup kettle, cook beef and Italian seasoning over medium heat until meat is no longer pink; drain. Add 2 cups water, onions, celery, rice, bouillon, pepper and hot pepper sauce; bring to a boil.

Reduce heat; cover and simmer for 45 minutes. Stir in the soup, mushrooms and remaining water. Cover and simmer for 30 minutes.

Suz's Vegetable Manicotti

Ingredients

6 manicotti shells
2 red bell pepper, cut into 1 inch pieces
2 large portobello mushrooms
1 (32 ounce) container part-skim ricotta cheese
2 cups shredded mozzarella cheese
1 egg
salt and pepper to taste
1/2 teaspoon Italian seasoning
1/2 teaspoon garlic powder
2 cups spaghetti sauce

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Place manicotti on a sheet of waxed paper or aluminum foil to cool.

Grill red bell pepper until its skin had dark spots and is tender; place on a plate to cool. Grill mushrooms until tender and most of the moisture is gone; place on a cool plate. In a medium bowl, combine ricotta cheese, 1 1/2 cups of mozzarella cheese, egg, salt and pepper to taste, Italian seasonings and garlic powder; mix well.

Preheat oven to 350 degrees (175 degrees C).

When cool chop mushrooms and add to cheese mixture. When peppers are cool, pinch skin and pull away; dice and place in cheese mixture.

In a 9x13 inch baking dish place a thin layer of the spaghetti sauce on the bottom. Stuff manicotti with mixture and place the manicotti in the baking dish. Pour the spaghetti sauce on top of the noodles and sprinkle with 1/2 cup of mozzarella cheese. Bake in preheated oven for 20 minutes.

Marinated Mushrooms with Blue Cheese

Ingredients

1/4 cup blue cheese, crumbled
1 cup vegetable oil
2 tablespoons lemon juice
1/4 cup white wine vinegar
2 cloves garlic, minced
2 teaspoons seasoning salt
1 teaspoon white sugar
1/2 teaspoon dry mustard
hot sauce to taste
2 cups fresh mushrooms, stems removed

Directions

In a medium bowl, mix together the blue cheese, vegetable oil, lemon juice, white wine vinegar, garlic, seasoning salt, white sugar, dry mustard and hot sauce. Stir in the mushrooms. Cover and refrigerate 4 to 6 hours before serving.

Pan-Seared Duck Breast with Blueberry Sauce

Ingredients

2 teaspoons salt
1 teaspoon fresh-ground black pepper
1 1/2 tablespoons dried thyme leaves
1 tablespoon crushed dried rosemary
3 tablespoons olive oil
4 potatoes, cubed
2 pints fresh or frozen blueberries
1/2 cup water
1/2 cup apple juice
1/2 cup white sugar
1 jalapeno pepper, finely chopped
3 slices pancetta or bacon, cut into thin strips
6 shallots, thinly sliced
1/2 cup sliced shiitake mushrooms
2 pounds bok choy, sliced
4 (8 ounce) boneless duck breast halves
2 tablespoons vegetable oil
1 tablespoon butter
2 tablespoons aged balsamic vinegar

Directions

Preheat oven to 375 degrees F (190 degrees C). In a small bowl mix together the salt, ground black pepper, thyme, and rosemary; set aside. This will be your spice blend for seasoning the roasted potatoes and the duck breasts.

Place cubed potatoes into a 9x13 inch baking dish. Drizzle with olive oil and sprinkle 2 tablespoons of your spice blend over the top of the potatoes. Toss the potatoes in the pan until they are evenly coated with oil and seasonings. Spread into a single layer across the bottom of the baking dish and bake for 35 to 40 minutes in the preheated oven.

While the potatoes are roasting, stir together the blueberries, water, apple juice, sugar, and jalapeno in a small saucepan. Bring to a boil over medium-high heat, then reduce heat to low, and simmer until the mixture has reduced to the consistency of syrup, about 10 minutes.

Cook the pancetta in a large skillet over medium heat until crispy. Remove the pancetta to drain on a paper towel, leaving the drippings in the skillet. Add the shallots and the mushrooms to the hot skillet; stir and cook them until soft and just beginning to brown. Remove the shallots and mushrooms and set aside. Increase heat to medium-high and place the bok choy in the hot skillet. Stir and cook the bok choy until the leaves are wilted and the white stalk pieces are tender, about 5 minutes. Return the shallots, mushrooms, and pancetta to the skillet, turn off the heat and set aside.

Rinse the duck breast halves and pat dry. Rub the remaining spice blend onto both sides of the duck breasts. Preheat a large skillet over medium-high heat, when the pan is hot put in the vegetable oil and butter. Immediately place the duck breasts in the pan, skin and fat side down. Do not move the duck breasts until the skin is deep brown, about 5 minutes. Turn the breasts and cook until the internal temperature of the thickest part is 160 degrees F (71 degrees C) for well done. Remove the duck from the pan and place on a plate, covered with foil to rest for 5 minutes. While the duck is resting, place the skillet with the bok choy mixture onto a burner over medium heat to warm through.

Slice each duck breast diagonally into 1/2 inch strips. Divide the bok choy mixture among four plates and drizzle each serving with

Ham-Stuffed Manicotti

Ingredients

8 manicotti shells
1/2 cup chopped onion
1 tablespoon vegetable oil
3 cups ground cooked ham
1 (4 ounce) can sliced mushrooms, drained
1 cup shredded Swiss cheese, divided
3 tablespoons grated Parmesan cheese
1/4 green pepper, chopped
3 tablespoons butter or margarine
3 tablespoons all-purpose flour
2 cups milk
Paprika
Chopped fresh parsley

Directions

Cook manicotti according to package directions; set aside. In a large skillet, saute onion in oil until tender. Remove from heat. Add ham, mushrooms, half of Swiss cheese and Parmesan; set aside. In a saucepan, saute green pepper in butter until tender. Stir in flour until thoroughly combined. Add milk; cook, stirring constantly, until thickened and bubbly. Mix a quarter of the sauce into ham mixture. Stuff shells with about 1/3 cup of filling each. Place in a greased 11-in. x 7-in. x 2-in. baking dish. Top with remaining sauce; sprinkle with paprika. Cover and bake at 350 degrees F for 30 minutes or until heated through. Sprinkle with parsley and remaining Swiss cheese before serving.

Honey Curried Roasted Chicken and Vegetables

Ingredients

1 (3 pound) whole chicken
4 medium red potatoes, peeled and quartered
6 carrots, cut into 1/2 inch pieces
2/3 cup honey
1/3 cup Dijon mustard
3 tablespoons butter
2 tablespoons finely chopped onion
2 1/2 teaspoons curry powder
1/2 teaspoon salt
1/4 teaspoon red pepper flakes
1/4 teaspoon ground ginger
1/4 teaspoon finely chopped garlic
12 whole fresh mushrooms
2 apples, cored and quartered (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the chicken breast side down on a rack in a roasting pan, and roast 1 hour in the preheated oven.

Place the potatoes and carrots in a pot with enough water to cover, and bring to a boil. Cook 20 minutes, or until tender.

In a saucepan, mix the honey, mustard, butter, onion, curry powder, salt, cayenne pepper, ginger, and garlic. Bring to a boil, stirring constantly. Remove from heat, and set aside.

Drain the drippings from the roasting pan. Arrange the potatoes, carrots, mushrooms, and apples around the chicken. Drizzle the chicken and vegetables with the honey mixture. Continue roasting 20 minutes, or until the glaze has browned. The chicken meat should reach an internal temperature of 180 degrees F (85 degrees C).

Roast Pork Paprikash

Ingredients

7 cloves garlic, divided
1 (3 pound) boneless pork loin roast
1 teaspoon salt, divided
1/4 teaspoon pepper
2 tablespoons Dijon mustard
2 large tomatoes, peeled, seeded, and quartered
3 medium onions, coarsely chopped
2 celery ribs, chopped
1 medium green pepper, chopped
1 (14.5 ounce) can beef broth
2 teaspoons paprika, divided
1/2 pound fresh mushrooms, sliced
2 tablespoons butter
2 teaspoons all-purpose flour
1 tablespoon lemon juice
1/2 teaspoon dried thyme

Directions

Cut six garlic cloves into slices. With a knife, cut slits in roast; insert garlic slices. Rub meat with 3/4 teaspoon salt and pepper. In a large nonstick skillet coated with nonstick cooking spray, brown meat on all sides. Remove pork from pan. With a spatula, spread mustard over roast.

In a roasting pan, place the tomatoes, onions, celery and green pepper. Add broth. Place roast on vegetables. Sprinkle roast and vegetables with 1/2 teaspoon paprika. Bake, uncovered, at 350 degrees F for 65-75 minutes or until a meat thermometer reads 160 degrees F. Remove meat to a serving platter and keep warm.

For gravy, strain vegetable, reserving cooking liquid. Set vegetables aside. Skim fat from liquid. In a food processor or blender, puree vegetables and 1/2 cup cooking liquid until smooth. Combine 1 cup pureed vegetables and remaining cooking liquid. Add enough water to measure 2-1/2 cups; set aside.

In a saucepan, cook mushrooms and remaining garlic in butter until tender. Stir in flour until blended; cook and stir for 1-2 minutes. Add lemon juice, thyme, remaining salt and paprika and reserved pureed vegetable mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with roast.

Beef Spinach Hot Dish

Ingredients

- 1 pound ground beef
- 1 medium onion, chopped
- 2 garlic cloves, minced
- 1 (4 ounce) can mushroom stems and pieces, drained
- 1 teaspoon salt
- 1 teaspoon dried oregano
- 1/4 teaspoon pepper
- 2 (10 ounce) packages frozen chopped spinach, thawed and squeezed dry
- 1 (10.75 ounce) can condensed cream of celery soup, undiluted
- 1 cup sour cream
- 2 cups shredded mozzarella cheese, divided

Directions

In a large skillet, cook beef, onion and garlic over medium heat until the meat is no longer pink; drain. Stir in the mushrooms, salt, oregano and pepper. Add the spinach, soup and sour cream. Stir in half of the mozzarella cheese.

Transfer to a greased 2-qt. baking dish. Bake, uncovered, at 350 degrees F for 15 minutes. Sprinkle with the remaining cheese; bake 5 minutes longer or until cheese is melted.

Calico Squash Casserole

Ingredients

2 cups sliced yellow squash
1 cup sliced zucchini
1 onion, chopped
1/4 cup sliced green onion
1 cup water
1 teaspoon salt, divided
2 cups crushed buttery round crackers
1/2 cup melted butter
1 (10.75 ounce) can condensed cream of mushroom soup
1 (8 ounce) can sliced water chestnuts, drained
1 large carrot, shredded
1/2 cup mayonnaise
1/2 (4 ounce) jar diced pimento peppers, drained
1 teaspoon sage
1/2 teaspoon white pepper
1 cup shredded sharp Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large saucepan combine yellow squash, zucchini, onion, green onion, water and 1/2 teaspoon salt. Cover and cook over medium heat about 6 minutes. Drain well and set aside.

In a medium bowl combine cracker crumbs and butter. Mix well and spread half of the mixture into the bottom of a 9x13 inch casserole dish.

In a large bowl combine soup, water chestnuts, carrots, mayonnaise, pimentos, sage, pepper and remaining 1/2 teaspoon salt. Fold in squash mixture and spoon over crumb crust. Sprinkle cheese on top, and then the remaining cracker crumbs.

Bake in preheated oven for 20 to 30 minutes, or until firm and heated through.

Steakhouse Grillers Prime Patty Melt

Ingredients

2 teaspoons butter or margarine
1 cup thinly sliced red onion
1 cup sliced fresh mushrooms
2 Morningstar Farms® Grillers®
Prime Veggie Burgers
2 teaspoons butter or margarine,
softened
4 slices marble rye bread
1 tablespoon steak sauce
2 (1 ounce) slices Swiss cheese

Directions

In large nonstick skillet melt 2 teaspoons butter. Add onion. Cook, uncovered, over medium-low heat about 10 minutes or until onion is tender and beginning to brown, stirring occasionally.

Add mushrooms to onion. Cook, stirring occasionally, over medium-low heat for 3 to 4 minutes or until mushrooms are tender. Remove from skillet. Keep warm.

Add burgers to same skillet. Cook over medium heat, uncovered, for 7 to 8 minutes or until heated through, turning once. Remove from skillet. Keep warm.

Remove skillet from heat. Carefully wipe out skillet with paper towel. Lightly spread 2 teaspoons softened butter on one side of bread slices. Place two bread slices, butter side down, in skillet. Top with burgers, steak sauce, onion mixture and cheese. Place remaining bread slices, butter side up, on top. Cook, covered, over medium-low heat for 2 to 4 minutes or until golden brown on bottoms. Turn. Cook, uncovered, for 2 to 3 minutes more or until cheese melts and bread is golden brown. Cut in half. Serve immediately.

ON THE GRILL: Preheat grill. Use a food thermometer to be sure patties reach minimum internal temperature of 160 degrees F.

Chicken or Turkey Tetrazzini Deluxe

Ingredients

1 (16 ounce) package linguine pasta
1/2 cup butter
3 cups sliced fresh mushrooms
1 cup minced onion
1 cup minced green bell pepper
2 (10.75 ounce) cans condensed cream of mushroom soup
2 cups chicken broth
2 (10.75 ounce) cans water
2 cups shredded sharp Cheddar cheese
1 (10 ounce) package frozen green peas
1/2 cup cooking sherry
1 teaspoon Worcestershire sauce
1 teaspoon salt
1/4 teaspoon ground black pepper
4 cups chopped cooked chicken breast
1 cup grated Parmesan cheese
paprika to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and set aside.

Preheat oven to 375 degrees F (190 degrees C).

Meanwhile, melt butter in a large saucepan over medium heat. Add mushrooms, onion and bell pepper and saute until tender. Stir in cream of mushroom soup, chicken broth and water and cook, stirring, until heated through. Stir in pasta, Cheddar cheese, peas, sherry, Worcestershire sauce, salt, pepper and chicken. Mix well and transfer mixture to a lightly greased 11x14 inch baking dish. Sprinkle with Parmesan cheese and paprika.

Bake in the preheated oven for 25 to 35 minutes, or until heated through.

Rach's Broccoli Casserole

Ingredients

2 eggs
1 cup mayonnaise
1 cup condensed cream of mushroom soup
2 (10 ounce) packages frozen chopped broccoli, thawed
1 cup shredded Cheddar cheese
1 onion, chopped
1/2 cup butter, cut into pieces
3/4 cup crushed buttery round crackers (such as Ritz®)

Directions

Preheat an oven to 325 degrees F (165 degrees C).

Beat the eggs in a mixing bowl; whisk in the mayonnaise, cream of mushroom soup, broccoli, Cheddar cheese, onion, and butter. Spoon into a 2 quart casserole dish; sprinkle with the crushed crackers.

Bake in the preheated oven until hot and bubbly, 30 to 40 minutes.

Green Bean Casserole I

Ingredients

2 (15 ounce) cans cut green beans, drained
3/4 cup milk
1 (10.75 ounce) can condensed cream of mushroom soup
1 (2.8 ounce) can French fried onions
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium casserole dish mix together green beans, milk, cream of mushroom soup, and 1/2 of the can of onions.

Bake for 25 minutes in the preheated oven, until heated through and bubbly. Sprinkle remaining onions over the top, and return to the oven for 5 minutes. Season with salt and pepper to taste.

Lobster Mornay Sauce

Ingredients

1/4 cup butter
1 cup sliced fresh mushrooms
1 pound lobster meat, diced
1/4 cup all-purpose flour
1 cup chicken broth
1 cup heavy cream
1/2 teaspoon pepper
1/2 cup freshly grated Parmesan cheese

Directions

Melt the butter in a medium saucepan over medium heat. Slowly cook and stir mushrooms in the butter until tender. Mix in lobster meat. Cook until opaque. Remove mushrooms and lobster from saucepan and set aside.

Reduce heat to low. Place flour in pan. Cook and stir approximately 2 minutes, then stir in chicken broth, heavy cream and pepper. Simmer 5 to 10 minutes, or until thickened.

Stir mushrooms, lobster and Parmesan cheese into the sauce mixture. Continue cooking 5 minutes.

Creame Fraiche Chicken

Ingredients

6 skinless, boneless chicken breast halves
1/4 cup white wine
salt and pepper to taste
1 (8 ounce) package pasta, your choice of shape
1 large white onion, chopped
1 tablespoon chopped garlic
2 (8 ounce) packages sliced fresh mushrooms
2 cups creme fraiche
1/2 cup grated Parmesan cheese for topping
3 tablespoons sour cream

Directions

In a large skillet, saute chicken breasts in oil over medium high heat. Once breasts are browned, add white wine and salt and pepper to taste. Let simmer for 15 to 20 minutes, or until chicken is cooked through and juices run clear.

Meanwhile, To Cook Pasta: Bring a large pot of salted water to a boil. Add pasta to boiling water, cook for 8 to 10 minutes or until al dente. Drain.

When chicken is cooked, remove from skillet and cube. Set aside. Saute onion and garlic in remaining juices. Once onions are translucent, add mushrooms and saute until soft. Add cubed chicken, creme fraiche and sour cream (to desired thickness). Stir all together and heat through. Put hot cooked pasta on plate, top with chicken and sauce and sprinkle with grated Parmesan cheese.

Blend of the Bayou

Ingredients

1 (8 ounce) package cream cheese, cubed
4 tablespoons butter or margarine, divided
1 large onion, chopped
2 celery ribs, chopped
1 large green pepper, chopped
1 pound cooked medium shrimp, peeled and deveined
2 (6 ounce) cans crabmeat - drained, flaked and cartilage removed
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 (4.5 ounce) jar sliced mushrooms, drained
1 teaspoon garlic salt
3/4 teaspoon hot pepper sauce
1/2 teaspoon cayenne pepper
3/4 cup cooked rice
3/4 cup shredded Cheddar cheese
1/2 cup crushed butter-flavored crackers

Directions

In a small saucepan, cook and stir the cream cheese and 2 tablespoons butter over low heat until melted and smooth. In a large skillet, saute the onion, celery and green pepper in remaining butter until tender. Stir in the shrimp, crab, soup, mushrooms, garlic salt, hot pepper sauce, cayenne and rice.

Transfer to a greased 2-qt. baking dish. Combine cheese and cracker crumbs; sprinkle over the top. Bake, uncovered, at 350 degrees F for 25-30 minutes or until bubbly.

Chicken Chile Spaghetti

Ingredients

1 (2 to 3 pound) whole chicken
12 ounces vermicelli pasta
3/4 cup butter
4 stalks celery, chopped
1 clove garlic, minced
1 onion, chopped
1 green bell pepper, chopped
2 (10 ounce) cans diced tomatoes
with green chile peppers
1 pound processed cheese,
cubed
2 (4.5 ounce) cans sliced
mushrooms

Directions

Place whole chicken in large pot or Dutch oven and cover with water. Bring to a boil, reduce heat and simmer 40 to 60 minutes, until tender. Remove chicken from pot, reserving broth. Skin and bone chicken; set meat aside.

Preheat oven to 350 degrees F (175 degrees C).

Bring chicken broth to a boil. Stir in pasta and cook 8 to 10 minutes, until al dente. Remove pasta from pot and set aside.

In a large skillet over medium heat, melt butter. Cook celery, garlic, onion and bell pepper in butter until tender. Toss celery mixture with pasta, diced tomatoes and green chiles, processed cheese, sliced mushrooms and chicken meat. Place in 9x13 inch baking dish. Pour reserved chicken broth over to moisten.

Bake in preheated oven 20 minutes, until hot and bubbly.

Spaghetti Pie

Ingredients

6 ounces uncooked spaghetti
1/2 cup egg substitute
1/2 cup grated Parmesan cheese,
divided
3 ounces reduced-fat cream
cheese
1/2 cup reduced-fat sour cream
1/2 cup chopped green pepper
1/2 pound fresh mushrooms,
sliced
4 garlic cloves, minced
2 tablespoons butter or stick
margarine
2 cups meatless spaghetti sauce
1/2 cup shredded part-skim
mozzarella cheese

Directions

Cook spaghetti according to package directions; drain. Add the egg substitute and 1/4 cup Parmesan cheese. Press onto the bottom and up the sides of a 9-in. deep-dish pie plate coated with nonstick cooking spray. In a mixing bowl, beat the cream cheese, sour cream, green pepper and remaining Parmesan cheese. Spread over spaghetti crust.

In a nonstick skillet, saute mushrooms and garlic in butter until tender. Spoon over cheese mixture. Spread with spaghetti sauce. Bake, uncovered, at 350 degrees F for 20 minutes. Sprinkle with mozzarella cheese; bake 5 minutes longer or until cheese is melted. Let stand for 10-15 minutes before cutting.

Crawfish Etouffee

Ingredients

1 tablespoon butter
3/4 cup sweet onion, diced
2 cloves garlic, chopped
1/2 cup green bell pepper, diced
1/4 cup celery, diced
1 (10.5 ounce) can condensed cream of mushroom soup
1/2 cup condensed cream of celery soup
1 cup water
1 teaspoon paprika
1/2 teaspoon ground mustard seed
1/2 teaspoon Worcestershire sauce
1/2 teaspoon cayenne pepper, or to taste
salt to taste
1/2 pound crawfish, peeled
3 tablespoons green onions, sliced
2 tablespoons fresh parsley, chopped
3 cups cooked rice

Directions

Heat butter in a large skillet over medium heat. Stir in onion, garlic, green pepper, and celery; cook until soft, about 5 minutes. Stir in cream of mushroom soup, cream of celery soup, and water. Season with paprika, mustard seed, Worcestershire sauce, cayenne pepper, and salt. Stir in crawfish. Bring to a simmer, then stir in green onion and parsley; cook until crawfish are done. Serve over cooked rice.

Stuffed Peppers with Turkey and Vegetables

Ingredients

4 green bell peppers, tops removed, seeded
1 pound ground turkey
2 tablespoons olive oil
1/2 onion, chopped
1 cup sliced mushrooms
1 zucchini, chopped
1/2 red bell pepper, chopped
1/2 yellow bell pepper, chopped
1 cup fresh spinach
1 (14.5 ounce) can diced tomatoes, drained
1 tablespoon tomato paste
Italian seasoning to taste
garlic powder to taste
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Wrap the green bell peppers in aluminum foil, and place in a baking dish. Bake 15 minutes in the preheated oven. Remove from heat.

In a skillet over medium heat, cook the turkey until evenly brown. Set aside. Heat oil in the skillet, and cook onion, mushrooms, zucchini, red bell pepper, yellow bell pepper, and spinach until tender. Return turkey to the skillet. Mix in the tomatoes and tomato paste, and season with Italian seasoning, garlic powder, salt, and pepper. Stuff the green peppers with the skillet mixture.

Return peppers to the oven, and continue cooking 15 minutes.

Hot-and-Sour Prawn Soup with Lemon Grass

Ingredients

1 pound tiger prawns with shell
4 cups chicken stock
3 stalks lemon grass
3 tablespoons fish sauce
1/4 cup lime juice
2 tablespoons chopped green onion
10 kaffir lime leaves, torn in half
1 cup straw mushrooms
1 tablespoon chopped fresh cilantro
4 red chile peppers, seeded and chopped
2 green onions, chopped

Directions

Shell and devein the prawns, reserving the shells. Rinse the shells and place them in a large saucepan with the chicken stock. Bruise the lemon grass stalks, and add them to the broth along with half of the lime leaves. Bring to a boil, then reduce heat to low, and simmer gently until the lemon grass changes color, and the stock becomes fragrant, about 5 minutes. Strain the stock and return to the saucepan. Discard the solids.

Return the stock to a simmer, and add the mushrooms and prawns. Cook until the prawns are pink. Stir in the fish sauce, lime juice, 2 tablespoons green onion, cilantro, red chilies, and remaining lime leaves. Taste, and adjust seasoning if necessary. The soup should be sour, salty, spicy and hot. Garnish with remaining green onions.

Brown Rice and Black Bean Casserole

Ingredients

1/3 cup brown rice
1 cup vegetable broth
1 tablespoon olive oil
1/3 cup diced onion
1 medium zucchini, thinly sliced
2 cooked skinless boneless chicken breast halves, chopped
1/2 cup sliced mushrooms
1/2 teaspoon cumin
salt to taste
ground cayenne pepper to taste
1 (15 ounce) can black beans, drained
1 (4 ounce) can diced green chile peppers, drained
1/3 cup shredded carrots
2 cups shredded Swiss cheese

Directions

Mix the rice and vegetable broth in a pot, and bring to a boil. Reduce heat to low, cover, and simmer 45 minutes, or until rice is tender.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a large casserole dish.

Heat the olive oil in a skillet over medium heat, and cook the onion until tender. Mix in the zucchini, chicken, and mushrooms. Season with cumin, salt, and ground cayenne pepper. Cook and stir until zucchini is lightly browned and chicken is heated through.

In large bowl, mix the cooked rice, onion, zucchini, chicken, mushrooms, beans, chiles, carrots, and 1/2 the Swiss cheese. Transfer to the prepared casserole dish, and sprinkle with remaining cheese.

Cover casserole loosely with foil, and bake 30 minutes in the preheated oven. Uncover, and continue baking 10 minutes, or until bubbly and lightly browned.

Portobello Pot Pie

Ingredients

2 (9 inch) unbaked pie crusts
6 small red potatoes
3 tablespoons olive oil
1 cup sliced onion
1 cup thinly sliced fresh shiitake mushrooms
3 1/2 cups water
1/4 cup tamari or soy sauce
5 tablespoons rice flour
2 portobello mushroom caps, cut into bite size pieces
1 teaspoon dried thyme
2 teaspoons dried sage
2 stalks celery, chopped
1 carrot, cubed

Directions

Preheat the oven to 350 degrees F (175 degrees C). Press one of the pie crusts into and up the sides of a 9 inch pie plate.

Bring a saucepan of water to a boil. Add potatoes, and cook until tender, 10 to 15 minutes. Drain, and cut into cubes. Set aside.

Heat 1 tablespoon of olive oil in a large saucepan over low heat. Add onion and shiitake mushrooms, cover, and let the mushrooms sweat for about 7 minutes, stirring occasionally. Pour in the water and tamari, and bring to a boil. Whisk in rice flour, stirring until there are no lumps. Allow to simmer.

Heat remaining olive oil in a large skillet over medium-high heat. Add portobello pieces, and saute briefly until mushrooms are browned on the outside. Add mushrooms to the gravy mixture along with the carrots, celery and potatoes. Simmer for about 10 minutes, stirring occasionally. Season with thyme and sage. Pour the mixture into the prepared crust. Cover with the other pie crust, and crimp edges to seal. Make a few slits in the top crust to vent steam.

Bake for 40 minutes in the preheated oven, until crust is golden brown.

Bee's Mac and Cheese Bake

Ingredients

1 (16 ounce) package uncooked pasta shells
1 (10.75 ounce) can condensed cream of mushroom soup
1 (16 ounce) package shredded Cheddar cheese
1 (2.5 ounce) jar chopped pimentos, drained
4 ounces soda crackers, crushed

Directions

Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a large casserole dish.

Bring a large pot of lightly salted water to a boil. Stir in shell pasta and cook 12 minutes, or until tender but still firm. Drain, and transfer to a large bowl.

Mix cream of mushroom soup, Cheddar cheese, and pimentos with the pasta. Pour into the prepared casserole dish. Top with crushed crackers.

Cover dish, and bake 30 minutes in the preheated oven. Remove cover, and continue baking 15 minutes, until cheese is bubbly and crackers are lightly browned.

Easy Creamy Chicken Mushroom Sauce

Ingredients

1 tablespoon butter
1 onion, chopped
1 pound fresh mushrooms, sliced
5 cloves garlic, minced
1 pound small shell pasta
1 (10.75 ounce) can condensed cream of mushroom soup
1/8 cup heavy cream
5 teaspoons ground black pepper, or to taste
2 tablespoons paprika
1 pinch salt
3 cups shredded Medium Cheddar cheese
2 cups chicken breasts, cooked and chopped

Directions

In a large skillet, melt butter over medium heat and add onion, mushrooms and garlic; saute until golden brown.

Bring a large pot of lightly salted water to a boil; add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large saucepan over medium-low heat, combine soup, cream, ground black pepper, paprika and salt; heat until sauce thickens.

Add mushroom mixture to sauce and bring to a slow boil over medium heat; stir in cheese and chopped chicken.

Pour sauce onto pasta; serve.

Beef Burgundy Casserole

Ingredients

2 pounds beef roast, cut into cubes
1/2 (1 ounce) package herb and lemon soup mix
1 cube beef bouillon
1/2 cup chopped onion
1 (10.75 ounce) can condensed cream of mushroom soup
1 (4.5 ounce) can mushrooms, drained
1/2 cup Burgundy wine
4 cups cooked egg noodles

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large bowl combine the beef, dry soup mix, bouillon, onion and soup. Mix all together and pour mixture into a lightly greased 9x13 inch baking dish. Cover and bake in the preheated oven for 4 hours.

Add mushrooms and wine and bake for another 10 minutes. Add cooked egg noodles and mix all together. Serve with fresh bread and a green salad, if desired.

Chicken and Shrimp

Ingredients

5 tablespoons olive oil, divided
1 (8 ounce) package sliced fresh mushrooms
1 onion, chopped
2 cloves garlic, chopped
1 pound large shrimp, peeled and deveined
1 1/4 teaspoons salt, divided
4 skinless, boneless chicken breast halves - cut into 1 inch cubes
3 tablespoons all-purpose flour, divided
1/4 cup dry white wine
1 1/4 cups water
ground black pepper to taste

Directions

Heat 1 tablespoon oil in a large skillet over medium high heat. Saute mushrooms until golden; remove from skillet with a slotted spoon and set aside.

Add another 2 tablespoons oil to skillet. Saute onion, garlic and shrimp until opaque. Remove from skillet and add to mushrooms.

In a shallow dish or bowl mix 2 tablespoons flour with 3/4 teaspoon salt. Dredge chicken in flour to coat. Add 1 tablespoon oil to skillet and saute chicken in oil for 3 to 5 minutes or until no longer pink. Add chicken to mushroom/shrimp mixture.

Heat 1 tablespoon oil in skillet and stir in 1 tablespoon flour. Cook about 30 seconds, stirring constantly, until brown. Stir in wine, 1/2 teaspoon salt and water. Boil for 1 minute.

Reduce heat to medium low and return shrimp and chicken mixture to skillet. Simmer for about 10 minutes, season with pepper and serve.

Stuffed Mushrooms Casino

Ingredients

24 large fresh mushrooms
1/2 cup butter
1 tablespoon all-purpose flour
1/3 cup chopped green onions
1/3 cup sherry
1 (16 ounce) can minced clams,
drained with juice reserved
3 cloves garlic, peeled and
minced
1/2 cup seasoned bread crumbs
ground black pepper to taste
1 teaspoon Italian-style seasoning
1/2 cup bacon bits
1/3 cup grated Romano cheese
1/2 cup butter, melted
1 lemon - cut into wedges, for
garnish

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium baking sheet.

Remove stems from mushrooms. Reserve and chop approximately 1/2. Arrange mushroom caps in a single layer on the prepared baking sheet so that the edges of the caps touch one another. Set aside.

In a small saucepan over medium heat, melt 1/2 cup butter. Place reserved, chopped mushroom stems in the pan, and slowly cook and stir until soft. Stir in the flour to coat mushroom stems. Mix in green onions, sherry, minced clams and 1/2 their reserved juice (discard remainder), garlic, bread crumbs, pepper, Italian-style seasoning and bacon bits. Continue cooking approximately 3 minutes, until all ingredients are well mixed. Remove from heat and stir in Romano cheese. Allow mixture to cool approximately 5 minutes.

Fill the mushroom caps generously with the mixture. Drizzle with melted butter.

Bake in the preheated oven 20 to 25 minutes, until lightly browned. Serve with lemon wedges.

Mozzarella Mushrooms

Ingredients

1 pound fresh button mushrooms,
sliced into thirds
1/2 cup Italian-style salad
dressing
1 cup Italian seasoned bread
crumbs
8 ounces shredded mozzarella
cheese

Directions

Preheat the oven to 375 degrees F (190 degrees C).

Dip each slice of mushroom in the salad dressing, then into the bread crumbs. Layer the coated mushroom slices into a 2 quart casserole dish. Pour in any remaining dressing (or even more if you like), and sprinkle with any remaining breadcrumbs. Sprinkle the shredded mozzarella cheese over the top.

Bake, uncovered, for 20 to 25 minutes in the preheated oven, or until the cheese is melted and bubbly.

Mandarin Chicken Skillet

Ingredients

1 cup fresh broccoli florets
1 tablespoon butter
2 pounds skinless, boneless chicken breast meat - cubed
1 1/2 cups sliced fresh mushrooms
3 teaspoons all-purpose flour
2/3 cup water
1/3 cup undiluted, thawed orange juice concentrate
2 cubes chicken bouillon
1 (11 ounce) can mandarin orange segments, drained
1/4 cup sliced green onion

Directions

Place broccoli in a steamer over 1 inch of boiling water, and cover. Cook until tender but still firm, about 2 to 6 minutes. Drain, cool and set aside.

Heat butter in a large skillet over medium high heat. Saute chicken in butter until browned. Remove from skillet and set aside.

Saute mushrooms in skillet for 1 minute; remove from skillet and set aside. Stir in flour, water, orange juice concentrate and seasoning.

Heat to boiling, stirring. Simmer, stirring, for 4 minutes. Return chicken and mushrooms to skillet; stir in orange segments, green onion and broccoli. Heat through and serve.

Pickled Mushrooms

Ingredients

1/2 cup red wine vinegar
1/2 cup water
2 bay leaves
2 tablespoons sugar
1 1/2 teaspoons salt
1 garlic clove, minced
1 pound fresh mushrooms,
quartered

Directions

In a saucepan over medium heat, combine the vinegar, water, bay leaves, sugar, salt and garlic. Add mushrooms. Bring to a boil; boil for 2 minutes. Cool slightly. Transfer to a bowl; cover and refrigerate for 8 hours or overnight. Discard bay leaves before serving.

Cabbage Veggie Cream Soup

Ingredients

1 pound elk breakfast sausage
2 tablespoons olive oil
3 cloves garlic, minced
2 teaspoons minced fresh ginger root
1 onion, chopped
2 cups cubed butternut squash
2 beets, sliced into rounds
4 red potatoes, diced
4 carrots, chopped
1/2 medium head green cabbage, chopped
1 teaspoon hot pepper sauce (such as Tabasco®), or to taste
2 teaspoons dried dill weed
2 teaspoons dried rubbed sage
2 teaspoons dried thyme leaves
salt and black pepper to taste
2 quarts chicken broth
1 (10.75 ounce) can condensed cream of mushroom soup
1/4 cup red wine vinegar

Directions

Heat a large pot over medium-high heat. Cook and stir the sausage in the hot pot until crumbly, evenly browned, and no longer pink. Drain and discard any excess grease; reserve the browned sausage.

Pour the olive oil into the pot; stir in the garlic, ginger, onion, butternut squash, beets, red potatoes, carrots, and cabbage. Cook and stir for 10 minutes. Season with hot pepper sauce, dill, sage, thyme, salt, and pepper. Add the browned sausage, chicken broth, cream of mushroom soup, and vinegar. Bring to a simmer over high heat. Reduce heat to medium-low, cover, and simmer until all of the vegetables are tender, about 30 minutes.

Christmas Brunch Casserole

Ingredients

- 1 pound bacon
- 1 tablespoon butter
- 2 onions, chopped
- 2 cups fresh sliced mushrooms
- 4 cups frozen hash brown potatoes, thawed
- 1 teaspoon salt
- 1/4 teaspoon garlic salt
- 1/2 teaspoon ground black pepper
- 4 eggs
- 1 1/2 cups milk
- 1 pinch dried parsley
- 1 cup shredded Cheddar cheese

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside. In a separate skillet, melt the butter and fry onions and mushrooms until tender.

Grease a 9x13 inch casserole dish. Place potatoes in bottom of prepared dish. Sprinkle with salt, garlic salt, and pepper. Top with bacon, then onions and mushrooms.

In a large bowl, beat eggs with milk and parsley. Pour over casserole. Top with grated cheese. Cover and refrigerate overnight.

Preheat oven to 400 degrees F (200 degrees C).

Bake in preheated oven for 1 hour or until set. If preparing and baking the same day, cook for 45 minutes.

Campbell's Kitchen Turkey and Stuffing Casserole

Ingredients

Vegetable cooking spray
1 (10.75 ounce) can
Campbell's® Condensed Cream
of Mushroom Soup (Regular or
98% Fat Free)
1 cup milk or water
1 (16 ounce) bag frozen vegetable
combination (broccoli, cauliflower,
carrots), thawed
2 cups cubed cooked chicken or
turkey
4 cups Pepperidge Farm® Herb
Seasoned Stuffing
1 cup shredded Swiss or Cheddar
cheese

Directions

Heat the oven to 400 degrees F. Spray a 2-quart casserole with the cooking spray.

Stir the soup and milk in a large bowl. Add the vegetables, turkey and stuffing and mix lightly. Spoon the turkey mixture into the casserole.

Bake for 20 minutes or until the turkey mixture is hot and bubbling. Stir the turkey mixture. Top with the cheese.

Bake for 5 minutes or until the cheese is melted.

Sauerkraut Hot Dish

Ingredients

1 1/2 pounds pork steak, cubed
1 medium onion, chopped
2 celery stalks, chopped
1 (16 ounce) can sauerkraut,
undrained
8 ounces noodles, cooked and
drained
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1 (4 ounce) can mushrooms,
drained
salt and pepper to taste

Directions

In a large skillet, brown meat. Add the onions and celery; cook until onions are transparent. Stir in sauerkraut, noodles, soup and mushrooms; season with salt and pepper. Spoon into a greased 2-qt. casserole. Cover and bake at 350 degrees F for 1-1/2 hours or until the meat is tender. Stir occasionally.

Shepherd's Pie

Ingredients

5 potatoes, peeled and quartered
1 pound lean ground beef
1 (4 ounce) can sliced mushrooms
1 (15 ounce) can mixed vegetables
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of celery soup
salt and pepper to taste
3 tablespoons butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Coat a 9x13 baking dish with cooking spray.

Bring a large pot of salted water to a boil. Cook potatoes in boiling water until tender, about 15 minutes. Drain, reserving some of the cooking liquid. Mash potatoes with a little of the cooking liquid. Set aside.

In a large skillet, cook ground beef until brown over medium-high heat. Drain fat from pan. Stir in mushrooms, mixed vegetables, mushroom soup, celery soup, and salt and pepper; heat through. Pour into prepared baking dish, cover with mashed potatoes, and dot with butter.

Bake in preheated oven for 30 minutes, or until potatoes are golden and beef and vegetable mixture is hot and bubbly.

Chicken with Veggies

Ingredients

2 tablespoons all-purpose flour
2 teaspoons garlic powder, divided
3/4 teaspoon salt, divided
1/2 teaspoon pepper, divided
1 pound skinless, boneless chicken breast halves - cubed
2 tablespoons olive or vegetable oil
1/4 cup white wine or chicken broth
1/4 cup prepared Italian salad dressing
1 large green pepper, julienned
2 large carrots, thinly sliced
1 cup sliced fresh mushrooms
1 small onion, chopped
1 tablespoon butter or margarine
Hot cooked rice

Directions

In a large resealable plastic bag, combine the flour, 1 teaspoon garlic powder, 1/4 teaspoon salt and 1/4 teaspoon pepper. Add chicken and shake to coat.

In a skillet, saute chicken in oil until browned. Add the wine or broth, salad dressing, green pepper, carrots, mushrooms, onion, butter and remaining garlic powder, salt and pepper. Cover and cook until vegetables are tender. Serve over rice.

Pork Chops with Italian Sausage

Ingredients

4 thick cut pork chops
salt and pepper to taste
1 tablespoon olive oil
1/4 pound sweet Italian sausage
1 onion, slivered
1/4 pound mushrooms, sliced
1 clove garlic, minced
1/4 cup dry red wine
1 (8 ounce) can tomato sauce
1/2 teaspoon Italian seasoning

Directions

Preheat oven to 375 degrees F (190 degrees C).

Sprinkle pork chops with salt and pepper. In a large frying pan, brown well in olive oil. Remove chops from pan and set aside. Pour off and discard all but 1 tablespoon pan drippings.

Remove casing from sausage and crumble meat into same pan. Mix in onions and mushrooms. Cook, stirring until onions and sausage brown slightly. Mix in garlic. Place pork chops in casserole dish, spooning sausage mixture over them. Pour in wine and tomato sauce. Sprinkle with Italian seasoning.

Cover with foil and bake for 45 minutes.

Italian Sausage and Stuffing

Ingredients

1 (19 ounce) package Bob Evans® Italian Sausage
4 ounces button mushrooms, diced
3 cups cubed stuffing
1 cup chicken broth or water
1/2 cup shredded Monterey Jack cheese

Directions

Preheat oven to 400 degrees F. In nonstick skillet over medium heat, cook sausage and mushrooms until sausage is browned and mushrooms are tender. Set aside. In 9-inch square baking dish, combine stuffing and broth. Place sausage and mushrooms on top. Sprinkle with cheese. Cover and bake for 25 to 30 minutes or until sausage is fully cooked.

One-Dish Beef Stroganoff and Noodles

Ingredients

3/4 pound boneless beef top
round steak, 3/4 inches thick
1 (10.75 ounce) can Campbell's®
Healthy Request® Condensed
Cream of Mushroom Soup
1 (14 ounce) can Swanson® Beef
Broth
1/2 cup water
1 medium onion, sliced
3 cups uncooked medium egg
noodles
1/2 cup plain yogurt
Chopped fresh parsley

Directions

Slice beef into very thin strips.

Cook beef in nonstick skillet until browned, stirring often. Remove beef.

Add soup, broth, water and onion. Heat to a boil. Stir in noodles. Cook over low heat 10 minutes or until noodles are done, stirring often. Stir in yogurt. Return beef to skillet and heat through. Garnish with parsley.

Crock Pot Cheesy Mushroom Chicken

Ingredients

6 skinless, boneless chicken breast halves
1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup cooking sherry
1 teaspoon minced garlic
1 teaspoon celery flakes
1/2 teaspoon paprika
1/2 cup grated Parmesan cheese
1 (8 ounce) can mushroom pieces, drained

Directions

Place the chicken breasts into a slow cooker. Whisk the cream of chicken soup, cream of mushroom soup, sherry, garlic, celery flakes, and paprika in a mixing bowl. Stir in the Parmesan cheese and mushroom pieces; pour over the chicken.

Cook on Low for 8 hours until the chicken is tender, and the sauce has reduced slightly.

Six-Veggie Bake

Ingredients

1 (1 pound) loaf Italian bread, cut into 1/2-inch cubes
1 (14.5 ounce) can diced tomatoes, undrained
1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry
1 cup chopped fresh mushrooms
1 cup shredded part-skim mozzarella cheese
1/2 cup chopped green pepper
1/2 cup chopped zucchini
2 green onions, chopped
1 teaspoon dried basil
1/2 teaspoon dried oregano
1 cup fat-free milk
1 cup egg substitute
1 teaspoon salt-free seasoning blend
1/4 teaspoon pepper

Directions

In a large bowl, combine the first 10 ingredients; mix well. Place in a 13-in. x 9-in. x 2-in. baking dish coated with nonstick cooking spray. In a small bowl, combine milk, egg substitute, seasoning blend and pepper; pour over the vegetable mixture. Cover and refrigerate for 2 hours or overnight. Remove from the refrigerator 30 minutes before baking. Cover and bake at 425 degrees F for 15 minutes. Uncover; bake 15 minutes longer or until a knife inserted near the center comes out clean.

Chicken Marsala II

Ingredients

1/4 cup butter, divided
2 cups sliced fresh mushrooms
1/4 cup all-purpose flour
1/2 teaspoon garlic powder
1/4 teaspoon ground black pepper
1/2 teaspoon salt
1 1/2 pounds skinless, boneless chicken meat - cut into 12 pieces
2 slices bacon, diced
1/4 cup cold water
1 teaspoon cornstarch
1/2 cup dry Marsala wine

Directions

Melt 1 tablespoon butter in a medium skillet. Saute mushrooms until soft, remove from skillet and place in a small, covered bowl.

Mix flour, garlic powder, salt and pepper in a shallow dish or bowl. Dredge chicken in flour mixture. Place bacon in same skillet and cook over low heat until cooked but not crisp. Add 2 tablespoons butter to skillet and saute coated chicken over medium heat for 2 minutes each side, adding remaining butter as needed to prevent burning.

Place chicken on a dish, cover and keep warm. In a medium bowl, slowly add water to cornstarch and mix together, then mix in wine. Pour liquid mixture into skillet, together with reserved mushrooms. Heat until mixture begins to boil and thickens, then pour over warm chicken and serve.

Venison Kabobs with Sweet and Smoky Sauce

Ingredients

1/4 cup minced onion
1 teaspoon dry mustard powder
1/4 teaspoon black pepper
1 teaspoon crushed red pepper flakes
2 tablespoons packed brown sugar
2 cloves garlic, crushed
1 (1 inch) piece ginger, sliced thickly and crushed
1 tablespoon rice vinegar
2 tablespoons liquid smoke
3 tablespoons honey or molasses
1 cup tomato puree
2 pounds venison, cut into 1 inch cubes
20 bamboo skewers, soaked in water for 20 minutes
1 red bell pepper, cut into 1 inch pieces
1 yellow bell pepper, cut into 1 inch pieces
1 red onion, cut into 1 inch cubes
1/2 pound mushrooms, halved
1 pint cherry tomatoes

Directions

Stir together onion, mustard powder, pepper, pepper flakes, and sugar in a large bowl. Add garlic, ginger, rice vinegar, liquid smoke, honey, and tomato puree; mix thoroughly. Toss venison with marinade, cover, and marinate in refrigerator 30 minutes to overnight.

Preheat a grill for medium heat.

Skewer the venison pieces, alternating with red pepper, yellow pepper, red onion, mushroom, and cherry tomatoes. Grill until the venison is no longer pink, about 15 minutes, depending on the grill. Alternatively, the kabobs may be baked in a preheated oven at 425 degrees F (220 degrees C) for about 10 minutes.

Rice-so-Nice

Ingredients

1 cup long grain white rice
1/2 cup butter
1 (10.5 ounce) can beef broth
1 (10.5 ounce) can condensed
French onion soup
1 (4 ounce) can sliced mushrooms

Directions

Preheat the oven to 375 degrees F (190 degrees C).

Put the rice in a medium oven-proof bowl. Pour in the beef broth and French onion soup. Empty the can of mushrooms into the bowl, and place the stick of butter in without stirring. Cover the bowl with foil, a lid or oven-proof plate.

Bake for 1 hour in the preheated oven. Remove the bowl from the oven and stir. Let stand for a few minutes before serving.

Mushroom and Mascarpone Ravioli

Ingredients

1 tablespoon olive oil
2 large shallots, minced
8 ounces fresh mushrooms,
chopped
1 tablespoon chopped fresh
thyme
2 tablespoons minced garlic
1 tablespoon chopped fresh
chives
1 (8 ounce) container mascarpone
cheese
salt and pepper to taste
32 (3.5 inch square) wonton
wrappers
1 egg, beaten
2 tablespoons milk

Directions

Heat the olive oil in a large skillet over medium-high heat. Add the shallots; cook and stir until starting to brown. Reduce the heat to medium and add the mushrooms, thyme, garlic and chives; continue to cook until the liquid from the mushrooms has evaporated, 5 to 10 minutes. Remove from the heat and set aside to cool.

In a medium bowl, stir together the mascarpone cheese and mushroom mixture. Season to taste with salt and pepper; set aside.

Lay out 16 wonton wrappers on a clean surface. Whisk together the egg and milk in a small cup. Brush the egg wash onto the wrappers. Place one tablespoon of the cheese mixture onto the center of each square. Top the cheese with a small spoonful of the mushroom mixture. Place a second wonton wrapper over the top of all the filling and press to seal the edges. You may refrigerate the ravioli on a baking tray covered with plastic wrap.

Bring a large pot of lightly salted water to a boil. Add the ravioli one at a time and cook until they float to the top, 3 to 4 minutes.

Monkfish Provincial

Ingredients

salt and pepper to taste
Cajun seasoning to taste
1/2 cup all-purpose flour
1 1/2 pounds monkfish fillets,
roughly chopped
2 tablespoons olive oil
1/4 cup butter
3 cloves garlic, minced
1 large tomato, diced
1 (8 ounce) package sliced fresh
mushrooms
1/4 cup dry white wine
1 tablespoon chopped fresh
parsley

Directions

In a resealable plastic bag, mix the salt, pepper, Cajun seasoning, and flour. Place the monkfish in the bag, seal, and shake to lightly coat.

Heat the oil and melt the butter in a skillet over medium heat. Place the monkfish in the skillet, and cook for about 3 minutes. Mix in the garlic, tomato, and mushrooms, and continue cooking 3 minutes. Mix in the wine and parsley. Continue to cook and stir 2 minutes, or until the monkfish flakes easily with a fork.

Valentine Meatballs

Ingredients

1 cup shredded Swiss cheese
1 cup chopped fresh mushrooms
2 pounds lean ground beef
2 (1 ounce) envelopes dry onion
soup mix

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a medium bowl, toss together the cheese and mushrooms. In a separate bowl, mix together the ground beef and onion soup mix. Divide the beef into 12 to 16 balls, then form them into small, thin heart shaped patties. Press an indentation into the center of half of the hearts, and fill with the cheese and mushrooms. Place another patty on top, and press to seal the hearts around the filling. Place in a shallow baking dish.

Bake for 30 to 40 minutes in the preheated oven, until beef is well done, and filling is hot.

Swiss-Barley Mushroom Soup

Ingredients

1/2 pound fresh mushrooms,
sliced
1/2 cup chopped onion
1/2 cup butter or margarine,
melted
1/2 cup all-purpose flour
3 cups water
1/2 cup quick-cooking barley
3 chicken bouillon cubes
3 cups milk
2 cups shredded Swiss cheese
2 tablespoons Worcestershire
sauce
1 tablespoon dried parsley flakes
1/4 teaspoon pepper

Directions

In a 3-qt. saucepan, saute mushrooms and onion in butter until tender. With a slotted spoon, transfer mushrooms and onion to a bowl; set aside. Stir flour into pan drippings; cook over medium heat until lightly browned. Stir in water until smooth. Add barley; bring to a boil. Reduce heat; simmer, uncovered, stirring constantly, for 15 minutes or until barley is tender. Add bouillon, milk, cheese, Worcestershire sauce, parsley and pepper; cook and stir until bouillon is dissolved and cheese is melted. Add the mushroom mixture; heat through.

Sausage Broccoli Chowder

Ingredients

1 pound bulk Italian sausage
1 medium onion, chopped
3 garlic cloves, minced
8 ounces fresh mushrooms, sliced
2 tablespoons butter
2 cups broccoli florets
2 carrots, diced
2 (14.5 ounce) cans chicken broth
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
9 ounces cheese tortellini, cooked and drained
1/2 teaspoon pepper
1/2 teaspoon dried basil
1/2 teaspoon dried thyme
8 cups light cream
1/2 cup grated Romano cheese

Directions

In a skillet, cook and crumble sausage until no longer pink. Remove to paper towels to drain; set aside. In the same skillet, saute onion, garlic and mushrooms in butter until tender; set aside.

In a Dutch oven, cook the broccoli and carrots in chicken broth until tender. Stir in sausage and the mushroom mixture. Add soup, tortellini, pepper, basil and thyme; heat through. Stir in cream and Romano cheese; heat through.

Caroline and Brian's Stuffed Mushrooms

Ingredients

5 portobello mushrooms
1 turkey sausage link, without casing
3 cloves garlic, peeled and chopped
1 tablespoon crushed garlic
1/2 teaspoon ground cayenne pepper
1 teaspoon ground black pepper
1/2 cup seasoned bread crumbs
1/2 cup cream cheese, softened
2 tablespoons grated Parmesan cheese

Directions

Remove stems from portobello mushrooms. Arrange the mushroom caps, bottoms up, on a medium baking sheet. Chop the stems and set aside.

Place turkey sausage link on a small baking sheet. Cook uncovered in the preheated oven 15 minutes, or until the interior is no longer pink. Remove from heat and chop.

In a medium saucepan over medium heat, mix together chopped mushroom stems, chopped sausage, chopped garlic, crushed garlic, cayenne pepper, black pepper and seasoned bread crumbs. Slowly cook and stir 5 to 7 minutes, or until bread crumbs begin to brown. Remove from heat, allow to cool approximately 10 minutes and transfer to a medium bowl.

Preheat oven to 350 degrees F (175 degrees C).

Mix cream cheese and Parmesan cheese into the mushroom stem mixture. Stuff the mushroom caps with the mixture.

Bake stuffed mushrooms in the preheated oven 20 minutes, or until stuffing is lightly browned.

Authentic Korean Bulgogi

Ingredients

1 1/2 pounds beef top sirloin,
thinly sliced
2 tablespoons white cooking wine
1 cup pear juice
1 teaspoon ground black pepper
1/4 cup soy sauce
1 tablespoon white sugar
2 tablespoons Asian (toasted)
sesame oil
1 tablespoon minced garlic
2 tablespoons chopped green
onion
1 tablespoon sesame seeds
1/2 pound fresh mushrooms,
halved (optional)
1/2 onion, chopped (optional)

Directions

Place the beef in a bowl, and pour in the cooking wine, pear juice, and black pepper. Stir to combine, and allow to marinate for 30 minutes. Stir in the soy sauce, sugar, sesame oil, garlic, green onion, and sesame seeds, and marinate in refrigerator at least 2 hours or overnight.

Preheat an outdoor grill for medium-high heat.

Remove the beef from the marinade, and discard the marinade. Place a sheet of aluminum foil on the heated grill, and lay the beef slices separately on the foil. Place the mushrooms and onion on another part of the foil. Cook the beef slices until they are evenly brown, 3 to 5 minutes per side. Serve with cooked mushrooms and onion.

Garlic Wine Chicken

Ingredients

1 skinless, boneless chicken breast half - pounded thin
1 tablespoon vegetable oil
1/4 cup all-purpose flour
ground black pepper to taste
1/2 tablespoon chopped garlic
4 mushrooms, chopped
1/2 lemon
1 1/2 cups Chablis wine
2 tablespoons butter, softened

Directions

In a medium skillet, heat oil for frying. Dredge chicken breast in flour and add to skillet. Saute until golden brown (presentation side down) and pepper to taste.

Turn chicken over (presentation side up) and add the garlic, mushrooms, juice from 1/2 lemon and wine. Stir all together. Turn heat up as high as possible and let liquids reduce until about 1/4 cup liquid remains in skillet.

Remove chicken from skillet and add the room temperature butter. Swirl it around in the skillet sauce until it is incorporated and the sauce is slightly thickened. Pour sauce over chicken and serve.

Mushroom Curry with Galangal

Ingredients

2 cups coconut milk
1 (2 inch) piece galangal, peeled and sliced
3 kaffir lime leaves, torn
2 teaspoons salt
1/3 pound sliced fresh mushrooms
5 Thai chile peppers, chopped
1/4 cup fresh lime juice
1 tablespoon fish sauce

Directions

Put the coconut milk and galangal in a pot and bring to a boil. Add the kaffir lime leaves and salt; simmer for 10 minutes. Add the mushrooms and cook until soft, 5 to 7 minutes. Remove from heat. Stir the lime juice and fish sauce into the mixture; pour into a bowl and top with the Thai chilies to serve.

Bacon Nut Meatballs

Ingredients

10 bacon strips, diced
2 eggs
1/3 cup tomato paste
1 1/2 cups soft bread crumbs
1/3 cup minced fresh parsley
2 tablespoons chopped slivered almonds
1 tablespoon dried oregano
1 tablespoon salt
1 1/2 teaspoons pepper
2 pounds ground beef
1 pound fresh mushrooms, sliced
1 medium onion, chopped
2 (10.75 ounce) cans condensed cream of mushroom soup, undiluted
1 (10.5 ounce) can beef consomme

Directions

In a large skillet, cook bacon. Remove bacon with a slotted spoon; drain on paper towels. Reserve drippings in skillet. In a large bowl, combine the eggs, tomato paste, crumbs, parsley, almonds, oregano, salt, pepper and bacon. Crumble beef over mixture and mix well. Shape into 1-in. balls. Brown meatballs in drippings. Remove with a slotted spoon. Drain, reserving 1 tablespoon drippings. Saute mushrooms and onion in the drippings. Combine soup and consomme; stir into the mushroom mixture until blended. Return meatballs to pan. Bring to a boil; reduce heat. Simmer, uncovered, for 10 minutes or until meat is no longer pink.

Chicken in Every Pot Pie

Ingredients

4 cups cubed, cooked chicken meat
1 1/2 cups chicken broth
1 1/2 cups frozen green peas
4 carrots, sliced
1 (10.75 ounce) can condensed cream of mushroom soup
1/4 teaspoon salt
1/4 teaspoon ground black pepper
2 cups baking mix
1 1/4 cups milk
1 teaspoon garlic powder
1/2 teaspoon celery seed
1/4 teaspoon paprika

Directions

In a saucepan combine chicken, broth, peas, carrots, soup, salt and pepper. Bring to a boil, stirring occasionally.

Meanwhile, combine biscuit mix, milk, garlic powder and celery seed (mixture will be thin).

Pour hot chicken mixture into 9x13 greased oven proof dish. Immediately spoon biscuit mixture evenly over the top of chicken mixture. Sprinkle with paprika.

Bake, uncovered at 350 degrees F (175 degrees C) for 30-35 minutes or until topping is golden brown.

Chicken Rice Mexicana

Ingredients

1 tablespoon vegetable oil
1 onion, thinly sliced
1 green bell pepper, thinly sliced
1 red bell pepper, thinly sliced
1 (10.75 ounce) can condensed cream of mushroom soup
1/4 cup milk
2 cups cooked white rice, divided
1 cup shredded Monterey Jack cheese
6 (10 inch) heated flour tortillas for serving
2 cups cooked, cubed chicken meat

Directions

Preheat oven to 375 degrees F (190 degrees C).

Heat oil in a medium skillet over medium heat; saute onion, green bell pepper and red bell pepper until tender. Remove from heat and stir chicken into skillet, then add soup and milk and mix well.

Spread 1 cup rice in the bottom of a lightly greased 9x13 inch baking dish, then layer with chicken mixture, remaining 1 cup rice and top with cheese.

Bake at 375 degrees F (190 degrees C) for about 30 minutes, or until heated through and cheese is melted. Serve with heated flour tortillas, fajita style.

Manicotti Italian Casserole

Ingredients

1 pound rigatoni pasta
1 pound ground beef
1 pound Italian sausage
1 (8 ounce) can mushrooms,
drained
2 (32 ounce) jars spaghetti sauce
1 1/2 pounds shredded
mozzarella cheese
thinly sliced pepperoni

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to boil. Pour in rigatoni, and cook until al dente, about 8 to 10 minutes. Drain, and set pasta aside.

Meanwhile, brown ground beef and Italian sausage in a large skillet over medium heat. With a slotted spoon, remove beef and sausage to a baking dish. Stir mushrooms, spaghetti sauce, and cooked pasta into the baking dish. Sprinkle cheese and pepperoni over the top.

Bake in preheated oven until the cheese is brown and bubbly, about 20 minutes.

Avocado and Sun-Dried Tomato Spring Rolls

Ingredients

1 quart oil for frying
2 tablespoons vegetable oil
1/3 cup shredded cabbage
1/4 cup shredded carrots
1/4 cup shredded cucumber
2 tablespoons diced onion
1/4 cup diced green onion
2 tablespoons finely chopped shiitake mushrooms
1/3 cup sun-dried tomatoes, chopped
salt and pepper to taste
2 ounces boneless chicken breast halves, cooked and diced
1 ounce cooked crabmeat, diced
1 teaspoon Chinese five-spice powder
1 avocado - peeled, pitted and diced
1 teaspoon lemon juice
8 spring roll wrappers

Directions

Heat 1 quart oil in a wok over medium high heat.

Heat 2 tablespoons oil in a medium saucepan over medium heat. Stir in cabbage, carrots, cucumber, onion, green onion, shiitake mushrooms, sun-dried tomatoes, salt and pepper. Slowly cook and stir until all vegetables are tender, about 10 minutes.

Stir chicken, crabmeat and Chinese five-spice powder into the cabbage mixture. Sprinkle avocado with lemon juice, then stir it into the mixture. Remove from heat.

Place approximately 1 teaspoon of the cabbage and chicken mixture in the center of spring roll wrappers. Fold wrappers, and seal the edges with moistened fingers.

Carefully lower spring rolls into the heated quart of oil. Deep fry approximately 3 minutes, or until golden brown. Drain on paper towels. Cut in half to serve.

Oriental Hot 'n' Sour Soup

Ingredients

8 cups chicken broth
5 slices fresh ginger root
1 teaspoon whole black peppercorns
6 fresh green onions, chopped
1 red bell pepper, diced
1 cup fresh sliced mushrooms
1/2 cup bamboo shoots
1/2 cup rice vinegar
2 teaspoons chili powder
2 teaspoons sesame oil

Directions

In a large cooking pot, add chicken broth, ginger root, and peppercorns, and bring to boil. Reduce heat to low and simmer uncovered for 20 minutes.

Strain broth, discard ginger root and peppercorns. Return strained broth to pot. Add green onions, red pepper, mushrooms, bamboo shoots, rice wine vinegar, chili powder, and sesame oil. Simmer for 10 minutes or until vegetables are just tender. Serve in soup bowls over cooked white or brown rice.

Crawfish Etoufee

Ingredients

1/2 cup butter
2 stalks celery, chopped
1 green bell pepper, chopped
1 onion, chopped
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed golden mushroom soup
1 (10 ounce) can diced tomatoes with green chile peppers
1 pound crawfish tails

Directions

In a heavy saucepan, melt butter or margarine over medium heat.. Add celery, bell pepper, and onion; saute for about 10 minutes, or until the vegetables are tender.

Stir in condensed soups and canned tomatoes. Reduce heat, cover, and simmer for about 30 minutes. The mixture will look very thick and curdled at first, but will become smooth with cooking. Do not add water.

Add the crawfish; cook for about five minutes more. Serve.

Jen's Hamburger Soup

Ingredients

1 (16 ounce) package baby carrots
1 (10 ounce) package sliced fresh mushrooms
2 cups whole kernel corn, drained
1/2 head Savoy cabbage, sliced
3 cups peeled, seeded and cubed butternut squash
1 (28 ounce) can crushed tomatoes
1/2 cup water
1 pound extra lean ground beef
1/2 (1 ounce) package low-sodium taco seasoning
1/2 teaspoon seasoned salt (optional)
1/2 teaspoon garlic salt (optional)

Directions

Place carrots in a large, heavy pot, then layer mushrooms, corn, Savoy cabbage, butternut squash, tomatoes, and water on top. Cover and bring to a boil over medium-high heat.

While the soup is coming to a boil, heat a large skillet over medium-high heat and stir in the ground beef and taco seasoning. Cook and stir until the beef is crumbly, evenly browned, and no longer pink. Drain and discard any excess grease. Add beef to the soup, and reduce heat to medium. Continue simmering until the carrots are tender, about 1 hour.

Grilled Potatoes and Mushrooms

Ingredients

8 potatoes, sliced
1 (10.75 ounce) can condensed
cream of mushroom soup
1 cup fresh sliced mushrooms
1 onion, sliced
1/2 cup butter
seasoned salt to taste

Directions

Preheat an outdoor grill for medium to low heat.

Lay a piece of foil large enough to hold all the ingredients flat on a table. Place the potatoes in the center of the foil, pour the soup over the potatoes, then top with the mushrooms and onion. Arrange the butter all over and around the vegetables and then top off with your favorite seasonings. Now either fold foil over to seal or use another large piece to seal the entire package.

Grill over medium to low heat on a top rack, if possible, for 1 hour.

Marinated Veggies

Ingredients

1/2 cup thickly sliced zucchini
1/2 cup sliced red bell pepper
1/2 cup sliced yellow bell pepper
1/2 cup sliced yellow squash
1/2 cup sliced red onion
16 large fresh button mushrooms
16 cherry tomatoes
1/2 cup olive oil
1/2 cup soy sauce
1/2 cup lemon juice
1/2 clove garlic, crushed

Directions

Place the zucchini, red bell pepper, yellow bell pepper, squash, red onion, mushrooms, and tomatoes in a large bowl.

In a small bowl, mix together olive oil, soy sauce, lemon juice, and garlic. Pour over the vegetables. Cover bowl, and marinate in the refrigerator for 30 minutes.

Preheat grill for medium heat.

Lightly oil grate. Remove vegetables from marinade, and place on preheated grill. Cook for 12 to 15 minutes, or until tender.

Slow Cooker Beef and Mushroom Stew

Ingredients

1 (1 1/2) pound beef bottom round roast or chuck pot roast, cut into 1-inch pieces

ground black pepper

1/4 cup all-purpose flour

2 tablespoons vegetable oil

1 (10.5 ounce) can Campbell's®

Condensed French Onion Soup

1 cup Burgundy or other dry red wine

2 cloves garlic, minced

1 teaspoon Italian seasoning, crushed

10 ounces mushrooms, cut in half

3 medium carrots, cut into 2-inch pieces

1 cup frozen whole small white onions

1/4 cup water

Directions

Season the beef with the black pepper. Coat the beef with 2 tablespoons flour. Heat the oil in a 12-inch skillet over medium-high heat. Add the beef and cook until well browned, stirring often.

Stir the beef, soup, wine, garlic, Italian seasoning, mushrooms, carrots and onions in a 3 1/2-quart slow cooker.

Cover and cook on LOW for 10 to 11 hours* or until the beef is fork-tender.

Stir the remaining flour and water in a small bowl until the mixture is smooth. Stir the flour mixture in the cooker. Increase the heat to HIGH. Cover and cook for 15 minutes or until the mixture boils and thickens.

Italian-Topped Garlic Bread

Ingredients

1 (1 pound) package Bob Evans® Italian Sausage Roll
1 (1 pound) loaf crusty Italian bread
1/2 cup butter, melted
2 teaspoons minced garlic
2 cups shredded mozzarella cheese
2 cups diced tomatoes
8 ounces fresh mushrooms, sliced
3 tablespoons grated Parmesan cheese

Directions

Preheat oven to 325 degrees F. Crumble and cook sausage in medium skillet until browned. Drain off any drippings. Cut bread into 1 inch slices. Combine butter and garlic in small bowl; brush bread slices with mixture. Arrange on ungreased baking sheet. Combine mozzarella cheese, tomatoes, mushrooms, Parmesan cheese and sausage; spread on bread slices. Bake 10-12 minutes or until cheese is melted and golden brown. Serve warm. Refrigerate leftovers.

Fettuccini with Mushroom, Ham and Rose Sauce

Ingredients

1 pound dry fettuccine pasta
1/4 cup butter
1/2 cup finely diced onion
3 cloves garlic, minced
1 pound fresh sliced mushrooms
2 teaspoons dried oregano
2 teaspoons dried basil
2 teaspoons dried parsley
6 slices ham, chopped
1 1/2 cups heavy whipping cream
1 cup spaghetti sauce
1 teaspoon crushed red pepper
(optional)

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large saute pan, melt the butter over medium heat. Add the onion and garlic and cook until softened. Stir in the sliced mushrooms and the oregano, basil, and parsley. Cook, stirring occasionally, until the liquid from the mushrooms has evaporated. Add the ham pieces and cook for another 4 to 5 minutes.

Pour in the heavy cream and bring to a boil. Slowly stir in the spaghetti sauce and crushed red pepper blending it into the cream. Cook, stirring occasionally, until the sauce has reduced by a third and is thick.

Place fettuccini on plates and ladle even portions of sauce over top.

Slow-Cooked Corn Chowder

Ingredients

2 1/2 cups milk
1 (14.75 ounce) can cream-style corn
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 3/4 cups frozen corn
1 cup frozen shredded hash brown potatoes
1 cup cubed fully cooked ham
1 large onion, chopped
2 tablespoons butter or margarine
2 teaspoons dried parsley flakes
salt and pepper to taste

Directions

In a slow cooker, combine all ingredients. Cover and cook on low for 6 hours.

Pot Roast in Beer

Ingredients

2 pounds top round steak,
trimmed
2 tablespoons vegetable oil
1 onion, chopped
2 stalks celery, chopped
1 clove garlic, minced
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (12 fluid ounce) can or bottle
beer
2 bay leaves
2 whole cloves

Directions

Heat a roasting pan over high heat, and coat bottom with oil. Sear meat on all sides. Remove from pan, and set aside.

Reduce heat to low, saute onion, celery and garlic, scraping up browned bits. Cover, and cook on low for 15 minutes.

Mix in cream of mushroom soup and beer. Wrap bay leaves and cloves in cheesecloth, tie with string, and add to pan. Place roast on top of vegetables, spooning some sauce over meat. Cover with foil, and place lid over foil to seal well. Reduce heat, and simmer 1 1/2 hours.

Remove meat from pan, and slice. Return to the pan, and spoon sauce over. Cook an additional 30 minutes.

Shepherd's Pie Daddy's Way

Ingredients

5 medium potatoes, peeled and chopped
1 pound ground beef
6 slices American cheese
1 (10.75 ounce) can condensed golden mushroom soup
3 teaspoons butter (optional)

Directions

Preheat the oven to 375 degrees F (190 degrees C).

Place the potatoes into a large saucepan with enough water to cover. Bring to a boil, and cook for 8 to 10 minutes, or until tender. Drain, and mash.

While the potatoes are cooking, crumble the ground beef into a large skillet over medium-high heat. Cook and stir until evenly browned. Drain off the grease, then stir in the golden mushroom soup. Transfer to an 8 inch square baking dish, and place the slices of cheese over the meat. Spread the mashed potatoes evenly over the top. Dot with butter.

Bake for 20 to 25 minutes in the preheated oven, or until the top is golden brown.

Stovetop Beety Ginger Chicken

Ingredients

1 1/2 tablespoons minced fresh ginger root
1 pound skinless, boneless chicken breast meat - cut into bite-size pieces
1 (15 ounce) can sliced beets with liquid
5 large mushrooms, sliced
1 onion, sliced

Directions

Mix the ginger into the diced chicken until thoroughly combined; set aside. Pour half of the liquid from the can of beets into a large skillet. Bring to a boil over high heat, then stir in the chicken. Cook and stir until the liquid evaporates, about 5 minutes. Pour the beets and the remaining liquid into the pan along with the mushrooms and onion. Continue cooking and stirring until the liquid has evaporated once again, about 5 minutes more.

Mushroom Chicken Cacciatore

Ingredients

4 (6 ounce) boneless, skinless chicken breast halves
2 tablespoons vegetable oil
1 (15 ounce) can tomato sauce
2 (4 ounce) cans sliced mushrooms, drained
1 medium onion, chopped
1/4 cup red wine or chicken broth
2 garlic cloves, minced
1 1/4 teaspoons dried oregano
1/2 teaspoon dried thyme
1/8 teaspoon salt
1/8 teaspoon pepper
Hot cooked spaghetti

Directions

In a large skillet, brown chicken in oil on both sides. Transfer to a slow cooker. In a bowl, combine the tomato sauce, mushrooms, onion, wine or broth, garlic, oregano, thyme, salt and pepper; pour over chicken. Cover and cook on low for 4-5 hours or until chicken juices run clear. Serve over spaghetti.

Chicken Vegetable Medley

Ingredients

6 (4 ounce) skinless, boneless chicken breast halves
4 tablespoons olive or vegetable oil, divided
8 ounces fresh mushrooms, sliced
4 garlic cloves, minced
3 tomatoes - peeled, seeded and chopped
2 medium eggplants, peeled and diced
2 large green peppers, diced
2 medium zucchini, diced
1 large onion, diced
1 (8 ounce) can tomato sauce
1 bay leaf
1 teaspoon dried basil
1 teaspoon dried oregano
1/2 teaspoon dried marjoram
1/2 teaspoon dried thyme
1/2 teaspoon salt
1/4 teaspoon pepper

Directions

In a large skillet or Dutch oven over medium heat, brown chicken in 1 tablespoon of oil; set chicken aside. Add remaining oil to skillet; saute mushrooms, garlic, tomatoes, eggplant, green pepper, zucchini and onion for 10-15 minutes or until vegetables are tender. Add remaining ingredients; bring to a boil. Return chicken to skillet. Reduce heat; cover and simmer for 30-40 minutes or until chicken juices run clear. Remove bay leaf before serving.

Baked Fake Steak with Gravy

Ingredients

3 pounds ground beef
17 saltine crackers, finely crushed
1/2 cup milk
1 1/2 teaspoons garlic powder
1 1/2 teaspoons onion powder
1/4 teaspoon ground black pepper
1 pinch salt, or to taste
1/2 cup all-purpose flour
1 tablespoon vegetable oil
1 1/2 cups water
1 (10.75 ounce) can condensed beef and mushroom soup
1 (.75 ounce) packet dry brown gravy mix

Directions

In a large bowl, mix together the ground beef, saltine crackers and milk. Season with garlic powder, onion powder, salt and pepper, and mix until well blended. Line a 10x15 inch jellyroll pan with waxed paper. Press the beef mixture firmly into the pan. Cover with plastic wrap, and refrigerate 8 to 10 hours, or overnight.

Preheat the oven to 350 degrees F (175 degrees C). Remove plastic wrap from meat, and rub flour over the top side of the beef. Flip out of the pan onto waxed paper, and rub flour on the other side as well. Cut into pieces (I use a pizza cutter).

Heat oil in a large heavy skillet over medium-high heat. Fry the meat until browned on each side, turning only once. Remove to a 9x13 inch baking dish. In a medium bowl, mix together the water, condensed soup, and gravy mix. Pour over the meat in the dish. Cover the dish loosely with aluminum foil.

Bake for 1 hour in the preheated oven. Serve fake steak and gravy with potatoes, rice, or noodles.

Spinach and Mushroom Casserole

Ingredients

2 tablespoons butter
1 pound fresh mushrooms, sliced
2 (10 ounce) packages fresh spinach, rinsed and stems removed
1 teaspoon salt
4 tablespoons butter, melted
1/4 cup finely chopped onion
1 1/2 cups shredded Cheddar cheese, divided

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 2 quart casserole dish.

Melt 2 tablespoons butter in a large skillet over medium heat. Sauté mushrooms until tender, about 8 to 10 minutes.

Meanwhile, place spinach in a large pot. Wilt over medium heat; drain, squeezing or pressing out excess water. Place in prepared baking dish and top with salt, 4 tablespoons melted butter, onion and 1/2 of the cheese. Layer mushrooms on top and sprinkle with remaining cheese.

Bake in preheated oven for 20 minutes.

Asian Burger Soup

Ingredients

1 pound lean ground beef
1 tablespoon toasted sesame seeds
2 (10.5 ounce) cans beef consomme
2 cups water
2 cups fresh bean sprouts
1/4 cup diced red bell pepper (optional)
1/2 cup sliced fresh mushrooms (optional)
4 green onions, diced

Directions

In a large skillet, brown ground beef over medium high heat, stirring frequently. Add sesame seeds, consomme, and water. Bring to a boil, reduce to a simmer, and cook for 10 minutes.

Add bean sprouts and green onions (and red pepper and mushrooms, if using). Cook another 3 minutes. Serve hot.

Betsy's Poppy Seed Chicken

Ingredients

vegetable oil
4 skinless, boneless chicken breast halves
1 (10.5 ounce) can condensed cream of chicken soup
1 (10.5 ounce) can cream of mushroom soup
1 cup sour cream
1 (8 ounce) package buttery round crackers, crushed
1 tablespoon poppy seeds
1/2 cup butter, melted

Directions

Heat oil in a skillet over medium-high heat. Reduce heat, and cook chicken, turning once, until no longer pink in center and juices run clear. Set aside to cool.

Preheat oven to 350 degrees F (175 degrees Celsius).

Cut chicken into bite size pieces, and place in a bowl with the cream of chicken and mushroom soups, and the sour cream. Stir until well blended, then transfer mixture to a 9x13 inch shallow baking dish. In a separate bowl, combine the crushed crackers with the poppy seeds. Melt butter in the microwave for 30 seconds, or in a small saucepan over low heat. Stir butter into the cracker mixture, and spread evenly over the chicken.

Bake chicken in the preheated oven for 30 minutes, or until heated through and lightly browned on top.

No-Bake Chocolate Yule Log with Chocolate

Ingredients

1 pint heavy cream
3 tablespoons unsweetened cocoa powder
5 tablespoons orange-flavored liqueur, such as Grand Marnier or Cointreau, divided
1 tablespoon sugar
3/4 cup low-sugar orange marmalade
1 (9 ounce) box Nabisco Famous Chocolate Wafers
8 nonpareils (or use chocolate stars or small Peppermint Patties)
8 dark chocolate kisses, foil removed
1 (6 ounce) container raspberries (optional)

Directions

Beat cream, cocoa, 3 Tbs. liqueur and sugar to stiff peaks in a large bowl. Set aside. Mix marmalade with 2 Tbs. liqueur in a medium bowl. Select a platter long and wide enough to fit a 12-inch yule log with two 'knots.'

On flat side of the first wafer, spread a scant teaspoon of marmalade and 1 1/2 tps. of the cream mixture over entire surface, then top with another wafer, flat side up. Repeat until you have about 3 inches of wafers. Stand stack on its side at a slight angle on the serving platter. Keep adding to log until 16 wafers remain.

Stack 8 wafers, also on a slight angle, on each side of the log to form two knots.

Spread remaining whipped cream mix over whole log, coating completely, then create 'bark' by running fork tines along the log and each knot. Cover gently with plastic wrap and refrigerate at least 3 hours or overnight.

Using a toothpick or ice pick, make a small hole in the bottom of each nonpareil. Stick a chocolate kiss into each hole to form mushrooms. Decorate log with clusters of mushrooms, and scatter raspberries around the platter. Slice and serve.

Tuna Broccoli Roll Up Casserole

Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup
1 cup milk
1 (9 ounce) can tuna, drained and flaked
1 (10 ounce) package frozen chopped broccoli, thawed
1 cup shredded Cheddar cheese, divided
1 (2.8 ounce) can French-fried onions
6 (7 inch) flour tortillas
1 medium tomato, chopped

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together the cream of mushroom soup and milk. Set aside. In another bowl, stir together the tuna, broccoli, 1/2 cup of Cheddar cheese and half of the French fried onions. Stir in 3/4 cup of the soup.

Divide the tuna mixture evenly between the tortillas, and roll up. Place rolls seam side down in a lightly greased 9x13 inch baking dish. Pour the remaining soup over the rolls, and spread evenly using the back of a spoon. It will be a thin layer. Sprinkle the rest of the French fried onions over the soup, then the tomato, and finally the remaining Cheddar cheese. Cover with nonstick or lightly greased aluminum foil.

Bake for 30 minutes in the preheated oven. Remove the aluminum foil, and bake for 5 more minutes to allow the cheese to melt and brown slightly.

Chicken Fettuccini Alfredo

Ingredients

6 skinless, boneless chicken breast halves - cut into cubes
6 tablespoons butter, divided
4 cloves garlic, minced, divided
1 tablespoon Italian seasoning
1 pound fettuccini pasta
1 onion, diced
1 (8 ounce) package sliced mushrooms
1/3 cup all-purpose flour
1 tablespoon salt
3/4 teaspoon ground white pepper
3 cups milk
1 cup half-and-half
3/4 cup grated Parmesan cheese
8 ounces shredded Colby-Monterey Jack cheese
3 roma (plum) tomatoes, diced
1/2 cup sour cream

Directions

In a large skillet over medium heat combine chicken, 2 tablespoons butter, garlic and Italian seasoning. Cook until chicken is no longer pink inside. Remove from skillet and set aside.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, melt 4 tablespoons butter in the skillet. Saute onion, 2 tablespoons garlic and mushrooms until onions are transparent. Stir in flour, salt and pepper; cook 2 minutes. Slowly add milk and half-and-half, stirring until smooth and creamy. Stir in Parmesan and Colby-Monterey Jack cheeses; stir until cheese is melted. Stir in chicken mixture, tomatoes and sour cream. Serve over cooked fettuccini.

Paula's Polenta with Mushroom Topping

Ingredients

4 cups water
1/2 teaspoon salt
1/2 teaspoon black pepper
1 cup cornmeal
1/4 cup olive oil
1 pound button mushrooms,
sliced
1/2 small onion, minced
4 cloves garlic, minced
1 tablespoon dried basil
1 tablespoon chopped fresh
parsley

Directions

In a heavy saucepan over high heat, bring water to a boil with salt and pepper. Slowly pour in cornmeal, stirring constantly with a wooden spoon. Reduce heat to low and cook 20 minutes, stirring frequently as the mixture thickens.

Using a wet spatula spoon the cornmeal mixture (polenta) 1/2 inch thick onto a sheet of wax paper. Set aside to cool.

Preheat oven to broil. Lightly grease a baking sheet.

Heat oil in a large skillet over high heat. Cook mushrooms, onion, garlic and herbs in the hot oil until mushrooms are tender.

Cut cooled polenta into squares and place on prepared baking sheet. Broil until browned on both sides. Serve with mushroom sauce.

A Fragrant, Spicy Rice

Ingredients

2 1/2 cups vegetable broth
2 green onions, chopped
1 cup frozen green peas
1/2 teaspoon salt
1 pinch garam masala
1 pinch turmeric powder
ground cayenne pepper to taste
1 cup uncooked basmati rice
1 1/2 tablespoons butter
10 large fresh mushrooms,
chopped
5 cloves garlic, chopped
1/2 green bell pepper, chopped
1/2 red bell pepper, chopped
1 teaspoon garam masala
1 pinch turmeric powder
cayenne pepper to taste
1/2 cup dry red lentils
3/4 cup vegetable broth
1/2 cup almond slivers
1 bunch cilantro sprigs

Directions

In a pot, bring 2 1/2 cups broth to a boil. Mix in green onions and peas. Season with salt, 1 pinch garam masala, 1 pinch turmeric, and cayenne pepper to taste. Stir the basmati rice into the pot. Reduce heat to low, cover, and simmer 20 minutes.

Melt the butter in a wok over medium-high heat. Cook and stir the mushrooms and garlic in the melted butter until lightly browned. Mix in green bell pepper and red bell pepper. Season with 1 teaspoon garam masala, 1 pinch turmeric, and cayenne pepper to taste. Stir in the lentils and 3/4 cup broth. Reduce heat to low. Cook 20 minutes, stirring occasionally, until lentils are tender.

In a skillet over medium heat, cook the almonds, stirring frequently, until lightly browned. Remove from heat, and set aside.

Increase wok heat to medium. Mix the rice into the wok with the vegetables and lentils. Cook and stir until all liquid has evaporated. Garnish with toasted almonds and cilantro sprigs to serve.

Crepes with Spinach, Bacon and Mushroom Filling

Ingredients

1 recipe Basic Crepes

6 slices bacon

1 tablespoon unsalted butter

1/2 pound fresh mushrooms,
sliced

3 tablespoons unsalted butter

1/4 cup all-purpose flour

1 cup milk

1 (10 ounce) package frozen
chopped spinach, thawed and
drained

1 tablespoon chopped fresh
parsley

2 tablespoons grated Parmesan
cheese

salt and pepper to taste

2/3 cup chicken broth

2 eggs

1/2 cup lemon juice

salt and pepper to taste

Directions

Prepare Basic Crepes recipe according to recipe directions. Separate with wax paper and keep warm until ready to serve.

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble and set aside. Reserve about 1 tablespoon drippings, add 1 tablespoon butter, and saute mushrooms.

In a separate saucepan, melt 3 tablespoons butter over medium heat. Whisk in 1/4 cup flour, stirring constantly, until a smooth paste is formed. Gradually stir in 1 cup milk, stirring constantly until a smooth thick gravy is formed. Add bacon, mushrooms, spinach, parsley, Parmesan cheese, salt and pepper. Let cook until somewhat thick, about 10 minutes.

In saucepan bring broth to a boil. In a small bowl, whisk together eggs and lemon juice. Temper eggs and broth together whisking constantly so as to cook, but not to scramble the eggs. (Cooking eggs to 170 degrees F). Again, salt and pepper to taste.

Fill each crepe with spinach and meat filling, roll up, and top with warm egg sauce.

Potato Crust Pizza

Ingredients

1 pound sweet Italian sausage,
casings removed and crumbled
6 cups frozen shredded hash
brown potatoes, thawed
2 cups shredded mozzarella
cheese, divided
1/4 teaspoon salt
4 roma (plum) tomatoes
1 (4 ounce) can sliced
mushrooms, drained

Directions

Preheat the oven to 425 degrees F (220 degrees C). Coat a 16 inch pizza pan with nonstick cooking spray.

Place sausage in a skillet over medium-high heat. Cook, stirring to crumble, until evenly browned. Drain grease, and set aside.

In a large bowl, toss together the hash browns, salt, and 3/4 cup of the cheese until evenly blended. Spread in an even layer on the pizza pan, and pack down. Slice tomatoes thinly, and set on paper towels to drain. This will keep them from being watery when they cook.

Bake for 30 to 35 minutes in the preheated oven, until the crust is nicely browned on the top and bottom. Remove from the oven, and arrange tomato slices all over the pizza. Sprinkle the remaining cheese, mushrooms and sausage evenly over the pizza. Return to the hot oven and bake for another 5 to 10 minutes, until cheese is melted. Cool for at least 5 minutes before cutting into slices.

Singapore Noodles

Ingredients

6 dry Chinese egg noodle nests
1/4 cup peanut oil
6 cloves garlic, minced
2 tablespoons slivered fresh ginger
2 teaspoons crushed red pepper flakes
1 pound skinless, boneless chicken breast halves
1/3 cup green onions, chopped
2/3 cup julienned carrot
1 (8 ounce) can sliced water chestnuts, drained
2 (15 ounce) cans whole straw mushrooms, drained
1/4 cup peanut butter
1/4 cup oyster sauce
3 tablespoons curry powder
2 teaspoons soy sauce

Directions

Bring a large pot of lightly-salted water to a rolling boil; add the egg noodle nests and return to a boil. Turn off the heat and let stand for 5 minutes; drain and set aside.

Heat the peanut oil in a wok over high heat. Stir in the garlic, ginger, and red pepper flakes; cook a few seconds until the garlic begins to turn golden. Add the chicken, green onions, and carrots. Cook and stir until the chicken is no longer pink, about 5 minutes. Stir in the water chestnuts, mushrooms, peanut butter, oyster sauce, curry powder, and soy sauce until the peanut butter has dissolved into the sauce.

Stir the noodles into the chicken mixture; cover and reduce heat to warm or very low. Let stand 10 to 15 minutes for the noodles to absorb some of the sauce.

Tasty Green Bean Casserole

Ingredients

1 (16 ounce) package frozen whole green beans, thawed
4 slices bacon
1/2 medium onion, chopped
1/2 red bell pepper, seeded and diced
1/4 cup dry white wine or vermouth
1/4 cup milk
2 tablespoons butter
1 (10.75 ounce) can condensed cream of mushroom soup
1 tablespoon soy sauce
salt and pepper to taste
1/2 cup shredded mozzarella cheese
1/2 cup canned French fried onions

Directions

Preheat the oven to 325 degrees F (165 degrees C).

Fry bacon in a skillet over medium-high heat until crisp. Drain on paper towels, crumble, and set aside. Drain most of the bacon grease from the pan, and place over medium heat. Add the onions and bell pepper; cook and stir until tender. Stir in the wine, scraping all of the bits of bacon from the bottom of the pan.

Mix in the butter, milk, soup, and soy sauce. Season with salt and pepper. Stir in the green beans and bacon until evenly coated. Fold in cheese, then transfer to a 9x13 inch baking dish. Sprinkle with French fried onions.

Bake uncovered for 25 minutes in the preheated oven, until heated through, and sauce is bubbly.

Slow Cooker Casserole

Ingredients

1/2 cup butter
1 (16 ounce) package frozen mixed vegetables, thawed
2 (10.75 ounce) cans condensed cream of chicken soup
2 (10.75 ounce) cans condensed cream of mushroom soup
3 teaspoons garlic powder
3 teaspoons onion powder
3 (3 ounce) packages chicken flavored ramen noodles
6 skinless, boneless chicken breast halves, cut into bite size pieces

Directions

Cut butter or margarine into small chunks and put chunks in the bottom of the slow cooker. Add the vegetables, cream of chicken soups and cream of mushroom soups. Stir. Sprinkle with the garlic powder, onion powder and seasoning packets from the ramen noodle packages. Put chicken pieces in slow cooker. Cover and cook for 6 hours on LOW.

Break each ramen noodle packet into quarters (4 'pieces'). Put noodles in slow cooker and stir to cover noodles. Cook 1 hour on HIGH. Reduce heat and let simmer until ready to serve.

Warm Mushroom Salad

Ingredients

1 tablespoon olive oil
1 1/2 cups sliced fresh mushrooms
1 clove garlic, chopped (optional)
2 1/2 tablespoons olive oil
2 1/2 tablespoons balsamic vinegar
salt and pepper to taste
1 (10 ounce) package baby greens mix

Directions

Heat 1 tablespoon of olive oil in a skillet over medium heat. Add mushrooms, and cook stirring until soft. Continue cooking until the juices from the mushrooms have reduced to about 2 tablespoons. Stir in the remaining olive oil, balsamic vinegar, salt and pepper until evenly blended. Turn off heat, and let the mushrooms sit in the pan until they are just warm, but no longer hot - otherwise the greens will wilt too much.

Put the baby greens into a serving bowl, and pour the warm mushroom mixture over them. Toss to blend, and serve immediately.

Sherry Wine Sauce Chicken

Ingredients

2 (10.75 ounce) cans condensed cream of chicken soup
2 (10.75 ounce) cans condensed cream of mushroom soup
1 (16 ounce) container sour cream
1 cup cream sherry
6 skinless, boneless chicken breast halves

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a 9x13 inch baking dish, combine the cream of chicken soup, cream of mushroom soup, sour cream and sherry. Mix all together. Add the chicken breasts and immerse them in the sauce.

Bake in the preheated oven, uncovered, for about 45 minutes or until chicken is cooked through (no longer pink inside).

Pork Chops with Stuffing

Ingredients

6 (1/2-inch thick) pork chops
1 tablespoon cooking oil
3 cups cubed day-old bread
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 cup chopped celery
1 cup chopped onion
2 garlic cloves, minced
1 egg, beaten
1/4 teaspoon poultry seasoning
1/4 teaspoon pepper
1/2 cup shredded Cheddar cheese

Directions

In a large skillet, brown pork chops in oil. Place in an ungreased 13-in. x 9-in. x 2-in. baking pan. Combine bread cubes, soup, celery, onion, garlic, egg, poultry seasoning and pepper; spread over pork chops. Bake uncovered at 350 degrees F for 45-55 minutes. If desired, sprinkle with cheese and return to the oven for 5 minutes or until melted.

Southwest Chicken Casserole

Ingredients

1 (5 ounce) can chicken chunks, drained
1 (4 ounce) can diced green chiles
1 (10.75 ounce) can condensed cream of mushroom soup
2 cups shredded Cheddar cheese
2 tablespoons dried minced onion
salt and pepper to taste
1 1/4 cups water
2 cups instant rice

Directions

In a large bowl, combine the chicken, chiles, soup, cheese, onions, salt, pepper and water and pour the mixture into a microwave safe 9x13 inch casserole dish.

Add the rice. The mixture should be the consistency of soupy pancake batter.

Cover the dish with a lid or plastic wrap and microwave for about 15 minutes (depending on the microwave). Serve with mexicorn and green salad if desired.

Cheddar Broccoli Frittata

Ingredients

6 eggs, beaten
1 (10.75 ounce) can Campbell's®
Condensed Broccoli Cheese Soup
or 98% Fat Free Broccoli Cheese
Soup
1/4 cup milk
1/8 teaspoon ground black
pepper
1 tablespoon butter or margarine
2 cups sliced mushrooms
1 large onion, chopped
1 small zucchini, sliced
1/4 cup shredded Cheddar
cheese
1 green onion, chopped

Directions

Mix eggs, soup, milk and black pepper.

Heat butter in large ovenproof nonstick skillet over medium heat. Add mushrooms, onion and zucchini and cook until tender. Add soup mixture. Cook over medium-low heat 8 minutes or until eggs are set but still moist.

Sprinkle cheese over egg mixture.

Broil 4" from heat 2 minutes or until golden brown. Sprinkle with green onion. Cut into wedges.

Halibut Steaks

Ingredients

1 tablespoon olive oil
1 small onion, halved and thinly sliced
1/2 bell pepper, sliced thinly
8 ounces sliced fresh mushrooms
1 clove chopped fresh garlic
2 medium zucchini, julienned
6 (6 ounce) halibut steaks
1/2 teaspoon dried basil
1/2 teaspoon salt, or to taste
1/2 teaspoon ground black pepper
1 medium tomato, thinly sliced

Directions

Preheat the oven to 400 degrees F (200 degrees C).

Heat the olive oil in a skillet over medium heat. Add the onion, bell pepper, mushrooms, garlic and zucchini. Cover, and cook stirring occasionally, until the onions are translucent, about 5 minutes.

Place halibut steaks into a shallow baking dish, and top with the sauteed vegetables. Season with basil, salt and pepper.

Bake for 10 minutes in the preheated oven, then remove the dish, and cover the fillets with a layer of sliced tomato. Return to the oven, and bake for an additional 10 minutes, or until fish flakes easily with a fork.

One-Dish Beef Stroganoff

Ingredients

1 tablespoon vegetable oil
1 pound boneless beef sirloin
steak, 3/4-inch thick, cut into thin
strips
2 tablespoons chopped onions
3 cloves garlic, minced
1/8 teaspoon dried parsley flakes
1 3/4 cups Swanson® Beef Broth
(Regular, 50% Less Sodium or
Certified Organic)
2 cups sliced mushrooms
3 cups uncooked medium egg
noodles
1/2 cup sour cream
Chopped fresh parsley

Directions

Heat the oil in a 12-inch nonstick skillet over medium-high heat. Add the beef and cook until it's well browned, stirring often. Add the onion, garlic and parsley and cook until the onion is tender-crisp.

Stir the broth and mushrooms in the skillet and heat to a boil. Stir in the noodles. Reduce the heat to low. Cover and cook for 10 minutes or until the noodles are tender.

Stir the sour cream in the skillet and cook until the mixture is hot. Garnish with the parsley.

Asparagus Spaghetti Pie

Ingredients

CRUST:

2 eggs

1 (7 ounce) package spaghetti,
cooked and drained

1/2 cup grated Parmesan cheese

2 tablespoons butter, melted

FILLING:

1 cup cubed fully cooked ham

1 (10 ounce) package frozen
asparagus spears, thawed and cut
into 1-inch pieces

1 (4.5 ounce) jar sliced
mushrooms, drained

1 1/2 cups shredded Swiss
cheese

2 eggs

1/2 cup sour cream

1 teaspoon dill weed

1 teaspoon minced chives

Directions

In a large bowl, beat eggs; add the spaghetti, Parmesan cheese and butter; mix well. Press onto the bottom and up the sides of a greased 10-in. pie plate. Combine ham, asparagus and mushrooms; spoon into crust. Sprinkle with Swiss cheese. Beat eggs, sour cream, dill and chives; pour over cheese. Bake at 350 degrees F for 35-40 minutes or until crust is set and center is lightly browned. Let stand for 10 minutes before serving.

Chicken with Mushrooms, Prosciutto, and Cream

Ingredients

2 tablespoons butter or margarine, melted
6 chicken thighs
salt and pepper to taste
6 slices prosciutto (thin sliced)
2 tablespoons minced garlic, divided
1 cup sliced fresh mushrooms
1/4 cup dry white wine (optional)
1 cup sour cream

Directions

Preheat oven to 350 degrees F (175 degrees C).

Drizzle butter into a casserole dish. Season chicken with salt, pepper, and 1 tablespoon garlic. Wrap chicken thighs in prosciutto, and place in casserole dish. Sprinkle mushrooms and remaining garlic on top of chicken.

Bake in a preheated oven until juices run clear, about 1 hour. Remove chicken to a platter, and cover with aluminum foil to keep warm.

Pour drippings from casserole into a skillet set over medium-low heat. Whisk in wine and sour cream, and cook until warmed through, about 5 to 7 minutes. Pour over chicken, and serve.

Mushroom-Garlic Pork Chops

Ingredients

1 tablespoon vegetable oil
4 bone-in pork chops, 1/2 inch thick
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom with Roasted Garlic Soup
1/2 cup milk
Hot cooked egg noodles

Directions

Heat the oil in a 10-inch skillet over medium-high heat. Add the pork chops and cook until the chops are well browned on both sides. Remove the pork chops and set them aside.

Stir in the soup and milk. Heat to a boil. Return the pork chops to the skillet and reduce the heat to low. Cover and cook for 5 minutes or until the chops are cooked through but slightly pink in the center*.

Serve with the noodles.

Absolutely Delicious Green Bean Casserole from

Ingredients

2 (12 ounce) packages frozen French cut green beans
8 ounces crimini mushrooms, quartered
3 tablespoons butter
1 small onion, halved and thinly sliced
1 tablespoon chopped fresh parsley
2 tablespoons all-purpose flour
1/2 teaspoon lemon zest
1/2 teaspoon salt
1 pinch ground black pepper
1/2 cup milk
1 cup sour cream
1/2 cup shredded Cheddar cheese
1 (2.8 ounce) can canned French fried onions

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Place green beans into a saucepan and fill with about 1/2 inch of water. Bring to a boil and steam until beans are tender but still bright green, about 5 minutes. Drain and toss with the mushrooms. Set aside.

Melt the butter in a large skillet over medium heat. Add the onion and parsley; cook and stir until onion is tender. Whisk in flour until blended, then mix in the lemon zest, salt, and pepper. Gradually whisk in milk, stirring constantly, so that no lumps form and then stir in sour cream. Warm over medium heat until the sauce begins to bubble. Dump in the green beans and mushrooms, stirring to coat.

Remove from the heat and toss briefly with some of the Cheddar cheese and French fried onions, saving some of each to sprinkle over the top. Spoon into a 1 1/2 quart casserole dish and top with the reserved onions and cheese.

Bake in the preheated oven until the cheese melts, about 15 minutes.

California Chicken Casserole

Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1/3 cup milk
1 (16 ounce) package frozen California blend vegetables, thawed
1 1/2 cups cubed cooked chicken
1 1/2 cups shredded Swiss cheese, divided
1 (2 ounce) jar diced pimientos, drained
salt and pepper to taste
Hot cooked rice

Directions

In a bowl, combine soup and milk. Stir in vegetables, chicken, 1-1/4 cups cheese, pimientos, salt and pepper. Transfer to a greased 9-in. square baking dish. Cover and bake at 350 degrees F for 40 minutes. Uncover; top with remaining cheese. Bake 5-10 minutes longer or until bubbly. Let stand for 5 minutes. Serve over rice.

Bubble Pizza

Ingredients

1 pound ground beef
1/4 pound sliced pepperoni
sausage
1 (14 ounce) can pizza sauce
2 (12 ounce) packages
refrigerated buttermilk biscuit
dough
1/2 onion, sliced and separated
into rings
1 (10 ounce) can sliced black
olives
1 (4.5 ounce) can sliced
mushrooms
1 1/2 cups shredded mozzarella
cheese
1 cup shredded Cheddar cheese

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease a 9x13 inch baking dish. Place ground beef in a large, deep skillet. Cook over medium high heat until evenly brown. Stir in pepperoni, and cook until browned. Drain excess fat. Stir in pizza sauce. Remove from heat, and set aside.

Cut biscuits into quarters, and place in the bottom of baking dish. Spread meat mixture evenly over the biscuits. Sprinkle top with onion, olives and mushrooms.

Bake uncovered in preheated oven for 20 to 25 minutes. Sprinkle top with mozzarella and Cheddar cheese. Bake an additional 5 to 10 minutes, until cheese is melted. Let stand 10 minutes before serving.

Smothered Meatballs

Ingredients

2 pounds lean ground beef
1/3 cup finely chopped green bell pepper
1/3 cup finely chopped onion
2 eggs
1 1/2 cups Italian-style dry bread crumbs
1/2 teaspoon salt
1/4 teaspoon ground black pepper

2 (10.75 ounce) cans condensed golden mushroom soup
1 cup sliced fresh mushrooms
1 cup sour cream
1/2 cup milk
2 tablespoons browning sauce
salt to taste
ground black pepper to taste

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large mixing bowl, combine ground beef, green pepper, onion, eggs, seasoned bread crumbs, salt and pepper. Mix thoroughly.

Shape the meat mixture into large meatballs about 2 inches in diameter. Place about 1 inch apart on a large, shallow baking sheet. Bake in a preheated oven for 30 minutes. While meatballs are baking, start the sauce.

In a 9x13 inch baking dish, mix the soup, mushrooms, sour cream, milk, browning sauce, salt and pepper to taste. Blend well.

When the meatballs have finished baking, remove them from the baking sheet and place them into the soup mixture. Stir in the meatballs to coat. Return to the preheated oven and bake for 20 to 30 minutes, or until sauce begins to bubble.

Chuck and Potato Bake

Ingredients

3 1/2 pounds boneless beef chuck roast
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of mushroom soup with roasted garlic
3 tablespoons chopped fresh chives
6 potatoes, quartered
1 pound carrots, peeled and cut into chunks
1 pound fresh mushrooms, quartered
1/2 cup shredded Cheddar cheese

Directions

Preheat an oven to 350 degrees F (175 degrees C). Place chuck roast in a 9x13 inch baking dish with high sides. Roast for 1 hour in preheated oven. Spoon off any fat that has accumulated.

Combine the 2 cans of mushroom soup and the chives in a large bowl. Remove roast from oven, and scatter the potatoes, carrots, and mushrooms around the roast. Pour the soup mixture over the meat and vegetables. Cover with aluminum foil.

Return the baking dish to the oven to roast for 2 additional hours. Uncover, and sprinkle with the grated Cheddar cheese. Return to the oven until the cheese melts, about 5 minutes.

Cashew Chicken Casserole

Ingredients

2 cups uncooked elbow macaroni
3 cups cubed cooked chicken
1/2 cup cubed process American cheese
1 small onion, chopped
1/2 cup chopped celery
1/2 cup chopped green bell pepper
1 (8 ounce) can sliced water chestnuts, drained
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 (10.75 ounce) can condensed cream of chicken soup, undiluted
1 1/3 cups milk
1 (14.5 ounce) can chicken broth
1/4 cup butter or margarine, melted
2/3 cup crushed saltine crackers
3/4 cup cashew halves

Directions

In a greased 13-in. x 9-in. x 2-in. baking dish, layer the first seven ingredients in the order listed. In a bowl, combine the soups, milk and broth. Pour over water chestnuts. Cover and refrigerate overnight. Toss butter and cracker crumbs; sprinkle over casserole. Top with cashews.

Bake, uncovered, at 350 degrees for 35-40 minutes or until macaroni is tender.

Easy Barbeque Chicken and Red Potatoes

Ingredients

4 skinless, boneless chicken breast halves
1 Vidalia onion, sliced
1 pound sliced fresh mushrooms
8 red potatoes, sliced 1/2 inch thick
1 (18 ounce) bottle barbeque sauce

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place chicken breasts, onion, mushrooms and potatoes in a lightly greased 9x13 inch baking dish and cover all with sauce.

Cover dish and bake for 1 hour.

Penne with Mushrooms

Ingredients

1 (8 ounce) package dry penne pasta
1/4 cup olive oil
1 clove garlic, finely chopped
1 pound button mushrooms, sliced
salt and freshly ground black pepper to taste
1 tablespoon butter
1 1/2 teaspoons chopped fresh parsley
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Place the penne pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain.

Heat the oil in a large skillet over medium heat, and cook the garlic and mushrooms until mushrooms are tender. Season with salt and pepper, and mix in the butter.

In a large bowl, toss the cooked pasta and the mushroom mixture. Sprinkle with Parmesan cheese and garnish with parsley to serve.

Turnip and Blue Cheese Gratin

Ingredients

2 cloves garlic, smashed
salt and pepper to taste
3/4 cup half-and-half cream
2 teaspoons dried thyme
1 bay leaf
1 large leek - cleaned, and cut into
1/4 inch thick rounds
2 large turnips, peeled and sliced
1 cup cubed butternut squash
4 large mushrooms, sliced
2 large carrots, sliced
1 teaspoon chopped fresh
rosemary
1/2 cup crumbled blue cheese
1/4 cup shredded Gruyere cheese

Directions

Preheat the oven to 375 degrees F (190 degrees C). Butter a 2 quart casserole dish, rub with one of the garlic cloves, and sprinkle with a little salt. Set aside.

Heat the half-and-half in a small saucepan over medium heat. Add the thyme, bay leaf and both garlic cloves. Remove from the heat just before it boils.

Place the leek, turnip, squash, mushrooms and carrots into a large saucepan and fill with about 1 inch of water. Bring to a boil, cover and steam over medium heat for about 5 minutes. Drain and layer vegetables into the prepared casserole dish. Sprinkle rosemary in between the layers. Season with salt and pepper and sprinkle blue cheese and Gruyere cheese over the top. Strain the half-and-half and pour into the casserole.

Bake, uncovered, in the preheated oven until vegetables are tender and sauce is thick, about 40 minutes. Uncover for the last 20 minutes to allow the top to brown.

Sausage Breakfast Pizza

Ingredients

1 (13.8 ounce) package
refrigerated pizza crust dough
1 pound Bob Evans® Original
Recipe Sausage Roll
8 ounces pre-sliced mushrooms
1 cup diced tomato
2 cups shredded pizza blend
cheese
4 eggs

Directions

Preheat oven to 400 degrees F. Unroll dough and press into a greased 9 x 13 inch baking dish, covering bottom of pan and 2 inches up sides of dish. Crumble and cook sausage and mushrooms in medium skillet until browned. Drain well on paper towels.

Spread sausage, mushrooms and tomatoes over crust. Top with shredded cheese. In small bowl, whisk eggs until well combined. Pour over pizza. Bake 13 to 15 minutes or until eggs are set and crust is brown.

Puff Pastry Roll

Ingredients

1 (17.5 ounce) package frozen puff pastry, thawed
1 pound ground chicken
1/4 cup water
1 small onion, shredded
2 eggs
1/2 cup dry bread crumbs
salt to taste
ground black pepper to taste
1 tablespoon vegetable oil
2 tablespoons butter
2 tablespoons all-purpose flour
1 tablespoon soy sauce
1/2 packet dry onion soup mix
1 (8 ounce) can mushrooms, drained
1 cup water
2 tablespoons white wine

Directions

Mix together ground chicken, 1/4 cup water, grated onion, eggs, and salt and pepper. Mix in enough bread crumbs to make a soft, moldable mixture.

Heat oil in a large skillet, and brown chicken mixture over medium heat.

Roll out the puff pastry. Place mixture along the long edge of the pastry. Roll up, and tuck ends under. Place on an ungreased cookie sheet.

Bake 425 degrees F (220 degrees C) for 12 to 15 minutes, or until golden.

Meanwhile, prepare the mushroom sauce. Melt butter or margarine in a small pot. Stir in flour. Add soy sauce, onion soup mix, 1 cup water, and white wine; stir until thick. Stir in mushrooms. Pour over meat roll when serving.

Veggie Stir-Fry

Ingredients

2 teaspoons cornstarch
1/2 cup cold water
3 tablespoons soy sauce
1 cup fresh broccoli florets
1 medium carrot, thinly sliced
1/2 small onion, julienned
1 tablespoon vegetable oil
1 cup shredded cabbage
1 small zucchini, julienned
6 large mushrooms, sliced
1/2 teaspoon minced garlic
Hot cooked rice

Directions

In a small bowl, whisk the cornstarch, water and soy sauce until smooth; set aside. In a large skillet or wok, stir-fry the broccoli, carrot and onion in oil for 5 minutes. Add the cabbage, zucchini, mushrooms and garlic. Stir-fry until vegetables are tender. Stir soy sauce mixture; add to skillet. Cook and stir until thickened. Serve with rice if desired.

Chicken-Stuffed Shells with Sherry Sauce

Ingredients

1 tablespoon olive oil
4 ounces button mushrooms,
sliced
2 ounces shiitake mushrooms,
thinly sliced
1/4 cup dry sherry

1 tablespoon olive oil
2 skinless, boneless chicken
breast halves
1 teaspoon minced garlic
1/2 teaspoon dried thyme
1/2 cup chicken broth
1 cup ricotta cheese
1/4 cup shredded Gruyere cheese

1 (8 ounce) package jumbo pasta
shells

2 tablespoons butter
2 tablespoons all-purpose flour
1/4 cup dry sherry
1/2 teaspoon salt
1/2 teaspoon white pepper
3/4 cup milk
1/4 cup shredded Gruyere cheese

3 tablespoons grated Parmesan
cheese

Directions

In nonstick skillet over medium-high heat, heat 1 tablespoon olive oil. Introduce button and shiitake mushrooms and cook, stirring constantly 2 minutes. Stir in 1/4 cup sherry and continue to cook until mushrooms are soft and liquid has reduced by half. Remove mushrooms with slotted spoon; set aside. Reserve mushroom sherry liquid; set aside.

In same skillet, still over medium-high heat, heat 1 tablespoon olive oil. Place chicken breasts and garlic in pan and brown chicken on both sides. Sprinkle with the thyme, pour in the chicken broth, lower the heat and cover. Simmer until chicken is cooked through and no longer pink, 10 minutes. Remove chicken from broth and let cool. Reserve broth; set aside.

Shred cooled chicken with two forks or by pulsing in a food processor. In large bowl, stir together shredded chicken, ricotta, 1/4 cup Gruyere, and mushroom mixture until well combined.

Combine reserved chicken broth and reserved sherry-mushroom liquid to equal 1/2 cup. Skim off any oil that rises to the top.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 baking dish. In a small saucepan, melt butter over medium heat. Dump in flour all at once and stir quickly with whisk to make a roux. Add 1/4 cup sherry and reserved broth/mushroom liquid a little at a time, whisking constantly until smooth. Sprinkle in salt and pepper, reduce heat to low, and stir constantly until thickened. Slowly whisk in milk and 1/4 cup Gruyere until completely incorporated and smooth.

Stuff each pasta shell with about 2 tablespoons chicken mixture and place shells closely packed in a single layer in prepared baking dish. Spoon the sauce over the shells and sprinkle with Parmesan. Bake 30 minutes, or until heated through and bubbly. Serve immediately.

Mushroom Burger Cups

Ingredients

18 slices bread, crusts removed
1/4 cup butter or margarine,
softened
1 pound ground beef, cooked and
drained
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1 egg, beaten
1/2 cup shredded Cheddar
cheese
1/4 cup chopped onion
1 teaspoon Worcestershire sauce
salt and pepper to taste

Directions

Using a biscuit cutter, cut 2-1/2-in. circles from bread slices. Spread butter over one side of each circle. Press circles, buttered side down, into ungreased miniature muffin cups. In a bowl, combine the remaining ingredients; mix well. Spoon into bread cups. Bake at 350 degrees F for 35 minutes or until golden brown.

Texas Stuffed Grilled Burgers

Ingredients

5 pounds lean ground beef
6 tablespoons Worcestershire sauce
2 teaspoons hickory seasoning (optional)
salt and pepper to taste
2 cups chopped onion
2 cups chopped fresh mushrooms
2 cups chopped cooked ham
3 cups shredded Cheddar cheese

Directions

Preheat a grill for high heat. When the grill is hot, lightly oil the grate.

In a large bowl, mix together the ground beef, Worcestershire sauce, hickory seasoning, salt and pepper until well blended. Make 20 balls, and flatten into patties. On one half of the patties, distribute the onions, mushrooms, ham and cheese. Carefully cover the piles with the remaining patties, making sure to seal all of the edges of the patties together tightly and enclose the filling.

Grill the patties for 8 to 10 minutes per side, or until meat is well done, and cheese in the center is melted.

Chuck Wagon Hash

Ingredients

1 pound ground beef
1/2 cup chopped onion
1/2 teaspoon crushed red pepper flakes (optional)
1 teaspoon dried parsley
1 teaspoon dried oregano
1 teaspoon garlic powder
1/2 cup beef broth (optional)
1 (10.75 ounce) can cream of mushroom soup
1 (10 ounce) can corn, drained
2 cups cold, cooked white rice
1 cup shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place a large skillet over medium-high heat. Brown the ground beef, stirring constantly to break it up into fine pieces. When the beef is no longer pink, add the onion, and continue cooking until the onion has softened, and the beef has browned, about 5 more minutes.

Drain excess grease from the beef, then season with pepper flakes, parsley, oregano, and garlic powder. Stir in beef broth, mushroom soup, corn, and rice. Cook for a few minutes to warm, then pour into a casserole dish.

Bake in preheated oven for 25 minutes, then sprinkle with Cheddar cheese, and continue baking for 5 minutes or until cheese melts.

Brussels Sprouts with Mushrooms

Ingredients

4 cups Brussels sprouts, trimmed and halved
1/2 pound whole mushrooms
5 tablespoons butter
1/2 cup chopped fresh parsley
salt and pepper to taste
fresh lemon juice

Directions

Cook Brussels sprouts in a pot of lightly salted boiling water for 15 minutes, or until fork-tender; strain through a colander, removing as much water as possible. Set aside.

Melt butter in a large skillet over medium high heat. Cook and stir mushrooms until lightly browned. Toss Brussels sprouts with mushrooms, and sprinkle with parsley and lemon juice. Serve immediately.

Creamed Spinach II

Ingredients

2 (10 ounce) packages frozen
chopped spinach
1 (10.75 ounce) can condensed
cream of mushroom soup
1 tablespoon butter
garlic salt to taste

Directions

Prepare spinach according to package directions; drain well.

In a large saucepan over medium-high heat, combine spinach, mushroom soup and butter. Bring to a low boil. Season with garlic salt to taste.

Vegetable Focaccia

Ingredients

2 cups bread flour
1 (.25 ounce) package quick-rise yeast
1 teaspoon salt
1 cup warm water (120 to 130 degrees F)
1 tablespoon olive or canola oil
TOPPING:
3 plum tomatoes, chopped
5 medium fresh mushrooms, sliced
1/2 cup chopped green pepper
1/2 cup sliced ripe olives
1/4 cup chopped onion
3 tablespoons olive or canola oil
2 teaspoons red wine vinegar or cider vinegar
3/4 teaspoon salt
1/4 teaspoon garlic powder
1/4 teaspoon dried oregano
1/4 teaspoon pepper
2 teaspoons cornmeal

Directions

In a mixing bowl, combine 2 cups flour, yeast and salt. Add water and oil; beat until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 4 minutes. Cover and let rest for 15 minutes. Meanwhile, in a bowl, combine the tomatoes, mushrooms, green pepper, olives, onion, oil, vinegar and seasonings.

Coat a 15-in. x 10-in.x 1-in. baking pan with nonstick cooking spray; sprinkle with cornmeal. Press dough into pan. Prick dough generously with a fork. Bake at 475 degrees F for 5 minutes or until lightly browned. Cover with vegetable mixture. Bake 8-10 minutes longer or until edges of crust are golden.

Stir Fried Snow Peas and Mushrooms

Ingredients

1 tablespoon sesame seeds
1 tablespoon olive oil
1/2 pound snow peas
4 ounces fresh mushrooms, thinly sliced
2 tablespoons teriyaki sauce

Directions

In a medium skillet over medium heat, cook the sesame seeds about 5 minutes, stirring frequently, until lightly browned. Remove from heat, and set aside.

Heat oil in the skillet over medium high heat. Stir in snow peas and mushrooms, and cook 3 to 4 minutes, until tender.

Transfer snow peas and mushrooms to a medium bowl. Toss with sesame seeds and teriyaki sauce, and serve warm.

Penne with Pancetta and Mushrooms

Ingredients

1 (12 ounce) package penne pasta
1 (3 ounce) package pancetta
bacon, diced
2 tablespoons butter
1 (10 ounce) package sliced
mushrooms
1 tablespoon minced garlic
1/2 cup heavy cream
1/4 teaspoon Italian seasoning
1/4 cup grated Parmesan cheese,
or to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and set aside. Meanwhile, cook pancetta in a large skillet over medium heat until browned but not crispy, about 5 minutes. Drain on a paper towel-lined plate and set aside.

Pour pancetta grease out of the skillet, and add butter. Increase heat to medium-high and stir in sliced mushrooms. Cook and stir until the mushrooms have softened and released their liquid. Add the minced garlic, and cook 2 more minutes. Reduce heat to medium-low, then stir in cream and Italian seasoning. Simmer until the sauce has thickened slightly.

To serve, toss the cooked penne with the sauce, and sprinkle with Parmesan cheese.

Crawfish Etouffee III

Ingredients

1 onion, chopped
1 (10.75 ounce) can condensed tomato soup
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10 ounce) can diced tomatoes with green chile peppers
1 1/2 pounds crawfish, peeled

Directions

In a large saucepan on medium heat, saute onion until clear. Add tomato soup, mushroom soup, and canned tomatoes. Simmer for 15 minutes.

Place the crawfish into the pan and simmer for 25 minutes.

Chicken Tetrazzini IV

Ingredients

1 (8 ounce) package spaghetti,
broken into pieces
1/4 cup butter
1/4 cup all-purpose flour
3/4 teaspoon salt
1/4 teaspoon ground black
pepper
1 cup chicken broth
1 cup heavy cream
2 tablespoons sherry
1 (4.5 ounce) can sliced
mushrooms, drained
2 cups chopped cooked chicken
1/2 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Bring a large pot of lightly salted water to a boil. Add spaghetti, and cook for 8 to 10 minutes, or until al dente; drain.

Meanwhile, in a large saucepan, melt butter over low heat. Stir in flour, salt, and pepper. Cook, stirring, until smooth. Remove from heat, and gradually stir in chicken broth and cream.

Return to heat, and bring to a low boil for 1 minute, stirring constantly. Add sherry, then stir in cooked spaghetti, mushrooms, and chicken. Pour mixture into the prepared baking dish, and top with Parmesan cheese.

Bake 30 minutes in the preheated oven, until bubbly and lightly browned.

Stroganoff

Ingredients

1 pound ground beef
1/2 cup chopped onion
1 tablespoon all-purpose flour
1/2 teaspoon salt
1/4 teaspoon paprika
1 (10.75 ounce) can condensed
cream of mushroom soup
1 cup sour cream
8 ounces macaroni

Directions

In a large skillet over medium heat, saute the meat and onions for 10 minutes, or until the meat is browned and the onion is tender. Stir in the flour, salt and paprika. Then add the mushroom soup, mix well and cook, uncovered, for 20 minutes.

Reduce heat to low and add the sour cream, stirring well and allowing to heat through. Cover and set this mixture aside.

Cook the egg noodles according to package directions. Drain the water from the noodles and pour the meat mixture over the noodles.

Easy Mushroom Spread

Ingredients

2 tablespoons butter
1/2 teaspoon fresh rosemary
4 cloves garlic, minced
3 cups chopped fresh mushrooms
1/4 cup fresh parsley
3 tablespoons vegetable stock
1 teaspoon cornstarch
1 tablespoon Scotch whiskey

Directions

In a large skillet over medium heat, melt butter and saute rosemary and garlic until tender. Stir in mushrooms and saute until juices run. Add parsley and stir occasionally to prevent sticking. When mushrooms are tender, stir in stock and mix well before adding cornstarch. Cook for 1 to 2 minutes, then add whiskey and cook for 1 minute more.

Rogan Josh, Lamb Shanks

Ingredients

2/3 cup sour cream
1 tablespoon all-purpose flour
1/2 teaspoon chili powder
1 teaspoon ground coriander
1/2 teaspoon ground ginger
2 cubes chicken bouillon
4 whole cardamom pods, broken
1 (14.5 ounce) can diced tomatoes
1 cup water
ground nutmeg to taste
salt and ground black pepper to taste
2 tablespoons cornstarch
1/4 cup water
1 large onion, cut into wedges
3 lamb shanks
1 (15 ounce) can carrots, drained
1 (15 ounce) can whole new potatoes, drained
1/2 pound button mushrooms, quartered (optional)

Directions

Stir the sour cream and all-purpose flour together in a small bowl until smooth and set aside. In a separate small bowl, mix together the cornstarch and water to make a paste.

Combine the chili powder, coriander, ginger, bouillon cubes, cardamom, tomatoes, water, nutmeg, salt and pepper in a medium saucepan; bring to a boil over high heat. Slowly add the cornstarch paste to the tomato mixture, stirring constantly; simmer for 2 minutes. Remove the saucepan from the heat and slowly stir in the sour cream and flour mixture.

Arrange the onions across the bottom of a slow cooker, lay the shanks on top of the onions and pour the prepared tomato mixture over the meat. Place the carrots, potatoes and mushrooms on top of the sauce.

Cover and cook in the slow cooker on High for 8 hours.

Garlicky Mushroom Toast Cups

Ingredients

1 tablespoon butter
2 cloves garlic, minced
12 ounces sliced mushrooms
1 teaspoon salt
1/2 teaspoon black pepper
2 tablespoons softened butter
6 firm white or wheat bread,
crusts removed
3 eggs, beaten
2 tablespoons cream
3 tablespoons freshly grated
Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt 1 tablespoon of butter in a large skillet over medium-high heat. Stir in garlic, and cook for 30 seconds until fragrant. Add mushrooms, and continue cooking until softened and lightly browned, 4 to 6 minutes. Season with salt and pepper, then set aside to cool.

Meanwhile, spread softened butter onto one side of each slice of bread. Press the buttered sides into a muffin tin; set aside.

Stir together eggs and cream, then stir in the cooled mushroom mixture. Divide this custard equally among the toast cups. Sprinkle the tops with grated Parmesan cheese.

Bake in preheated oven until egg mixture sets, and tops are golden brown, about 20 minutes.

Avocado Chicken Stir-Fry

Ingredients

1/2 cup chicken broth
1/4 cup soy sauce
1 tablespoon cornstarch
1 clove garlic, minced

1 tablespoon vegetable oil
4 skinless, boneless chicken breast halves, cut into bite size pieces
2 cups snow peas
2 cups cremini mushrooms, stems discarded, caps thinly sliced
4 bunches green onions, cut into 1-inch pieces
2 large ripe but firm avocados - peeled, pitted, and cut into large chunks

Directions

In a bowl, stir together the chicken broth, soy sauce, cornstarch, and garlic until the cornstarch is smooth, and set aside.

Heat the oil in a wok or large skillet over medium-high heat until shimmering, and cook and stir the chicken until cooked through and no longer pink in the center, about 5 minutes. Remove from the wok and set aside. Place the snow peas into the hot wok, and cook and stir until bright green and still crisp, about 3 minutes. Stir in the mushrooms and green onions, and toss with the snow peas in the hot oil until the mushrooms are tender and have given up their juice, about 5 minutes. Pour off excess juices, if any.

Return the chicken to the wok, and stir briefly over medium heat to combine with the cooked vegetables. Stir the reserved sauce ingredients to recombine, if needed, and add to the wok. Gently stir in the avocado, and let the mixture bubble until the sauce thickens, about 3 minutes. Stir gently to coat everything in sauce, and serve.

Shrimp in Sherry Cream Sauce

Ingredients

1 1/2 cups water
1/2 cup uncooked long-grain white rice
1/4 cup chopped green onions
2 tablespoons butter
1/4 cup all-purpose flour
1/8 teaspoon ground cayenne pepper
1/2 cup milk
1/4 cup dry sherry
1 (4.5 ounce) can mushrooms, drained
1 pound medium shrimp - peeled and deveined
1 teaspoon minced fresh parsley

Directions

In a saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

Combine onions and butter in a 2 quart, microwave safe, casserole dish. Microwave, uncovered, on HIGH for 20 seconds or until butter melts.

Combine flour, pepper, milk and sherry in a medium mixing bowl; add mushrooms and onion mixture, stir until smooth.

Arrange shrimp around outer edges of the casserole dish. Spoon mushroom mixture into center of casserole. Cover with heavy-duty plastic wrap and microwave at HIGH 5 minutes or until mixture is thickened and shrimp are pink. Stir shrimp and mushroom mixture together. Spoon the mixture over rice. Sprinkle with parsley.

Mandarin Orange Salad

Ingredients

1/2 cup sour cream
1/4 cup mayonnaise
1/4 cup milk
3/4 teaspoon minced garlic
1/2 teaspoon Worcestershire sauce
1 pinch white sugar
1 pinch ground white pepper
1 pinch ground cayenne pepper
2 heads butter lettuce - rinsed, and torn
1 small sweet onion, thinly sliced
1 (11 ounce) can mandarin oranges, drained
5 ounces fresh sliced mushrooms
salt and pepper to taste

Directions

Prepare the dressing by whisking together the sour cream, mayonnaise, milk, garlic, Worcestershire sauce, sugar, white pepper and cayenne pepper. Store in an air-tight container and refrigerate.

Prepare the salad in a large bowl by combining the lettuce, onion, oranges and mushrooms. Add enough dressing to coat and toss. Sprinkle with salt and pepper and add croutons if desired.

Exotic Salad

Ingredients

1 (6 ounce) can sliced mushrooms, drained
1 (6 ounce) can sliced black olives, drained
1 (6 ounce) can artichoke hearts, drained
1 (14.25 ounce) can hearts of palm, drained and sliced
1 (15 ounce) can baby corn, drained
DRESSING
1/2 cup olive oil
1/4 cup fresh lemon juice
1 clove garlic, minced
salt and pepper to taste
2 sprigs fresh parsley, chopped
4 leaves fresh basil, chopped

Directions

In a large bowl combine mushrooms, olives, artichoke hearts, hearts of palm and baby corn.

In a small bowl combine olive oil, lemon juice, garlic, salt, pepper, parsley and basil. Pour over vegetables.

Turkey a la King

Ingredients

2 tablespoons butter
3 fresh mushrooms, sliced
1 tablespoon all-purpose flour
1 cup chicken broth
1/2 cup heavy cream
1 cup chopped cooked turkey
1/3 cup frozen peas, thawed
salt and pepper to taste

Directions

In a large skillet over medium low heat, cook butter until golden brown. Saute mushrooms until tender. Stir in flour until smooth. Slowly whisk in chicken broth, and cook until slightly thickened. Stir in cream, turkey and peas. Reduce heat to low, and cook until thickened. Season with salt and pepper.

Slow Cooker Chicken Continental

Ingredients

2 (8 ounce) jars dried beef
6 skinless, boneless chicken
breast halves
1 cup sour cream
1 (10.75 ounce) can condensed
cream of mushroom soup
1/4 cup all-purpose flour

Directions

Lightly grease slow cooker, and line with dried beef. Place 2 to 3 chicken breasts in the slow cooker. In a mixing bowl, stir together sour cream, soup, and flour; pour 1/2 of mixture over chicken. Layer with the dried beef and chicken breasts, and pour in the remaining sour cream mixture. Top with the remaining dried beef.

Cook in slow cooker on LOW for 8 hours, or on HIGH for 4 hours.

Chicken Spaghetti I

Ingredients

1 (8 ounce) package spaghetti
1 onion, chopped
6 stalks celery, chopped
1 large red bell pepper, chopped
1/4 cup vegetable oil
4 skinless, boneless chicken breast halves - cooked
2 (10.75 ounce) cans condensed cream of mushroom soup
1 (15 ounce) can chopped black olives
1 (4 ounce) jar sliced pimento peppers, drained
1 (4.5 ounce) can sliced mushrooms
1/2 pound processed cheese

Directions

Cook pasta in a large pot of boiling water until done.

Saute onion, celery, and bell pepper in oil until tender.

In a 9 x 13 inch baking pan, combine saute mixture with chicken, cooked spaghetti, soup, olives, pimentos, and mushrooms.

Bake at 350 degrees F (175 degrees C) for 30 minutes. Slice cheese, place evenly across top of casserole, and bake until cheese is melted. Cool and serve.

Easy Cheesy Skillet Chicken

Ingredients

6 skinless, boneless chicken breast halves
1 (10.75 ounce) can condensed cream of mushroom soup
1 (12 fluid ounce) can evaporated milk
6 slices American processed cheese, cut into 1-inch pieces

Directions

In a large skillet, brown chicken on both sides. In the meantime, in a medium bowl combine the soup, milk and cheese. Mix together. When chicken is browned, pour mixture over chicken pieces. Cook over medium low heat until chicken is done and juices run clear. Serve.

Savory Mushroom-Barley Soup

Ingredients

4 cups water
3/4 cup uncooked pearl barley
4 medium onions, chopped
2 celery ribs, chopped
1 tablespoon olive oil
1 1/2 pounds sliced fresh mushrooms
6 cups reduced-sodium beef broth or vegetable broth
2 cups sliced carrots
1 (6 ounce) can tomato paste
1/2 teaspoon salt
1/4 teaspoon pepper
1/2 cup minced fresh parsley

Directions

In a large saucepan, bring water and barley to a boil. Reduce heat; cover and simmer for 30 minutes or until barley is partially cooked. (Do not drain.)

Meanwhile, in a soup kettle or Dutch oven, saute onions and celery in oil until tender. Add mushrooms; cook and stir for 5 minutes. Stir in the broth, carrots, tomato paste and barley mixture.

Bring to a boil over medium heat. Reduce heat; cover and simmer for 30 minutes, stirring occasionally. Stir in salt and pepper. Sprinkle with parsley.

Al's Quick Vegetarian Spaghetti

Ingredients

1 pound uncooked spaghetti
1 cup broccoli florets
1 (15 ounce) can whole kernel corn, drained
1 cup fresh sliced mushrooms
1 cup sliced carrots
2 (8 ounce) cans tomato sauce

Directions

Bring a large pot of salted water to boil, add spaghetti and return water to a boil. Cook until spaghetti is al dente; drain well.

Combine broccoli, corn, mushrooms, carrots and tomato sauce in large sauce pot. Cook on medium heat for 15 to 20 minutes or until vegetables are tender. Stir occasionally to keep sauce from sticking. Serve sauce over spaghetti.

Pepper Steak with Squash

Ingredients

1 pound flank steak, cut into strips
2 tablespoons vegetable oil,
divided
1 medium green pepper, julienned
1 medium sweet red pepper,
julienned
2 medium zucchini, julienned
1 small onion, cut into 1/4 inch
slices
3 garlic cloves, minced
1 cup fresh or frozen snow peas
1 cup sliced fresh mushrooms
1 (8 ounce) can sliced water
chestnuts, drained
3 tablespoons cornstarch
1 (14.5 ounce) can reduced-
sodium beef broth
2 tablespoons reduced-sodium
soy sauce
Hot cooked rice

Directions

In a large skillet, cook steak in 1 tablespoon oil over medium-high heat until no longer pink; drain. Remove and keep warm. In the same skillet, heat remaining oil; saute peppers for 2 minutes. Stir in zucchini, onion and garlic; cook and stir 2 minutes longer. Add peas, mushrooms and water chestnuts. Saute until the vegetables are tender, about 2 minutes. Return beef to the skillet. Combine cornstarch, broth and soy sauce until smooth; add to skillet. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve over rice.

Slow Cooker Sausage Florentine

Ingredients

1 pound Bob Evans®
Original/Regular Recipe Sausage
Roll
1 (10 ounce) package frozen
chopped spinach, thawed and
squeezed dry
1 (8 ounce) can sliced
mushrooms, drained
6 eggs
3/4 cup milk
1/2 cup shredded Cheddar
cheese

Directions

Spray interior of slow cooker with non-stick vegetable spray.

In medium skillet over medium heat, crumble and cook sausage until brown. Place sausage in slow cooker. Add spinach and mushrooms. Stir to combine.

In small bowl, beat eggs and milk until mixed. Pour over sausage mixture. Cover and cook on low 4 to 6 hours. Five minutes before serving, top with Cheddar cheese. Recover to melt cheese.

Vegan Taco Chili

Ingredients

- 1 tablespoon olive oil
- 1 pound sliced fresh mushrooms
- 2 cloves garlic, minced
- 1 small onion, finely chopped
- 2 stalks celery, chopped
- 1 (29 ounce) can tomato sauce
- 1 (6 ounce) can tomato paste
- 3 (15 ounce) cans kidney beans
- 1 (11 ounce) can Mexican-style corn

Directions

Heat the oil in a large skillet. Sauté the mushrooms, garlic, onion and celery until tender. Transfer them to a stock pot or slow cooker. Stir in the tomato sauce, tomato paste, beans and Mexican-style corn. Cook for at least an hour to blend the flavors.

Porcini Pork Tenderloin

Ingredients

1/2 cup extra virgin olive oil
1/2 cup herbes de Provence
4 cloves garlic, minced
3 pounds pork tenderloin
1/2 cup dried porcini mushrooms
1 cup boiling water
1/2 cup cognac
1 lemon, juiced
3 shallot, thinly sliced
1/2 cup heavy cream
1/4 cup unsalted butter, chilled
and cut into small cubes
2 tablespoons honey
coarse salt and ground black
pepper to taste

Directions

In a large measuring cup, mix together olive oil, herbes de Provence, and garlic. Place tenderloin in a large, rectangular baking pan. Pour olive oil mixture over meat, and turn to coat. Cover, and refrigerate for 3 hours.

Preheat oven to 400 degrees F (200 degrees C). Soak mushrooms in boiling hot water for 10 minutes to rehydrate.

Heat a large skillet over high heat. Remove meat from marinade, and discard any remaining marinade. Place meat in hot pan, and brown evenly. Return meat to baking dish.

Cook tenderloin in preheated oven about 15 to 20 minutes, or until the internal temperature of the meat is 150 degrees F (65 degrees C). Remove from oven, and allow it to rest for 5 minutes before slicing.

Meanwhile, combine the water in which the mushrooms were soaked, cognac, lemon juice, and shallots in a saucepan. Cook over medium heat until liquid is almost gone. Pour in the cream. Bring to a boil, and then reduce heat to medium-low. Chop mushrooms, and stir into the sauce. Continue cooking until the sauce thickens. Stir in the butter and honey. Season to taste with salt and pepper. Serve over sliced tenderloin.

Chicken Tarragon

Ingredients

4 boneless, skinless chicken breast halves
1/2 teaspoon paprika
1/3 cup butter, divided
2 medium zucchini, julienned
4 small carrots, julienned
4 large mushrooms, sliced
2 tablespoons minced fresh tarragon
1 tablespoon lemon juice
1/2 teaspoon salt
1/8 teaspoon pepper

Directions

Sprinkle chicken with paprika. In a large skillet, brown chicken in 2 teaspoons butter. Place the vegetables in a greased 13-in. x 9-in. x 2-in. baking dish. Top with chicken.

Melt the remaining butter; stir in the tarragon, lemon juice, salt and pepper. Pour over chicken and vegetables. Cover and bake at 350 degrees F for 30-35 minutes or until chicken juices run clear and vegetables are tender.

Marvelous Stuffed Mushrooms

Ingredients

1 pound large fresh mushrooms
1/3 cup butter or margarine,
softened
4 1/2 teaspoons all-purpose flour
1 tablespoon finely chopped onion
1 tablespoon minced fresh parsley
1 tablespoon Dijon mustard
1/2 teaspoon salt
1/8 teaspoon cayenne pepper
1 dash ground nutmeg
1 cup heavy whipping cream

Directions

Remove stems from mushrooms; set caps aside. Finely chop stems. In a small mixing bowl, combine the butter, flour, onion, parsley, mustard, salt, cayenne, nutmeg and chopped stems. Fill mushroom caps. Place in a greased shallow 2-qt. baking dish. Pour cream over mushrooms. Bake, uncovered, at 375 degrees F for 30-35 minutes or until mushrooms are tender, basting twice.

Slumgullion

Ingredients

1 (16 ounce) package elbow macaroni
1 pound lean ground beef
1 large onion, chopped
2 cups tomato sauce
2 (4.5 ounce) cans mushrooms, drained
2 teaspoons minced garlic
salt and pepper to taste
1 (14.5 ounce) can stewed tomatoes

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and place in large saucepan.

Meanwhile, in a large skillet, brown beef over medium heat; just before beef is browned, stir in onion.

Add beef mixture to pasta, and stir in tomato sauce, mushrooms, garlic, salt, pepper and stewed tomatoes. Cook over low heat, 10 to 15 minutes, or until heated through.

Cheesy Chicken and Rice

Ingredients

3 cups cooked long-grain rice
1 (10 ounce) package frozen
chopped broccoli, thawed and
drained
8 ounces fresh mushrooms, sliced
2 tablespoons butter or margarine
2 cups diced cooked chicken
1/2 cup chopped green onions
4 eggs
1 cup milk
1/2 teaspoon salt
1/2 teaspoon pepper
2 cups shredded Cheddar cheese,
divided
1 (10.75 ounce) can condensed
cream of chicken soup, undiluted

Directions

Combine rice and broccoli; spoon into a greased 12-in. x 8-in. x 2-in. baking dish. In a large skillet, saute mushrooms in butter until tender. Remove from the heat. Add chicken and green onions; spoon over rice mixture. Beat eggs, milk, salt and pepper; pour over all. Sprinkle with 1 cup cheese. Spread soup over top. Bake, uncovered, at 350 degrees F for 30 minutes. Sprinkle with remaining cheese and bake 15 minutes longer.

Stephanie's Best Casserole

Ingredients

1 (16 ounce) package rigatoni pasta
1 tablespoon olive oil
3 boneless skinless chicken breast halves, chopped
salt and pepper to taste
1 (26 ounce) jar spaghetti sauce with mushrooms
2 cups broccoli rabe, trimmed and chopped
1 (8 ounce) package shredded mozzarella cheese
1 cup shredded Cheddar cheese

Directions

Bring a large pot of lightly salted water to a boil, and cook rigatoni pasta for 8 to 10 minutes, until al dente. Drain, and set aside.

Heat the olive oil in a skillet over medium heat. Season the chicken with salt and pepper, and cook in the skillet 20 minutes, or until no longer pink and juices run clear.

Preheat oven to 350 degrees F (175 degrees C). Lightly butter a 10 inch casserole dish.

In the prepared casserole dish, mix the cooked pasta, cooked chicken, spaghetti sauce, broccoli rabe, and mozzarella cheese. Top with Cheddar cheese.

Bake 25 minutes in the preheated oven, until bubbly and lightly brown.

Savory Crab Stuffed Mushrooms

Ingredients

3 tablespoons butter, melted
24 fresh mushrooms
2 tablespoons butter
2 tablespoons minced green onions
1 teaspoon lemon juice
1 cup diced cooked crabmeat
1/2 cup soft bread crumbs
1 egg, beaten
1/2 teaspoon dried dill weed
3/4 cup shredded Monterey Jack cheese, divided
1/4 cup dry white wine

Directions

Preheat oven to 400 degrees F (200 degrees C). Prepare a 9x13 inch baking dish with 3 tablespoons butter.

Remove stems from mushrooms. Set aside caps. Finely chop stems.

Melt 2 tablespoons butter in a medium saucepan over medium heat. Stir in the chopped stems and green onions and cook until soft, about 3 minutes. Remove saucepan from heat. Stir in lemon juice, crabmeat, soft bread crumbs, egg, dill weed and 1/4 cup Monterey Jack cheese. Thoroughly blend the mixture.

Place mushroom caps in the buttered pan, and stir until caps are coated with the butter. Arrange caps cavity side up, and stuff cavities generously with the green onion and crabmeat mixture. Top with remaining Monterey Jack cheese. Pour wine into the pan around the mushrooms.

Bake uncovered in the preheated oven 15 to 20 minutes, until cheese is melted and lightly browned. Serve warm.

Ham and Wild Rice Quiche

Ingredients

3/4 cup water
1/4 cup uncooked wild rice
1 (9 inch) unbaked pie crust
1 cup cubed cooked ham
1/3 cup finely chopped red bell pepper
1/4 cup thinly sliced green onion tops
1 (4 ounce) can sliced mushrooms, drained
3 eggs, beaten
1 cup sour cream
1 tablespoon Dijon mustard
1/2 teaspoon salt
1/8 teaspoon black pepper
2 cups shredded Swiss cheese

Directions

In a small pot, bring the water and wild rice to a boil. Cover, reduce heat to low, and simmer 45 minutes.

Preheat oven to 425 degrees F (220 degrees C). Bake the pie crust 10 minutes, or until golden brown. Reduce heat to 400 degrees F (200 degrees C).

In a bowl, mix the cooked rice, ham, red bell pepper, green onion tops, and mushrooms. In a separate bowl, mix the eggs, sour cream, mustard, salt, and pepper.

Sprinkle the bottom of the pie crust with 1 cup Swiss cheese. Spread the rice, ham, and vegetable mixture over the cheese, and cover with the egg mixture. Top with remaining Swiss cheese.

Bake 30 minutes in the preheated oven, or until a knife inserted in the center comes out clean. Let stand 10 minutes before serving.

Ingredients

2 pounds round steak, cut into thin strips on the diagonal
2 onions, cut into 1/3-inch slices
3 teaspoons salt
ground black pepper to taste
2 tablespoons Hungarian sweet paprika
4 cups water
4 bay leaves
4 tablespoons vegetable oil
4 dried shiitake mushrooms
4 prunes, pitted and chopped
1 teaspoon honey
2 cloves garlic, halved

Directions

Cut the beef into slices about 1/3 inch thick. With a meat mallet, hammer all the slices flat until they are 1/3 of their original thickness. Sprinkle each slice generously with salt, pepper, and paprika on one side only. Put 2 or 3 beef slices on a plate, with seasoning side up, and put some onion slices on top. Add layers of beef and onion until all the meat is out. Wrap the plate with plastic wrap or foil; set aside for one hour at room temperature, or overnight in the refrigerator.

Pour water into a Dutch oven, and bring to a boil. Reduce heat to simmer, and add bay leaves.

Preheat oven to 350 degrees F (175 degrees C) .

Heat oil in a large heavy skillet over medium high heat. Separate onions from bitkas. Reserve half of the onions, and discard the rest. Fry bitkas 3 at a time for 20 seconds on each side. Transfer fried meat into boiling water.

Chop the reserved onion coarsely. Saute in the beef drippings over medium heat. Drain, reserving drippings, and add onions along with mushrooms, prunes, honey and garlic to the meat. Skim fat from drippings, and add to the meat.

Transfer the pot to the oven. Roast for one hour at 350 degrees F (175 degrees C). Turn the heat off, and then let the pot cool down slowly in the oven for approximately 2 hours. Repeat the heating cycle 3 times. After 20 minutes in the oven take the pot out, and fish out the mushrooms; cut into 1/8 inch wide stripes, and return to the pot. During heating, take the pot out every 20 minutes and rearrange the bitkas. Check that nothing sticks to the bottom; normally nothing does. Check water level. If necessary, add some boiling water. Usually I have to add about 1/2 cup boiling water in the beginning of each heating cycle. During last heating cycle, check the sauce taste. Season to taste.

Gravy Potatoes

Ingredients

4 baking potatoes, scrubbed
1 pound ground beef
1 small onion, diced
1 cup condensed cream of mushroom soup
1/2 teaspoon garlic powder
salt and pepper to taste
1 cup shredded Cheddar cheese

Directions

Preheat the oven to 450 degrees F (230 degrees C). Place potatoes directly on the oven rack, and bake for 1 hour in the preheated oven, or until tender.

While the potatoes are baking, place ground beef and onion in a large skillet, and cook over medium-high heat until evenly browned. Drain grease, then stir in the soup and garlic powder. Season with salt and pepper to taste. Heat through until bubbly, then set aside and wait for the potatoes.

When the potatoes are ready, reduce the oven temperature to 350 degrees F (175 degrees C). Place the potatoes into a 9x13 inch baking dish, and split them in half lengthwise. Break up the centers of the potatoes with a fork, then pour the ground beef mixture over the top. Sprinkle with shredded cheese.

Bake for 10 to 15 minutes in the preheated oven, until cheese is melted.

Creamy Beef Casserole

Ingredients

2 pounds ground beef
1 large onion, chopped
6 ounces egg noodles, cooked and drained
1 (15.25 ounce) can whole kernel corn, drained
1 (10.75 ounce) can condensed cream of chicken soup, undiluted
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 cup sour cream
1 (2 ounce) jar diced pimientos, drained
3/4 teaspoon salt
1/4 teaspoon pepper
1 cup soft bread crumbs
1/4 cup butter or margarine, melted

Directions

In a skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Add noodles, corn, soups, sour cream, pimientos, salt and pepper; mix well. Transfer to a greased 3-qt. baking dish. Toss bread crumbs and butter; sprinkle over casserole. Bake, uncovered, at 350 degrees F for 30 minutes or until heated through.

Easy A La King Biscuit Casserole

Ingredients

1/4 cup butter, melted
1/8 cup all-purpose flour
1 1/2 cups chicken broth
2 1/2 cups cubed skinless,
boneless chicken breast meat
1 1/2 cups green peas
1 1/2 cups canned mushrooms,
drained
1 cup cooked, sliced carrots
1/2 onion, chopped
1/4 cup chopped red bell pepper
1 (16 ounce) can refrigerated
buttermilk biscuits

Directions

Melt butter in a medium saucepan over medium heat; stir in flour, then pour in broth and let thicken, stirring. Add chicken, peas, mushrooms, carrots, onion and bell pepper. Mix together and bring to a boil.

Preheat oven to 350 degrees F (175 degrees C).

Pour chicken mixture into a 9x13 inch baking dish. Place refrigerated biscuits over top and bake in preheated oven for 25 to 30 minutes, or until biscuits are done.

Polenta and Vegetable Casserole

Ingredients

1 (16 ounce) tube polenta, cut into 1/2 inch slices
1 (16 ounce) can black beans
1 (15 ounce) can kidney beans
1 (10 ounce) can whole kernel corn
1 onion, chopped
1 green bell pepper, chopped
1 small eggplant, peeled and cubed
6 fresh mushrooms, chopped
1 (1.27 ounce) packet dry fajita seasoning
1 (8 ounce) jar salsa
1 cup shredded mozzarella cheese
1/3 cup black olives

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly oil a 9x13 inch baking dish.

Heat oil in a skillet over medium heat. Cook and stir onion, green pepper, eggplant, and mushrooms in oil until soft. Mix in fajita seasoning.

Line prepared baking dish with slices of polenta. Spread beans and corn evenly over the polenta, and then spread onion mixture over the beans. Top with salsa, mozzarella cheese and black olives.

Bake until heated through, about 20 minutes.

Portobello Mushroom Pasta

Ingredients

1 (16 ounce) package farfalle pasta
2 tablespoons olive oil
3 cloves garlic, minced
1/2 pound chopped portobello mushrooms
1 red bell pepper, diced
1 zucchini, cut into 1/2-inch slices
1/4 cup red wine vinegar
2 tablespoons grated Parmesan cheese

Directions

In a large pot with boiling salted water cook farfalle pasta until al dente. Drain.

Meanwhile, in a large non-stick skillet over medium heat cook the garlic, mushrooms, red bell pepper, and zucchini until soft, about 10 minutes. Stir frequently. Stir in red wine vinegar.

Toss cooked pasta with mushroom mixture. Top with grated Parmesan cheese. Serve warm.

Vegetable Cheese Strudel

Ingredients

1 sheet Pepperidge FarmB® Puff Pastry
1 egg
1 tablespoon water
2 tablespoons vegetable oil
2 small green or red peppers, cut into 2-inch-long strips
3 ounces mushrooms, sliced
1 cup cubed eggplant
1 small onion, sliced
1/4 teaspoon garlic powder
1 teaspoon dried basil leaves, crushed
8 (1/2 ounce) slices mozzarella cheese

Directions

Thaw the pastry sheet at room temperature for 40 minutes or until it's easy to handle. Heat the oven to 400 degrees F. Mix the egg and water in a small bowl.

Heat the oil in a 12 inch skillet over medium-high heat. Add the peppers, mushrooms, eggplant, onion, garlic powder and basil and cook until the vegetables are tender and the liquid is evaporated. Let cool to room temperature.

Unfold the pastry sheet on a lightly floured surface. Roll the pastry sheet into a 16x12 inch rectangle. With the short side facing you, spoon the vegetable mixture onto the bottom half of the pastry sheet to within 1 inch of the edges. Top with the cheese. Starting at the short side, roll up like a jelly roll. Tuck the ends under to seal. Place seam-side down on a baking sheet. Brush with the egg mixture.

Bake for 25 minutes or until the pastry is golden. Slice and serve warm.

Garden Fresh Breakfast

Ingredients

8 ounces fresh mushrooms, sliced
1 cup chopped zucchini
1/2 cup chopped green pepper
1/4 cup sliced green onions
2 tablespoons butter or margarine
1 medium tomato, seeded and
diced
4 eggs
2 tablespoons water
2 tablespoons Dijon mustard
1/2 teaspoon salt
1/4 teaspoon pepper
1 cup shredded Monterey Jack
cheese
Paprika

Directions

In a large skillet, saute mushrooms, zucchini, green pepper and onions in butter for 5 minutes or until tender. Drain off juices. Stir in tomato. In a bowl, beat the eggs, water, mustard, salt and pepper. Pour over vegetables. Cover and cook over medium heat for 5-10 minutes or until eggs are set. Sprinkle with cheese and paprika. Cut into wedges to serve.

Kim's Chicken Alfredo

Ingredients

2 tablespoons olive oil
3 cloves garlic, minced
2 skinless, boneless chicken breast halves - cut into bite-size pieces
1/8 teaspoon ground black pepper
2 tablespoons Italian seasoning
1/2 (1 ounce) package dry onion soup mix
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup milk
1/2 cup water
1/2 cup green peas
1/4 cup grated Parmesan cheese
1 pound dry fettuccine pasta

Directions

In large skillet, over medium-high heat, heat olive oil and saute garlic for 2 minutes. Add chicken, pepper and Italian seasoning, and cook, stirring occasionally, until chicken is no longer pink.

In medium bowl, stir together onion soup mix, cream of mushroom soup, milk and water. Add to chicken mixture. Add peas and Parmesan to chicken, bring to a boil, then reduce heat and simmer 15 minutes, stirring occasionally.

While sauce is simmering, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Toss pasta with sauce to serve.

Broccoli, Rice, Cheese, and Chicken Casserole

Ingredients

2 cups water
2 cups uncooked instant rice
2 (10 ounce) cans chunk chicken, drained
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of chicken soup
1/4 cup butter
1 cup milk
1 (16 ounce) package frozen chopped broccoli
1 small white onion, chopped
1 pound processed cheese food

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium saucepan, bring the water to a boil. Mix in the instant rice, cover, and remove from heat. Let stand 5 minutes.

In a 9x13 inch baking dish, mix the prepared rice, chicken, cream of mushroom soup, cream of chicken soup, butter, milk, broccoli, onion, and processed cheese.

Bake in the preheated oven for 30 to 35 minutes, or until cheese is melted. Stir halfway through cooking to help cheese melt evenly.

Easy Japanese Steakhouse Soup

Ingredients

3 cups chicken stock
1 cup water
1 tablespoon minced fresh ginger root
1 clove garlic, minced
2 tablespoons soy sauce
2 skinless, boneless chicken breast halves - cubed
1/4 pound fresh snow peas, trimmed and halved
1 carrot, chopped
3 fresh mushrooms, sliced
2 green onions, chopped

Directions

Bring the chicken stock, water, ginger, garlic, and soy sauce to a simmer in a large pot over medium-high heat. Stir in the chicken, and return to a simmer. Reduce heat to medium-low, and continue simmering until the chicken is tender and no longer pink on the inside, about 15 minutes.

Stir in the snow peas and carrot, and simmer 5 minutes. Add the mushrooms, and continue simmering until the vegetables are tender, about 3 minutes. Stir in the green onions, and serve.

Farmhouse Omelets

Ingredients

4 bacon strips, diced
1/4 cup chopped onion
6 eggs
1 tablespoon water
1/4 teaspoon salt
1/8 teaspoon pepper
1 dash hot pepper sauce
3 teaspoons butter, divided
1/2 cup cubed fully cooked ham,
divided
1/4 cup thinly sliced fresh
mushrooms, divided
1/4 cup chopped green pepper,
divided
1 cup shredded Cheddar cheese,
divided

Directions

In a skillet, cook bacon over medium heat until crisp. Remove with a slotted spoon to paper towels. Drain, reserving 2 teaspoons drippings. In drippings, saute onion until tender; set aside.

In a bowl, beat the eggs, water, salt if desired, pepper and pepper sauce. Melt 1-1/2 teaspoons butter in a 10-in. nonstick skillet over medium heat; add half of the egg mixture. As the eggs set, lift edges, letting uncooked portion flow underneath.

When eggs are set, sprinkle half of the bacon, onion, ham, mushrooms, green pepper and cheese on one side; fold over. Cover and let stand for 1-2 minutes or until cheese is melted. Repeat with remaining ingredients for second omelet.

Cheesy Tuna and Noodles

Ingredients

3 (3 ounce) packages chicken
flavor ramen noodle soup
1 (10.75 ounce) can
Campbell's® Condensed Cream
of Mushroom Soup (Regular, 98%
Fat Free or 25% Less Sodium)
3/4 cup milk
1/8 teaspoon garlic powder
1/8 teaspoon ground black
pepper
1 (9 ounce) package frozen mixed
vegetables
1 1/2 cups shredded mozzarella
cheese
1 (6 ounce) can tuna, drained and
flaked

Directions

Cook ramen soup according to package directions. Drain off most of liquid.

Mix mushroom soup, milk, garlic, pepper and vegetables in skillet. Heat to a boil. Cover and cook over low heat 5 min. or until vegetables are tender. Add cheese and heat until melted.

Add tuna and noodles. Heat through.

Veggie Turkey Casserole

Ingredients

3 cups cubed cooked turkey or chicken
2 cups frozen mixed vegetables
2 cups frozen broccoli florets
1 (10.75 ounce) can condensed cream of chicken soup, undiluted
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1/2 cup chopped onion
1/4 teaspoon garlic powder
1/4 teaspoon celery seed

Directions

In a large bowl, combine all ingredients. Transfer to a greased 11-in. x 7-in. x 2-in. baking dish. Bake, uncovered, at 350 degrees F for 30-35 minutes or until heated through. Stir before serving.

Easy Ground Beef Stroganoff

Ingredients

2 pounds ground beef
2 onions, chopped
1 clove garlic, minced
1 (4.5 ounce) can mushrooms,
drained
2 teaspoons salt
1/4 teaspoon ground black
pepper
2 cups hot water
6 cubes beef bouillon
4 tablespoons tomato paste
1 1/2 cups water
4 tablespoons all-purpose flour

Directions

Heat a large skillet over medium-high heat. Add ground beef, add onions, garlic, and mushrooms; saute until onion is golden brown. Season with salt and black pepper.

Stir 2 cups hot water, bouillon cubes, and tomato paste into meat mixture. Stir together 1 1/2 cups cold water and flour; stir into pan. Reduce heat to low, and simmer for 1 hour.

Greens 'n' Grapefruit Salad

Ingredients

4 cups torn salad greens
2 tablespoons chopped red onion
1 medium grapefruit, peeled and sectioned
1/2 cup sliced fresh mushrooms
1/2 cup sliced water chestnuts
DRESSING:
1/2 cup mayonnaise or salad dressing
1/4 cup Catalina salad dressing
1/4 cup sesame seeds, toasted
2 tablespoons sugar
2 tablespoons cider vinegar

Directions

In a salad bowl, combine the greens, onion, grapefruit, mushrooms and water chestnuts. In a small bowl, whisk together the dressing ingredients. Drizzle over salad; serve immediately.

White Sloppy Joes

Ingredients

1 pound ground beef
1 (10.75 ounce) can condensed
cream of mushroom soup
3 tablespoons milk
4 tablespoons sour cream
1 teaspoon liquid smoke flavoring
salt and pepper to taste
6 hamburger buns, split

Directions

Place ground beef in a large skillet over medium-high heat. Cook, stirring to crumble, until evenly browned. Drain off excess grease. Stir in cream of mushroom soup (undiluted), milk and liquid smoke. Reduce heat to low, and cook just until hot. Stir in sour cream, and season with salt and pepper. Remove from heat. Serve on hamburger buns.

Vegetable Trio

Ingredients

4 large carrots, julienned
1/2 pound fresh green beans, cut
into 2 inch pieces
1 1/2 cups sliced fresh
mushrooms
1 teaspoon salt
1/2 teaspoon dried thyme
2 tablespoons butter

Directions

In a large skillet, cook and stir the carrots, green beans, mushrooms, salt and thyme in butter over medium-heat for 15 minutes or until beans are crisp-tender.

Hoshi-Shiitake Dashi

Ingredients

4 cups water
4 dried shiitake mushrooms

Directions

Combine the water and mushrooms in a saucepan; let stand 10 minutes. Bring to a boil; remove from heat and let stand another 20 minutes. Strain through a mesh strainer before using.

Tuna Mousse

Ingredients

2 envelopes unflavored gelatin
1/2 cup water
1 (10.75 ounce) can condensed cream of mushroom soup
1 (8 ounce) package cream cheese, softened
1 1/2 tablespoons Worcestershire sauce
1 cup mayonnaise
salt and pepper to taste
1 teaspoon onion salt
1 teaspoon celery salt (optional)
1 (12.5 ounce) can water-packed tuna, drained

Directions

Line a mold, or pie pan with plastic wrap.

In a small bowl, dissolve gelatin in water and set aside.

In a large saucepan, heat soup and cream cheese until soft and smooth. Remove pan from heat.

Mix gelatin mixture, Worcestershire sauce, mayonnaise, salt and pepper (to taste), onion salt, celery salt, and tuna fish into the soup and cheese saucepan. Stir mixture until smooth.

Cover mold or pan and chill overnight. When ready to serve remove the tuna mousse from the mold and serve.

Turkey Parmesan Casserole

Ingredients

8 ounces spaghetti, broken in half, uncooked
1 (10.75 ounce) can condensed cream of mushroom soup
3/4 cup BREAKSTONE'S or KNUDSEN Sour Cream
1/4 cup milk
1/3 cup KRAFT 100% Grated Parmesan Cheese
1/4 teaspoon black pepper
3 cups frozen broccoli florets, thawed
2 cups chopped cooked turkey

Directions

Preheat oven to 350 degrees F. Cook spaghetti as directed on package; drain.

Mix soup, sour cream, milk, Parmesan cheese and pepper in large bowl. Add spaghetti, broccoli and turkey; mix lightly. Spoon into 2-quart casserole.

Bake 25 to 30 minutes or until heated through.

Roasted Beet, Crab and Vegetable Soup

Ingredients

4 beets, scrubbed, stems trimmed to 1 inch
2 tablespoons olive oil
salt and freshly ground pepper, to taste
2 tablespoons fresh lemon juice, or to taste

2 tablespoons olive oil
1 onion, chopped
2 tablespoons garlic, minced
1/2 cup chopped celery
1 (8 ounce) can sliced mushrooms
2 (13.75 ounce) cans chicken broth
1/2 (9 ounce) package frozen baby lima beans
1/2 (14 ounce) package frozen mixed vegetables
2 (14.4 ounce) cans diced tomatoes
1/2 (15 ounce) can peas
1/2 pound imitation crab meat, flaked
2 teaspoons dried thyme
1 dash Louisiana-style hot sauce, or to taste
salt and freshly ground pepper, to taste
2 teaspoons fresh lemon juice, or to taste

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place beets into a 9x13 inch baking dish. Drizzle with 2 tablespoons olive oil and lemon juice. Season with salt and pepper to taste.

Cook beets in preheated oven, turning occasionally, until fork tender, about 45 minutes. Remove from oven, cool, peel, and cut into 1/2 inch pieces.

Heat 2 tablespoons olive oil in a large pot over medium heat. Stir in the onion, garlic, celery, and mushrooms; cook and stir until the onion becomes transparent, about 5 minutes. Pour in the chicken broth, and heat 5 minutes. Add the lima beans and mixed vegetables; bring soup to a boil over high heat. Reduce heat to medium-low, and stir in the tomatoes, peas, beets, and crab meat. Season with thyme, hot sauce, salt, and pepper, to taste. Simmer 10 minutes more, and turn off the heat. Just before serving, stir in 2 teaspoons lemon juice.

Leftover Meatloaf Tater Tot Casserole

Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of chicken soup
8 ounces sour cream
1 teaspoon seasoned salt
1/2 teaspoon black pepper
8 ounces frozen mixed vegetables
1/2 cup chopped onion
1 (32 ounce) package frozen bite-size potato nuggets (such as Tater Tots®)
1 1/2 pounds leftover meatloaf, sliced
1 1/2 cups shredded sharp Cheddar cheese (optional)

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking dish.

Combine the cream of mushroom soup, cream of chicken soup, sour cream, seasoned salt, and pepper. Stir in the mixed vegetables and onion. Add the tater tots and stir until they are coated with the mixture. Pour into the prepared baking dish. Press the meatloaf slices into the top of the tater tot mixture.

Bake in preheated oven 15 minutes; sprinkle the Cheddar cheese over the top, and bake 35 minutes until the cheese browns. Remove from the oven and let stand 10 minutes before serving.

Pink Sauce Beef Tips

Ingredients

2 tablespoons butter
1/2 cup chopped onion
6 ounces fresh mushrooms, sliced
1/4 cup Marsala wine
1 teaspoon garlic powder
1 teaspoon Italian seasoning
4 pounds lean beef stew meat
3 cups water
1 (16 ounce) jar Alfredo-style
pasta sauce
1 (26 ounce) jar spaghetti sauce

Directions

Melt 1 tablespoon of the butter or margarine in a large skillet over medium high heat. Saute onion and mushrooms until soft. Add a sprinkle of the wine, garlic powder and seasoning and stir all together. Remove mixture from skillet. Melt remaining tablespoon of butter or margarine in skillet. Add remaining wine, garlic powder and seasonings. Add beef and saute until browned, about 7 to 10 minutes.

Add water to beef and let simmer over low heat until meat is tender. Drain off skillet liquid and reserve. Return onion/mushroom mixture to skillet; stir in Alfredo sauce and spaghetti sauce. Return 1/4 to 1/2 cup of the reserved liquid to the skillet (do not add too much, as this will make the sauce too watery). Stir all together and serve.

Beef Stew III

Ingredients

1 1/2 pounds cubed beef stew meat
2 tablespoons vegetable oil
1 onion, finely diced
1/4 cup all-purpose flour
4 cups diced potatoes
2 cups diced carrots
1 (10.75 ounce) can beefy mushroom soup
2 tablespoons cornstarch
1/2 cup cold water
salt and pepper to taste

Directions

Using a large stock pot, brown stewing meat in oil. Add onions and sprinkle flour into stock pot, stirring until flour is well incorporated.

Fill stock pot with water. If you prefer a thick stew fill stock pot only half full, if you prefer a more diluted stew fill your stock pot within one inch of the top. Let meat cook until tender, checking frequently on water level. When water evaporates add more. Cook for 1 1/2 hours.

When beef is tender add potatoes, carrots and beefy mushroom soup. Cook for 30 to 45 minutes, or until tender.

In a separate bowl mix cornstarch and cold water. Stir into soup and simmer. If not to desired thickness add another mixture of cornstarch and cold water. Heat through, season with salt and pepper, and serve.

Mushroom and Artichoke Soup

Ingredients

4 (14 ounce) cans canned quartered artichoke hearts
1 cup olive oil
3 pounds thinly sliced shallots
3 small red onions, chopped
3 cloves garlic, minced
3/4 cup all-purpose flour
1/2 cup rice vinegar
1 gallon water
6 tablespoons vegetable base
1 1/2 teaspoons salt
1/2 teaspoon ground black pepper
1/2 teaspoon ground cayenne pepper
1/2 teaspoon ground nutmeg
2 tablespoons dried thyme
6 dried portabella mushrooms, softened in water
3 pounds fresh mushrooms, sliced
3 pounds carrots, sliced
3/4 cup capers
3/4 cup chopped fresh parsley

Directions

Place artichokes in a food processor, slice thinly and set aside. It works well when using a 3 millimeter slicing disk.

Using a extra-large stock pot saute onions, garlic and shallots in olive oil and set on low. Cook for 15 minutes.

Sprinkle flour over onions and cook for 1 minute. Stir in vinegar and cook for approximately 3 minutes, in order for vinegar to evaporate.

Stir in water, vegetable base, salt, pepper, cayenne, nutmeg, thyme and sliced artichokes and cook for 25 minutes.

Add dried mushrooms along with the water they soaked in, fresh mushrooms and carrots. Let cook for 15 minutes.

Stir in capers and parsley, season with salt and serve.

Belle and Chron's Spinach and Mushroom Quiche

Ingredients

6 slices bacon
4 eggs, beaten
1 1/2 cups light cream
1/4 teaspoon ground nutmeg
1/2 teaspoon salt
1/2 teaspoon pepper
2 cups chopped fresh spinach
2 cups chopped fresh mushrooms
1/2 cup chopped onions
1 cup shredded Swiss cheese
1 cup shredded Cheddar cheese
1 (9 inch) deep dish pie crust

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a large bowl, whip together eggs, cream, nutmeg, salt, and pepper. Stir in bacon, spinach, mushrooms, onions, 3/4 cup Swiss cheese, and 3/4 cup Cheddar cheese. Transfer to the pie crust. Top with remaining cheese.

Bake uncovered in the preheated oven 35 minutes, or until bubbly and lightly browned.

Scallops and Asparagus Stir-Fry

Ingredients

3/4 pound fresh asparagus spears, trimmed and cut into 2-inch pieces
1 tablespoon cornstarch
3/4 cup chicken broth
1 teaspoon reduced-sodium soy sauce
3/4 pound sea scallops, halved
1 cup sliced fresh mushrooms
1 garlic clove, minced
2 teaspoons canola oil
1 cup halved cherry tomatoes
2 green onions, sliced
1 teaspoon sesame oil
1/8 teaspoon pepper
2 cups hot cooked rice

Directions

Place asparagus in a saucepan and cover with water; bring to a boil. Cook, uncovered, for 3-5 minutes or until crisp-tender; drain and set aside. In a small bowl, combine the cornstarch, broth and soy sauce until smooth; set aside.

In a large nonstick skillet or wok, stir-fry scallops, mushrooms and garlic in canola oil until scallops are opaque and mushrooms are tender. Stir cornstarch mixture; add to skillet. Bring to a boil; cook and stir until sauce is thickened.

Add the asparagus, tomatoes, onions, sesame oil and pepper; heat through. Serve over rice.

Easy Oven Beef Stew

Ingredients

3 pounds chuck roast
1 packet dry onion soup mix
1 (12 fluid ounce) can or bottle
ginger ale
1 (8 ounce) can mushrooms,
drained

Directions

Preheat oven to 200 degrees F (95 degrees C).

Cut the roast into cubes, then place in a 10x15 inch roasting pan with soup mix, ginger ale and mushrooms; mix well.

Bake in preheated oven for 4 hours.

Hearty Meat Sauce

Ingredients

1/2 pound ground beef
2 (16 ounce) jars spaghetti sauce
1 diced yellow pepper
1 diced red bell pepper
1 (14.5 ounce) can peeled and
diced tomatoes, drained
6 fresh mushrooms, coarsely
chopped

Directions

In a skillet over medium heat, brown the ground beef until no pink shows; drain.

In a large pot combine browned beef and spaghetti sauce over medium heat for 5 or 10 minutes. Add yellow peppers, red peppers, canned tomatoes and mushrooms. Lower heat and simmer covered for 30 minutes, stirring every once in a while.

Everything But the Kitchen Sink Casserole

Ingredients

1 (16 ounce) can chicken broth
1 (1 ounce) package garlic and mushroom soup mix
2 tablespoons prepared mustard
1 tablespoon honey
1 1/2 cups uncooked brown rice

1 1/2 cups cooked and cubed ham
1 pound cubed cooked chicken breast
1 tablespoon olive oil
1 onion, diced
3 cloves garlic, minced
3 celery ribs, finely chopped
2 carrots, peeled and diced
1 (14.5 ounce) can diced tomatoes with garlic and onion
2 tablespoons dry Marsala wine
1 teaspoon dried parsley flakes
1/2 teaspoon crushed bay leaf
1 teaspoon dried basil
1/2 teaspoon cayenne pepper (optional)
1/2 teaspoon dried thyme

1 (8 ounce) container sour cream
1 cup dried plain breadcrumbs (optional)
6 ounces fresh mozzarella, grated (optional)
salt and freshly ground black pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a baking dish.

Stir the chicken broth, mushroom soup mix, mustard, and honey together in a bowl until thoroughly blended. Set aside.

Spread the rice evenly over the bottom of the prepared baking dish. Cover the rice with a layer of ham, then the chicken.

Heat the olive oil in a large skillet over medium heat. Stir in the onion, garlic, celery, and carrots; cook until onion is transparent and caramelized, about 5 minutes. Stir in the tomatoes, and cook 5 minutes more. Spoon the vegetables evenly over the chicken in the baking dish. Deglaze the skillet by adding the Marsala wine; cook and stir over medium heat to loosen any browned pieces of vegetables from the bottom. Let the liquid cool slightly, then stir into the chicken broth mixture. Pour the chicken broth mixture over the vegetables in the baking dish. Sprinkle with parsley, bay leaf, basil, cayenne pepper, and thyme. Cover the baking dish with foil.

Bake the casserole in preheated oven until top bubbles, about 50 minutes. Remove the foil, and stir in the sour cream. Sprinkle mozzarella cheese and bread crumbs evenly over the top. Bake, uncovered, 10 minutes more.

No Sour Cream Beef Stroganoff

Ingredients

1 1/2 pounds ground beef
salt to taste
1 tablespoon butter
1 (8 ounce) can mushrooms,
drained
1 onion, chopped
1 clove garlic, minced
4 tablespoons flour
1/2 cup white wine
1 (10.5 ounce) can cream of
mushroom soup
1/2 (10.5 ounce) can beef broth
Worcestershire sauce to taste

Directions

Brown ground beef in a large skillet over medium heat. Season with salt. Stir in butter, mushrooms, onion, and garlic; cook until the onions are soft.

In a small bowl, stir together white wine and flour. Stir into meat, along with mushroom soup and beef broth. Simmer for 10 to 15 minutes, allowing to thicken. (If you need more liquid, stir in additional broth.) Serve seasoned with a dash of Worcestershire sauce.

Miracle Soup

Ingredients

1 tablespoon olive oil
1/4 cup chopped fresh ginger root
1/4 cup chopped garlic
2 (32 ounce) packages fat-free chicken broth
1/2 cup cornstarch
1 (6 ounce) can mushrooms, drained
1 (8 ounce) can bamboo shoots, drained
1/2 cup soy sauce
1/4 cup rice wine vinegar
1 tablespoon fructose (fruit sugar)
1 teaspoon crushed red pepper
2 (16 ounce) packages frozen mixed stir-fry vegetables
1 pound frozen, peeled and deveined shrimp
1/4 cup chopped fresh cilantro
1 (10 ounce) package frozen chopped spinach, thawed and drained

Directions

In a large pot, heat oil over medium heat. Stir in ginger and garlic and cook 3 minutes, until tender. Stir together 1 cup broth with cornstarch. Pour cornstarch mixture into pot with mushrooms, bamboo, soy, vinegar, fructose, crushed red pepper and remaining broth. Bring to a boil and cook until thickened.

Stir in frozen mixed vegetables, frozen shrimp and cilantro. Simmer until shrimp is opaque, about 10 minutes. Stir in spinach until just wilted, 2 minutes. Serve at once.

Boneless Garlic and Rosemary Rubbed Prime Rib

Ingredients

1 (5 pound) boneless rib-eye roast, left at room temperature for 2 hours before cooking
2 tablespoons olive oil
1 tablespoon salt
2 tablespoons ground black pepper (you can grind whole peppercorns in a blender)
8 large garlic cloves, minced
2 tablespoons minced fresh rosemary
1/2 teaspoon minced fresh rosemary for the sauce
2 (8 ounce) packages baby bella or domestic white mushrooms, sliced
1 cup chicken broth
3/4 cup red wine
1 tablespoon Dijon mustard
1 teaspoon cornstarch dissolved in
2 teaspoons water

Directions

Adjust oven rack to center position and heat oven to 250 degrees F.

Heat a large (12-inch) skillet over medium-high heat. Rub roast on all sides with oil, salt and pepper. Turn on exhaust fan, add roast to hot skillet and brown on all sides, about 10 minutes total. Transfer roast to a plate. When cool enough to handle, rub garlic and rosemary all over.

Meanwhile, pour off all but 2 Tbs. of the beef drippings. Add mushrooms to hot skillet and saute until well browned, about 8 minutes. Mix broth, wine and mustard; add to mushrooms and simmer to blend flavors and reduce slightly, about 3 minutes. Pour mushroom sauce into a bowl; set aside.

Set a wire rack over the skillet and set roast on rack. Slow-roast in oven until roast reaches an internal temperature of 135 degrees F for medium-rare and 140 degrees F for medium, 2 1/2 to 3 hours.

Transfer roast to a cutting board; remove rack from skillet. Pour off excess fat, if any. Set skillet over medium-high heat; return mushroom sauce to pan heat to a simmer. Add cornstarch and continue to simmer until sauce thickens slightly, about a minute. Carve meat and serve with the sauce.

Italian Zucchini Bake

Ingredients

3 1/2 cups shredded zucchini
1/2 teaspoon salt
3/4 cup egg substitute
1/2 cup dry bread crumbs
1/4 cup all-purpose flour
2 teaspoons Italian seasoning
1/2 pound fresh mushrooms,
sliced
2 teaspoons olive or canola oil
1 (15 ounce) can pizza sauce,
divided
3/4 cup chopped green pepper
1/4 cup sliced ripe olives, drained
1 1/2 cups shredded part-skim
mozzarella cheese, divided

Directions

Place zucchini in a colander over a plate; sprinkle with salt and toss. Let stand for 15 minutes. Rinse and drain well. In a bowl, combine the zucchini, egg substitute, bread crumbs, flour and Italian seasoning. Spread in an 11-in. x 7-in. x 2-in. baking dish coated with nonstick cooking spray. Bake, uncovered, at 350 degrees F for 25 minutes.

In a nonstick skillet, saute mushrooms in oil. Spread half of the pizza sauce over zucchini mixture; sprinkle with the mushrooms, green pepper, olives and half of the cheese. Top with remaining pizza sauce and cheese. Bake 15 minutes longer or until hot and bubbly.

Grape and Apple Glazed Pork Chops

Ingredients

3 boneless pork chops
3 tablespoons bread crumbs
1 (4 ounce) link Italian sausage,
sliced
salt and pepper to taste
1 pinch steak seasoning
1 tablespoon vegetable oil
1/2 onion, sliced
8 ounces sliced fresh mushrooms
2 cups white grape juice
1 apple, cored and sliced

Directions

Preheat the oven to 375 degrees F (190 degrees C).

Slice a pocket into the side of each pork chop. Stuff 1 tablespoon of bread crumbs into each pocket. Stuff a few slices of Italian sausage into each pocket. Season the outside of the chops with salt, pepper and steak seasoning.

Heat the oil in an oven-proof skillet over medium-high heat. Fry the pork chops in the pan until light brown. Remove chops from the pan and keep warm on a plate. Add the onion and mushrooms to the pan. Cook and stir until tender. Return the chops to the pan and add the apple slices and grape juice. Season with a small amount of salt and pepper.

Transfer the skillet to the preheated oven and bake for 1 hour. Serve pork chops with the sauce spooned over them.

Mushrooms Berkeley

Ingredients

1/4 cup red wine
2 tablespoons Dijon mustard
2 tablespoons Worcestershire sauce
1/3 cup brown sugar
1/2 cup butter
1 sweet onion, halved and sliced
1 pound fresh mushrooms, halved
salt and ground black pepper to taste

Directions

Stir the red wine, mustard, Worcestershire sauce, and brown sugar together in a bowl until the sugar is thoroughly incorporated into the mixture; set aside.

Melt the butter in a saucepan over medium heat; cook and stir the onion in the melted butter until translucent, 5 to 7 minutes. Add the mushrooms, season with black pepper, and continue cooking and stirring another 3 minutes. As the mushrooms reduce in size and begin to brown, stir the wine mixture into the mushroom mixture. Simmer until hot, 1 to 2 minutes. Serve immediately.

Mushroom and Endive Soup

Ingredients

1 1/2 teaspoons olive oil
1 1/2 teaspoons butter
1/2 white onion, chopped
1 cup chopped fresh cilantro, divided
3 cups chopped fresh mushrooms
1/2 teaspoon salt
1/2 teaspoon ground black pepper
6 cups chicken broth
5 cups chopped endive
2 cups milk
1/2 teaspoon cayenne pepper, or to taste
2 cups plain yogurt

Directions

Heat olive oil and butter in a Dutch oven or soup pot over medium heat. Add the onion, 1/2 cup of cilantro, and mushrooms; cook and stir until tender. Season with salt and pepper.

Pour in the chicken broth, and bring to a boil. Stir in the endive and remaining cilantro. Add the milk, and simmer for about 30 minutes over low heat. Season with cayenne pepper to taste.

Place the yogurt in a separate pan or bowl, and gradually ladle in about 2 cups of the hot broth while stirring constantly. Stir this mixture back into the main soup pot, and remove from heat. If this procedure is not followed, the yogurt will break down into little bits. It will still taste good, but does not look the same. Ladle into bowls, and garnish with additional fresh cilantro.

Sarah's Chicken Lasagna

Ingredients

8 lasagna noodles
3 tablespoons butter
3/4 cup milk
1/4 cup chopped pimento
peppers
1/2 teaspoon dried basil
3 cups diced, cooked chicken
meat
1/2 cup grated Parmesan cheese
1/2 cup chopped green bell
pepper
1/2 cup chopped onion
2 (10.75 ounce) cans condensed
cream of chicken soup
1 (6 ounce) can sliced
mushrooms, drained
1 (16 ounce) package creamed,
small curd cottage cheese
2 cups shredded processed
cheese

Directions

Cook noodles in a large pot of boiling water until done. Rinse, and drain. Set aside.

In a medium saucepan, saute green pepper and onions in butter or margarine over medium heat. Stir in undiluted soup, milk, mushrooms, pasteurized cheese, pimento, and basil.

Place half of the noodles in 13 x 7 x 2 inch baking dish. Layer with half of the cream sauce, 1/2 cottage cheese, 1/2 diced chicken, and 1/2 Parmesan cheese. Repeat layers.

Bake at 350 degrees F (175 degrees C) for 45 minutes.

Chicken Vicious

Ingredients

2 teaspoons vegetable oil
4 skinless, boneless chicken breast halves - cut into 1 inch pieces
1 1/2 cups distilled white vinegar
1 cup white sugar
1/2 cup soy sauce
1 tablespoon red pepper flakes, or to taste
2 tablespoons garlic powder, or to taste
1 tablespoon onion powder, or to taste
1/2 teaspoon ground ginger
1 (8 ounce) package button mushrooms, sliced
1 cup frozen green peas
3 green onions, chopped
3 teaspoons cornstarch
2 tablespoons cold water

Directions

Heat oil in a large heavy skillet over high heat. Add chicken pieces, and fry, stirring, until browned. Pour in the vinegar, soy sauce, and sugar; stirring to dissolve sugar. Season with red pepper flakes, garlic powder, onion powder, and ginger. Reduce heat to low, cover, and simmer for 15 minutes. Taste the sauce at this point and adjust seasoning to taste. The sauce should be very sweet. If it is too tart, add more sugar; if it is too sweet, add more vinegar.

Once the sauce is to your liking, add the mushrooms, peas, and green onions. Simmer gently over low heat for another 5 minutes, until the mushrooms shrink a bit. Stir together the cornstarch and water, and stir it into the sauce. Continue to simmer until it reaches the desired thickness.

Poppy Seed Squares

Ingredients

1 pound ground beef
1 1/2 cups finely chopped fresh mushrooms
1 medium onion, finely chopped
1 (10.75 ounce) can condensed cream of celery or mushroom soup, undiluted
1 tablespoon prepared horseradish
1 teaspoon salt
1/2 teaspoon pepper
Crust:
3 cups all-purpose flour
2 tablespoons poppy seeds
3/4 teaspoon baking powder
3/4 teaspoon salt
1 cup shortening
1/2 cup cold water

Directions

In a skillet, cook beef, mushrooms and onion over medium heat until meat is no longer pink. Add the soup, horseradish, salt and pepper; mix well. Remove from the heat; set aside.

In a bowl, combine the flour, poppy seeds, baking powder and salt. Cut in shortening until the mixture resembles coarse crumbs. Gradually add water, tossing with a fork until a ball forms. Divide dough in half. Roll out one portion into a 15-in. x 10-in. rectangle; transfer to an ungreased 15-in. x 10-in. x 1-in. baking pan.

Spoon meat mixture over dough. Roll out the remaining dough into 15-in. x 10-in rectangle; place over filling. Bake at 425° for 25 minutes or until golden brown. Cut into small squares.

Crawfish Fettuccine

Ingredients

1 cup butter
2 cloves garlic, crushed
2 large onions, chopped
1 1/2 cups chopped green bell pepper
1/2 pound sliced fresh mushrooms
1/4 cup all-purpose flour
1/2 cup dry white wine
1 cup half-and-half cream
1 pound jalapeno cheese food (such as Velveeta® Mexican Mild), shredded
2 (16 ounce) packages cooked and peeled whole crawfish tails
1/2 teaspoon Creole seasoning (such as Tony Chachere's®)
salt and ground black pepper to taste
1/2 cup Parmesan cheese, or to taste
1 (16 ounce) package fettuccini pasta

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Melt the butter in a large pot over medium-high heat. Stir in the garlic, onion, bell pepper, mushrooms, and flour. Cook and stir until the onion has softened and turned translucent, about 8 minutes. Pour in the wine, half-and-half, and jalapeno cheese food. Bring to a simmer; add the crawfish tails and reduce heat to medium-low. Cover and simmer 15 minutes. Season with Creole seasoning, salt, and pepper. Pour the mixture into a 9x13 inch casserole dish, and sprinkle with Parmesan cheese.

Bake in the preheated oven until the cheese has melted and the dish is bubbly, about 20 minutes.

While the crawfish is baking, fill a large pot with lightly-salted water and bring to a rolling boil. Stir in the fettuccini and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink. Serve the crawfish over the hot pasta.

Garlicky Green Beans with Mushrooms

Ingredients

2 1/2 pounds fresh green beans,
trimmed
2 cups sliced fresh mushrooms
2 cloves garlic cloves, minced
4 teaspoons butter
1/2 teaspoon salt
1/2 teaspoon onion powder
1/4 teaspoon pepper

Directions

Place beans in a large saucepan and cover with water; bring to a boil. Reduce heat; cover and simmer for 8-10 minutes or until crisp-tender. Meanwhile, in a large skillet, saute mushrooms and garlic in butter until tender. Drain beans; add to skillet. Stir in the salt, onion powder and pepper; heat through.

Chinese Almond Chicken

Ingredients

3 tablespoons soy sauce
3/4 teaspoon salt
1 teaspoon cornstarch
2 teaspoons sherry
3 pounds chicken, skin removed,
meat removed from bones and cut
into bite sized pieces
1 1/2 cups peanut oil for frying
1 cup blanched almonds
1/3 cup sliced mushrooms
1/2 cup diagonally sliced bamboo
shoots
1/2 cup diagonally sliced celery
1/4 cup thinly sliced onion
10 whole water chestnuts, thinly
sliced
1/4 cup peanut oil
1/3 cup chicken stock

Directions

Mix the soy sauce, salt, cornstarch, and sherry in a large bowl. Stir in chicken; cover and refrigerate.

Heat 1 1/2 cups of the peanut oil in a large, deep skillet. Fry almonds in the oil until golden, about 1 minute. Drain fried almonds on a paper towel.

Drain all but 3 tablespoons of oil from the skillet. Stir in the mushrooms, bamboo shoots, celery, onion, and water chestnuts. Cook and stir vegetables for 1 minute. Remove from skillet.

Heat 1/4 cup oil in the skillet. Cook and stir the marinated chicken in hot oil until no longer pink in the center, and the juices run clear, 3 to 5 minutes. Stir in cooked vegetables, chicken stock, and reserved soy sauce mixture; simmer until thickened, 1 to 2 minutes. Stir in fried almonds before serving.

BBQ Teriyaki Pork Kabobs

Ingredients

3 tablespoons soy sauce
3 tablespoons olive oil
1 clove garlic, minced
1/2 teaspoon crushed red pepper flakes
salt and pepper to taste
1 pound boneless pork loin, cut into 1 inch cubes
1 (14.5 ounce) can low-sodium beef broth
2 tablespoons cornstarch
2 tablespoons soy sauce
1 tablespoon brown sugar
2 cloves garlic, minced
1/4 teaspoon ground ginger
3 portobello mushrooms, cut into quarters
1 large red onion, cut into 12 wedges
12 cherry tomatoes
12 bite-size chunks fresh pineapple

Directions

In a shallow dish, mix together 3 tablespoons soy sauce, olive oil, 1 clove minced garlic, red pepper flakes, salt, and pepper. Add pork cubes, and turn to coat evenly with marinade. Cover, and refrigerate for 3 hours.

In a saucepan, combine beef broth, cornstarch, 2 tablespoons soy sauce, brown sugar, 2 cloves minced garlic, and ginger. Bring to a boil, stirring constantly. Reduce heat, and simmer 5 minutes.

Preheat an outdoor grill for high heat and lightly oil grate. Thread pork cubes onto skewers, alternating with mushrooms, onion, tomatoes, and pineapple chunks.

Cook on grill for 15 minutes, or until meat is cooked through. Turn skewers, and baste often with sauce during cooking.

Pork Chop Suey

Ingredients

1 pound pork tenderloin
1/4 cup all-purpose flour
2 tablespoons vegetable oil,
divided
2 cups thinly sliced bok choy
1 cup chopped celery
1 cup red bell pepper, cut into 1/4
inch strips
1 cup sliced mushrooms
1 (8 ounce) can water chestnuts,
sliced
2 cloves garlic, minced
1/4 cup chicken broth
1/4 cup soy sauce
1 tablespoon cornstarch
1 tablespoon dry sherry
1/2 teaspoon ground ginger

Directions

Trim fat from pork, cut into 1 inch pieces. Combine flour and pork in a resealable bag, seal and shake well.

Heat 1 tablespoon oil in a large skillet over medium high heat. Add pork, cook 3 minutes or until browned. Remove from pan and keep warm.

Heat remaining tablespoon oil in pan. Add bok choy, celery, red pepper, mushrooms, water chestnuts and garlic; stir fry for 3 minutes. In a bowl combine chicken broth, soy sauce, cornstarch, sherry and ginger. Stir well with a whisk. Combine pork and broth mixture in skillet, cook 1 minute or until thick.

Cheesy Eggplant Bake

Ingredients

1 medium eggplant, peeled
2 teaspoons salt
3/4 cup dry bread crumbs
3 teaspoons garlic salt
1/2 teaspoon pepper
3 eggs
3 tablespoons olive oil, divided
1 large green pepper, chopped
1 medium onion, chopped
1/2 pound fresh mushrooms,
sliced
2 (14.5 ounce) cans stewed
tomatoes
1 (6 ounce) package sliced
mozzarella cheese

Directions

Cut eggplant into 1/4-in.-thick slices. Place in a colander over a plate; sprinkle with salt. Let stand for 30 minutes. Rinse under cold water and pat dry with paper towels.

In a shallow bowl, combine the bread crumbs, garlic salt and pepper. In another shallow bowl, beat eggs. Dip eggplant into eggs, then coat with crumb mixture.

In a large skillet, cook eggplant in 2 tablespoons oil for 2 minutes on each side or until lightly browned. Transfer to an ungreased 13-in. x 9-in. x 2-in. baking dish. In the same skillet, saute the green pepper, onion and mushrooms in remaining oil for 5 minutes or until pepper and onion are crisp-tender. Sprinkle over eggplant. Top with tomatoes.

Bake, uncovered, at 350 degrees F for 25 minutes. Uncover; place cheese slices over the top. Bake 25-30 minutes longer or until cheese is lightly browned.

Colour and Spice

Ingredients

4 potatoes, cubed
1 (15 ounce) can kidney beans
with liquid
1 head broccoli, cut into florets
2 teaspoons olive oil, divided
1 teaspoon ground ginger
1 pinch freshly ground cardamom
1 teaspoon mixed spice
1 red onion, chopped
1/2 pound mushrooms, chopped
1 (5.5 ounce) can baby corn,
drained and chopped
soy sauce to taste

Directions

Place potatoes in a medium saucepan with enough water to cover. Boil 15 minutes, or until tender; drain.

In a medium saucepan over medium heat, bring kidney beans and their liquid to a boil. Stir in broccoli. Cook until broccoli is tender and most of the liquid has been reduced, about 10 minutes.

Heat oil, ginger, cardamom, and mixed spice in a medium skillet over medium heat. Stir in onion, mushrooms, and baby corn. Cook until tender.

Mix kidney beans and broccoli into the skillet. Stir in potatoes. Season with soy sauce.

Ingredients

4 skinless, boneless chicken breasts
12 (6 inch) corn tortillas
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of chicken soup
1 onion, chopped
4 ounces chopped green chile peppers
1 (15 ounce) can chili with beans
8 ounces shredded Cheddar cheese
1/2 cup chicken broth

Directions

Place chicken in greased 9 x 13 inch baking dish. Cut tortillas into small strips, and lay them over the chicken.

Mix together the soups, broth, onion, green chilies, and chili with beans. Pour mixture over chicken and tortilla strips. Top with shredded cheese. Cover.

Bake at 350 degrees F (175 degrees C) for 15 minutes. Uncover, and bake 30 minutes more.

Baked Orange Roughy with Veggies

Ingredients

3/4 teaspoon lemon-pepper seasoning
1/8 teaspoon salt
2 (6 ounce) fillets orange roughy, red snapper, cod or haddock
1/2 cup sliced fresh mushrooms
1/4 cup thinly sliced green onions
1/4 cup chopped seeded tomato
1/4 cup finely chopped green pepper
2 tablespoons butter, melted
1 1/2 teaspoons orange juice
1 cup hot cooked rice
4 1/2 teaspoons grated Parmesan cheese

Directions

Combine lemon-pepper and salt; sprinkle over both sides of fillets. Place in a greased 11-in. x 7-in. x 2-in. baking dish. Combine the mushrooms, onions, tomato and green pepper; spoon over fillets. Combine butter and orange juice; pour over fish and vegetables.

Cover and bake at 350 degrees F for 20-25 minutes or until fish flakes easily with a fork. Serve over rice. Sprinkle with Parmesan cheese if desired.

Turkey Medley

Ingredients

2/3 cup butter
1/2 small onion
3 celery, chopped
1/2 cup all-purpose flour
2 cups milk
4 cups cooked turkey, chopped
1 (4.5 ounce) can mushrooms,
drained
1 (4 ounce) jar pimentos (optional)
1 green bell pepper, chopped
1/2 (15 ounce) can peas, drained

Directions

In a large saucepan over medium heat, melt butter. Slowly cook and stir onion and celery until soft.

Mix flour into saucepan and stir until vegetables are evenly coated. Stir in milk and allow the mixture to thicken.

Mix in the turkey, mushrooms, pimentos, bell pepper and peas. Stir and cook until thick; thin with milk if desired

Garden Pork Stir-Fry

Ingredients

1 pound boneless pork loin, cut into 3/4-inch cubes
2 cups julienned zucchini
1/2 pound fresh mushrooms, sliced
1 medium onion, cut into wedges
1 cup julienned green pepper
1 tablespoon cornstarch
3 tablespoons reduced-sodium soy sauce
1 tablespoon cold water
1/4 teaspoon garlic powder
Hot cooked rice

Directions

In a skillet or wok coated with nonstick cooking spray, stir-fry the pork until no longer pink, about 4 minutes. Add zucchini, mushrooms, onion and green pepper; stir-fry for 3 minutes or until crisp-tender. In a small bowl, combine cornstarch, soy sauce, water and garlic powder until smooth. Add to the skillet. bring to a boil; cook and stir for 1-2 minutes or until thickened and bubbly. Serve over rice.

Wild Rice and Turkey Salad

Ingredients

4 cups torn fresh spinach
2 cups cubed cooked turkey breast
2 cups cooked wild rice
1 medium onion, chopped
1 cup sliced fresh mushrooms
2 medium tomatoes, chopped
1 (2 ounce) jar chopped pimientos, drained
1 (8 ounce) bottle Italian salad dressing

Directions

In a large bowl, combine the first seven ingredients. Add dressing just before serving; toss to coat.

Chicken Florentine Casserole

Ingredients

4 skinless, boneless chicken breast halves
1/4 cup butter
3 teaspoons minced garlic
1 tablespoon lemon juice
1 (10.75 ounce) can condensed cream of mushroom soup
1 tablespoon Italian seasoning
1/2 cup half-and-half
1/2 cup grated Parmesan cheese
2 (13.5 ounce) cans spinach, drained
4 ounces fresh mushrooms, sliced
2/3 cup bacon bits
2 cups shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Place the chicken breast halves on a baking sheet; bake 20 to 30 minutes, until no longer pink and juices run clear. Remove from heat, and set aside.

Increase the oven temperature to 400 degrees F (200 degrees C).

Melt the butter in a medium saucepan over medium heat. Stirring constantly, mix in the garlic, lemon juice, cream of mushroom soup, Italian seasoning, half-and-half, and Parmesan cheese.

Arrange the spinach over the bottom of a 9x9 inch baking dish. Cover the spinach with the mushrooms. Pour half the mixture from the saucepan over the mushrooms. Arrange chicken breasts in the dish, and cover with the remaining sauce mixture. Sprinkle with bacon bits, and top with mozzarella cheese.

Bake 20 to 25 minutes in the 400 degrees F (200 degrees C) oven, until bubbly and lightly browned.

Roasted Vegetable Orzo

Ingredients

1 zucchini, sliced
1 summer squash, sliced
1 red onion, cut into chunks
1 pound asparagus, cut into 1-inch pieces
1 pound portobello mushrooms, thickly sliced
4 cloves garlic, minced
2 tablespoons olive oil
1 pinch white sugar
salt and black pepper to taste
4 cubes chicken bouillon
1/4 cup dry white wine
1 (16 ounce) package orzo pasta
2 tablespoons grated Parmesan cheese

Directions

Preheat oven to 450 degrees F (230 degrees C).

Place the zucchini, squash, onion, asparagus, and mushrooms in a large bowl; add in garlic, olive oil and sugar, and stir gently to coat vegetables. Spread vegetables in a single layer on a baking sheet, and sprinkle with salt and pepper.

Roast vegetables until tender, 20 to 25 minutes.

Meanwhile, bring a large pot of lightly salted water to boil. Add bouillon cubes, wine, and orzo, and cook until al dente, about 8 to 10 minutes. Drain. Stir in roasted vegetables and Parmesan cheese, and serve warm.

Accidental Grilled Chicken Salad

Ingredients

4 boneless, skinless chicken breast halves
2 tablespoons lemon juice
2 tablespoons olive oil
2 teaspoons lemon pepper
2 Vidalia onions, thickly sliced
4 large mushroom caps, chopped
1 cup mayonnaise
hot sauce to taste
salt and pepper to taste

Directions

Place chicken breast halves in a large resealable plastic bag with lemon juice, olive oil, and lemon pepper. Shake to coat, and marinate in the refrigerator for at least 1 hour.

Preheat a grill for high heat.

Lightly oil the grill grate. Place the Vidalia onions and mushrooms on the grill, and cook until lightly charred on both sides; set aside. Place chicken onto the grill, and discard marinade. Cook for 15 minutes, turning once, or until juices run clear. Remove from heat, cool, and chop.

In a large bowl, thoroughly mix the onions, mushrooms, chicken, and mayonnaise. Season with hot sauce, salt, and pepper. Cover, and refrigerate until serving.

Steak and Kidney Pie with Bacon and Mushrooms

Ingredients

1/2 pound beef kidney
1 tablespoon vegetable oil
1/4 cup all-purpose flour
salt and pepper to taste
1 pound beef for stew, cut in 1 inch pieces
4 slices thick sliced bacon, cut into 1 inch pieces
1 medium onion, chopped
1 (6 ounce) package sliced mushrooms
1/2 cup beef stock
1/2 cup red wine
4 large potatoes, peeled, cut into 1-inch chunks
2 tablespoons butter
1/2 cup milk
1 (17.25 ounce) package frozen puff pastry, thawed
1 egg, beaten with 2 teaspoons water

Directions

Cut the kidneys in half, and remove the tubes and skins; rinse well under cold running water. Pat dry, and cut into 1/2 inch dice. Pour the vegetable oil into a large, heavy bottom pot, and set over medium-high heat. Season the flour to taste with salt and pepper in a bowl. Toss the kidney and stew meat in the flour; shake off the excess. Sear the meat in the hot oil until well browned, then remove. Add the bacon to the pot and cook until crisp. Stir in the onion and mushroom, and cook to soften, about 2 minutes. Pour in beef stock, wine, and browned meat; bring to a boil, stirring constantly, until the mixture starts to thicken, about 5 to 10 minutes. Reduce heat to low, and simmer 1 1/2 to 2 hours, until meat is tender. Remove from heat, and cool to room temperature.

Place potatoes in a saucepan with enough water to cover, over high heat. Bring to a boil, then reduce heat to medium-low, and simmer until potatoes are tender, about 20 minutes. Drain, then mash with the butter and milk; season with salt and pepper. Allow to cool.

Preheat oven to 375 degrees F (190 degrees C).

Press one sheet of the puff pastry into a 9 inch pie dish, and trim the edges to fit. Fill with the cooled meat mixture. Spread mashed potatoes over top, about one inch thick. Place the remaining sheet of puff pastry over the top of the pie. Trim the excess pastry around the edges, then flute the edges with a fork. Brush the top with the beaten egg.

Bake in the preheated oven for 20 to 25 minutes, or until crust is golden.

Corny Spaghetti

Ingredients

10 ounces angel hair pasta
2 tablespoons butter
1/2 red onion, chopped
1 teaspoon minced garlic
3 zucchini, diced
1 pound button mushrooms,
quartered
1/4 cup red wine
1 (16 ounce) jar pasta sauce
1 (15 ounce) can whole kernel
corn, drained

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

While pasta is cooking, in large skillet over medium heat, saute onion in butter 2 minutes. Stir in garlic and zucchini and cook 3 minutes more. Add mushrooms and cook 5 minutes more, until mushrooms are soft. Pour in red wine and pasta sauce, reduce heat to low and simmer. Add corn and bring back to a simmer again to heat through.

Serve sauce over pasta with a dab of butter, or toss together.

Cheesy Chili Dip I

Ingredients

1/2 pound finely chopped pork
16 ounces processed cheese
food, cubed
1 (10 ounce) can diced tomatoes
with green chile peppers, drained
1 cup condensed cream of
mushroom soup
1 (15 ounce) can chili
1 (14.5 ounce) package tortilla
chips

Directions

Place pork in a medium skillet. Cook over medium heat until evenly brown. Drain and set aside.

In a crockpot or slow cooker over medium heat, combine the processed cheese food, diced tomatoes with green chile peppers, cream of mushroom soup, chili and cooked pork. Heat until all the cheese is melted. Serve with tortilla chips.

Vegetable Cornish Pasties

Ingredients

1 recipe whole wheat pastry for a double crust
1/4 cup butter
1 onion, thinly sliced
1 carrot, sliced thin
1 turnip, peeled and diced
1 large potato, peeled and diced
1/4 pound mushrooms, chopped
2 tablespoons water
1 teaspoon yeast extract spread
1/4 cup milk
1 egg
1/4 pound shredded Cheddar cheese
salt and pepper to taste
1 egg, beaten

Directions

Preheat oven to 400 degrees F (200 degrees C).

Divide pastry dough into four equal portions and roll each one out in a square shape. Set pastry aside to rest.

Place a large skillet over medium heat. Add butter or margarine and allow to melt. Add onion and saute for 5 minutes, until translucent and beginning to brown. Add carrot, turnip, potato, mushrooms, and water. Lower heat and cover skillet. Allow mixture to cook for 10 minutes, stirring occasionally.

In a small bowl, dissolve yeast extract in milk. Whisk in 1 egg. Stir this mixture into cooked vegetables. Continue to stir until mixture thickens. Add cheese, and salt and pepper to taste. Set aside to cool.

Place 1/4 of filling on one half of each pastry square. Fold pastry diagonally and seal edges. Brush tops of pastry with beaten egg.

Place pasties on a baking sheet and bake in preheated oven for 30 minutes, until pastry is golden brown.

Grilled Mushroom Swiss Burgers

Ingredients

1 1/2 pounds lean ground beef
1/2 teaspoon seasoned meat
tenderizer
salt and pepper to taste
2 teaspoons butter
2 (4 ounce) cans sliced
mushrooms, drained
2 tablespoons soy sauce
4 slices Swiss cheese
6 hamburger buns

Directions

Prepare a grill for medium heat. Lightly oil the grate.

Divide the ground beef into 6 patties. Season with meat tenderizer, salt and pepper. Set aside.

Melt the butter in a skillet over medium heat. Add the mushrooms and soy sauce; cook and stir until browned. Set aside and keep warm.

Grill the patties for about 6 minutes per side, or until cooked through. Divide the mushroom mixture evenly amongst the burgers and top each one with a slice of Swiss cheese. Cover the grill for about 1 minute to allow the cheese to melt. Remove from the grill and serve on hamburger buns.

Great British Fry Up

Ingredients

- 1/4 cup vegetable oil
- 1 link pork sausage
- 1 frozen hash brown patty
- 2 thick slices bacon
- 1 tomato, cut in half
- 4 mushrooms, sliced
- 1 egg
- 1 slice white bread
- 1 teaspoon butter, or as needed

Directions

Heat the oil in a skillet over medium heat. Add the sausage and hash brown. Fry until browned on one side, about 5 minutes. Turn them over to fry on the other side and add the tomato, bacon and mushrooms. The idea is to start cooking with the things that take the longest.

When the tomato, bacon and mushrooms are just about cooked, crack the egg into the center and allow to cook. You might want to add a little more oil just to crisp the edges. Toast the slice of bread while the egg cooks and then spread butter on it. Serve everything on a plate with the toast on the side.

Jet Tila's Tom Yum Goong Soup

Ingredients

6 whole Thai chiles
2 quarts Thai chicken broth
1 cup peeled and deveined medium shrimp
1 (15 ounce) can whole straw mushrooms, drained
6 tablespoons fish sauce
6 tablespoons lime juice
3 tablespoons Thai garlic chile paste
6 kaffir lime leaves
6 sprigs fresh cilantro

Directions

Preheat the oven's broiler and set the oven rack at about 6 inches from the heat source. Line a baking sheet with aluminum foil. Place the peppers onto the prepared baking sheet.

Cook under the preheated broiler, turning occasionally until the skin of the peppers has blackened and blistered, about 5 minutes. Place the blackened peppers into a bowl, and tightly seal with plastic wrap. Allow the peppers to steam as they cool, about 20 minutes. Once cool, remove and discard the skin, seeds, and stem. Chop the roasted chiles.

Pour the chicken broth into a large pot, and bring to a simmer over medium-high heat. Stir in the shrimp, mushrooms, and chopped roasted chiles. Return to a simmer, and cook until the shrimp are no longer translucent in the center, about 1 minute. Stir in the fish sauce, lime juice, and chile paste until the chile paste has dissolved. Ladle into bowls, and garnish each bowl with a lime leaf and a sprig of cilantro.

Creamed Onions and Sage

Ingredients

24 small onions
10 fresh mushrooms, sliced
4 tablespoons butter
2 tablespoons all-purpose flour
2 cups whole milk
1 teaspoon salt
2 teaspoons dried sage
2 teaspoons lemon zest
2 teaspoons lemon juice
4 tablespoons chopped fresh parsley
2 pinches paprika

Directions

Peel onions and trim slightly at the top and bottom. Boil the onions gently in salted water until tender (about 30 minutes).

Preheat oven to 350 degrees F (175 degrees C). Butter one shallow baking dish.

Saute the sliced mushrooms in the butter or margarine. Stir in the flour. Stir in the half and half or milk, salt, sage, 1/2 of the lemon peel and all of the lemon juice. Cook, stirring over medium heat until sauce thickens.

Place the cooked onions in the prepared baking dish and pour the mushroom sauce over them.

Bake at 350 degrees F (175 degrees C) for about 20 minutes. Sprinkle the top with the chopped parsley, remaining lemon peel and paprika to taste.

Mushroom Toast Cups

Ingredients

1 1/2 (1 pound) loaves sliced white bread
2 tablespoons butter
1/2 pound fresh mushrooms, finely diced
1/2 cup onion, finely diced
1/8 teaspoon ground cayenne pepper
1 tablespoon fresh lemon juice
1/2 teaspoon salt
1/8 teaspoon ground black pepper
2 tablespoons chopped fresh parsley
1/2 cup half-and-half
1 tablespoon all-purpose flour
1/2 cup Parmesan cheese, grated

Directions

Preheat oven to 400 degrees F (200 degrees C).

Use a small cookie cutter to cut rounds out of the bread. Press the rounds into ungreased mini muffin tins, and bake for 8 or 9 minutes until golden; keep a close watch on them, as they bake fast. Turn out bread cups to cool.

Heat butter in a large skillet over medium heat. Stir in the mushrooms and onions, and cook until soft, about 8 minutes. Season with cayenne pepper, lemon juice, salt, pepper, and chopped parsley. Gradually stir in half-and-half, and sprinkle with a bit of flour until mixture gets thick.

Fill bread cups with mushroom mixture, top each with a sprinkle of Parmesan, and place on a lightly greased baking sheet. Bake for 10 to 12 minutes.

Pronto Mini Pizzas

Ingredients

1 pound ground beef or turkey
1 cup sliced fresh mushrooms
1/2 cup chopped green pepper
1/2 cup chopped onion
2 garlic cloves, minced
1 (8 ounce) can tomato sauce
1 teaspoon fennel seed
1/2 teaspoon salt
1/2 teaspoon dried oregano
4 pita breads
1 cup shredded mozzarella
cheese

Directions

In a skillet, cook the meat, mushroom, green pepper, onion and garlic until the meat is browned and the vegetables are tender; drain. Stir in tomato sauce, fennel, salt and oregano. Simmer for 1-2 minutes. meanwhile, warm pitas in microwave. Top each with meat mixture; sprinkle with cheese. Microwave or broil until cheese is melted. Cut into quarters.

Beef Sirloin Tip Roast

Ingredients

1 (3 pound) sirloin tip roast
1 1/4 cups water, divided
1 (8 ounce) can mushroom stems
and pieces, drained
1 envelope onion soup mix
3 tablespoons cornstarch

Directions

Place a large piece of heavy-duty foil (21-in. x 17-in.) in a shallow roasting pan. Place roast on foil. Pour 1 cup water and mushrooms over roast. Sprinkle with soup mix. Wrap foil around roast; seal tightly. Bake at 350 degrees F for 2-1/2 to 3 hours or until meat reaches desired doneness (for medium-rare, a meat thermometer should read 145 degrees F; medium, 160 degrees F; well-done, 170 degrees F).

Remove roast to a serving platter and keep warm. Pour drippings and mushrooms into a saucepan. Combine cornstarch and remaining water until smooth; gradually stir into drippings. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with slice beef.

Atomic Canuck Chili

Ingredients

2 pounds lean ground beef
1/2 large onion, diced
1 tablespoon crushed red pepper
3 tablespoons garlic powder
1 tablespoon seasoned pepper
2 (4 ounce) cans mushroom pieces, drained
1 (28 ounce) can baked beans
2 (15.25 ounce) cans kidney beans with liquid
2 (6 ounce) cans tomato paste
1/4 cup white sugar
3 carrots, sliced
3 stalks celery, sliced
1 green bell pepper, diced
1 red bell pepper, diced
2 jalapeno chile peppers, diced
1/4 cup Canadian beer
2 tablespoons crushed red pepper
hot sauce
1/4 cup barbeque sauce

Directions

In a large skillet over medium heat, brown ground beef together with onion, crushed red pepper, garlic powder, and seasoned pepper. Drain off the fat, and place the mixture into a slow cooker.

Stir mushrooms, baked beans, kidney beans with liquid, tomato paste, sugar, carrots, celery, peppers, beer, and barbeque sauce into the slow cooker. Season with hot sauce and more crushed red pepper.

Cover, and cook on Low for 4 to 5 hours.

Pork Noodle Casserole

Ingredients

3 cups cubed cooked pork
1 cup chicken broth
1 (14.75 ounce) can cream-style corn
1 (4 ounce) can whole mushrooms, drained
2/3 cup chopped green pepper
2/3 cup chopped onion
4 ounces process American cheese, diced
2 tablespoons diced pimientos
1/2 teaspoon salt
1/4 teaspoon pepper
8 ounces uncooked medium noodles

Directions

In a large bowl, combine the first 10 ingredients; fold in noodles. Spoon into a greased deep 2-1/2-qt. baking dish. Cover tightly and bake at 325 degrees F for 1 hour or until noodles are tender, stirring every 20 minutes.

Marinated Fresh Vegetables

Ingredients

4 cups fresh broccoli florets
2 cups fresh cauliflowerets
1 1/2 cups sliced fresh mushrooms
1 cup cherry tomatoes, halved
1 cup chopped celery
3/4 cup chopped green pepper
1 cup vegetable oil
3/4 cup sugar
1/3 cup white vinegar
3 tablespoons grated onion
1 tablespoon poppy seeds
1 1/2 teaspoons ground mustard
3/4 teaspoon salt

Directions

In a large bowl, combine the vegetables. In a jar with a tight-fitting lid, combine the remaining ingredients; shake well. Pour over vegetables; toss to coat. Cover and refrigerate for at least 3 hours. Serve with a slotted spoon.

Chicken and Spinach Alfredo Lasagna

Ingredients

1 (8 ounce) package lasagna noodles
3 cups heavy cream
2 (10.75 ounce) cans condensed cream of mushroom soup
1 cup grated Parmesan cheese
1/4 cup butter
1 tablespoon olive oil
1/2 large onion, diced
4 cloves garlic, sliced
5 mushrooms, diced
1 roasted chicken, shredded
salt and ground black pepper to taste
1 cup ricotta cheese
1 bunch fresh spinach, rinsed
3 cups shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Cook lasagna noodles for 8 to 10 minutes, or until al dente. Drain, and rinse with cold water.

In a saucepan over low heat, mix together heavy cream, cream of mushroom soup, Parmesan cheese, and butter. Simmer, stirring frequently, until well blended.

Heat the olive oil in a skillet over medium heat. Cook and stir the onion in olive oil until tender, then add garlic and mushrooms. Mix in the chicken, and cook until heated through. Season with salt and pepper.

Lightly coat the bottom of a 9x13 inch baking dish with enough of the cream sauce mixture to coat. Layer with 1/3 of the lasagna noodles, 1/2 cup ricotta, 1/2 of the spinach, 1/2 the chicken mixture, and 1 cup mozzarella. Top with 1/2 the cream sauce mixture, and repeat the layers. Place the remaining noodles on top, and spread with remaining sauce.

Bake 1 hour in the preheated oven, or until brown and bubbly. Top with the remaining mozzarella, and continue baking until cheese is melted and lightly browned.

Aussie Beef and Peppers with Gnocchi

Ingredients

2 tablespoons olive oil
1 pound flank steak, cut into strips
1 onion, thinly sliced
1 teaspoon minced garlic
1 (6 ounce) package fresh button mushrooms, sliced
1 red bell pepper, cut into strips
1 yellow bell pepper, cut into strips
1 (14.4 ounce) can diced tomatoes
1 teaspoon smoked sweet paprika
1 (1 pound) package potato gnocchi

Directions

Heat olive oil in a skillet over high heat. Add beef and cook until browned, about 2 minutes. Transfer the beef to a bowl and cover with plastic wrap to keep warm. Reserve the oil in the skillet.

Reduce heat to medium, then stir in the onion and garlic, and cook until transparent, about 5 minutes. Toss in the mushrooms, red peppers, and yellow peppers and cook until tender, another 5 minutes. Stir in the tomatoes and paprika; bring to a boil over medium-high heat. Reduce heat to low and simmer until sauce thickens, about 5 minutes. Combine the beef with the tomato mixture and stir.

Meanwhile, bring a large pot of lightly salted water to a boil over high heat. Add gnocchi and cook until they float, 2 to 3 minutes. Drain, then toss the gnocchi in the sauce and serve.

Spicy Devil's Tom Yum Soup

Ingredients

2 pounds tiger prawns with heads and shells
4 cups water
2 tablespoons vegetable oil
1 tablespoon minced garlic
2 stalks fresh lemon grass, tough outer leaves removed and white part slightly crushed
5 lime leaves
5 shallots, thinly sliced
5 slices galangal
10 chile padi (bird's eye chiles), thinly sliced
1 tablespoon Asian red chili paste
1 skinless, boneless chicken breast half - cut into cubes
1/4 cup lime juice
2 large squid, cleaned and sliced into rings
1/2 (15 ounce) can baby corn, drained
1/2 (6 ounce) can whole straw mushrooms, drained
3 fresh tomatoes, quartered
1/2 cup coconut milk
salt to taste

Directions

Wash the prawns, remove the heads, shells, and black veins, and retain the heads. Set the cleaned prawns aside. Place the prawn heads in a large saucepan or soup pot with the water, bring to a boil, and boil over high heat to reduce the stock and concentrate the flavor, about 15 minutes. Strain out the prawn heads and discard.

Heat the vegetable oil in a large skillet over medium heat; cook and stir the garlic, lemon grass, lime leaves, shallots, galangal, and red chilies until the shallots are translucent and the seasonings are fragrant, about 3 minutes. Stir in the chili paste, cook and stir for 1 minute, and add the chicken breast and lime juice. Stir well to evenly mix in the chili paste, and let the mixture simmer for 5 minutes. Pour the seasoned chicken-lime juice mixture into the prawn stock, and bring to a boil over medium-low heat.

When the soup begins to boil, stir in the squid rings, baby corn, straw mushrooms, cleaned prawns, and tomatoes. Turn the heat to low, stir in the coconut milk, and let the soup simmer until the prawns are pink and opaque, about 5 minutes. Add salt to taste, and serve.

Savory Pork Supper

Ingredients

4 (4 ounce) boneless pork loin chops
2 tablespoons vegetable oil
1 tablespoon butter
1 1/2 cups sliced fresh mushrooms
1/2 pound fresh green beans, cut into 2 inch pieces
1/4 teaspoon fresh rosemary, finely minced
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
2 tablespoons water
1/8 teaspoon pepper
8 ounces uncooked fettuccine

Directions

In a large skillet, brown pork chops in oil and butter on each side; drain. Remove and keep warm. In the same skillet, saute the mushrooms, beans and rosemary for 2-3 minutes or until vegetables are tender. Stir in the soup, water and pepper; bring to a boil.

Top with pork chops. Reduce heat; cover and simmer for 10-15 minutes until pork juices run clear, stirring occasionally. Meanwhile, cook fettuccine according to package directions; drain. Serve with pork chops and top with sauce.

Meringue Mushrooms

Ingredients

1/2 cup egg whites
1/4 teaspoon cream of tartar
1/4 teaspoon salt
1 teaspoon vanilla extract
1 cup white sugar
1 tablespoon unsweetened cocoa powder
4 ounces chocolate confectioners' coating

Directions

Preheat the oven to 225 degrees F (110 degrees C). Line 2 cookie sheets with parchment paper or aluminum foil.

In a large glass or metal bowl, use an electric mixer to whip egg whites until foamy. Add cream of tartar, salt, and vanilla. Continue whipping until the whites hold soft peaks. Gradually sprinkle in the sugar so that it does not sink to the bottom, and continue whipping until the mixture holds stiff shiny peaks.

Place a round tip into a pastry bag, and fill the bag half way with the meringue. To pipe the mushroom caps, squeeze out round mounds of meringue onto one of the prepared cookie sheets. Pull the bag off to the side to avoid making peaks on the top. For the stems, press out a tiny bit of meringue onto the other sheet, then pull the bag straight up. They should resemble candy kisses. Do not worry about making all of the pieces exactly the same. The mushrooms will look more natural if the pieces are different sizes. Dust the mushroom caps lightly with cocoa using a small sifter or strainer.

Bake for 1 hour in the preheated oven, or until the caps are dry enough to easily remove from the cookie sheets. Set aside to cool completely. Melt the coating chocolate in a metal bowl over simmering water, or in a glass bowl in the microwave, stirring occasionally until smooth.

Poke a small hole in the bottom of a mushroom cap. Spread chocolate over the bottom of the cap. Dip the tip of a stem in chocolate, and press lightly into the hole. When the chocolate sets, they will hold together. Repeat with remaining pieces. Store at room temperature in a dry place or tin.

Pork Chops with Garden Rice

Ingredients

6 (1 inch thick) pork chops
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/2 teaspoon paprika
2 tablespoons olive oil
1 clove garlic, minced
1 (14 ounce) can vegetable broth
1 cup uncooked long grain white rice
1 (14.5 ounce) can Italian-style diced tomatoes, drained
1/2 cup chopped green bell pepper
1/2 cup chopped orange bell pepper
1/3 cup chopped green onions
1/2 cup thinly sliced fresh mushrooms

Directions

Preheat oven to 350 degrees F (175 degrees C).

Season pork chops with salt, pepper, and paprika. Heat the oil in a skillet over medium heat. Sauté the garlic about 1 minute, then brown pork chops about 2 minutes on each side.

In a pot, bring the vegetable broth and rice to a boil. Mix in the Italian-style diced tomatoes, green bell pepper, orange bell pepper, green onions, and mushrooms, and cook about 5 minutes, until heated through. Transfer to a 9x13 inch baking dish. Arrange the pork chops over the rice and vegetables.

Cover, and bake 1 hour in the preheated oven, or until rice and vegetables are tender and pork has reached an internal temperature of 160 degrees F (70 degrees C).

Mushroom Kabobs

Ingredients

3/4 cup sliced fresh mushrooms
2 red bell peppers, chopped
1 green bell pepper, cut into 1
inch pieces
1/4 cup olive oil
2 tablespoons lemon juice
1 clove garlic, minced
2 teaspoons chopped fresh thyme
1 teaspoon chopped fresh
rosemary
1/4 teaspoon salt
1/4 teaspoon ground black
pepper

Directions

Preheat grill for medium heat.

Thread mushrooms and peppers alternately on skewers.

In a small bowl, mix together olive oil, lemon juice, garlic, thyme, rosemary, and salt and pepper. Brush mushrooms and peppers with this flavored oil.

Brush grate with oil, and place kabobs on the grill. Baste frequently with oil mixture. Cook for about 4 to 6 minutes, or until mushrooms are tender and thoroughly cooked.

Amazing Pork Chops in Cream Sauce

Ingredients

8 boneless pork chops
salt, to taste
ground black pepper, to taste
3/4 cup white wine
3/4 cup heavy cream
3 tablespoons butter
1 (8 ounce) package sliced fresh mushrooms

Directions

Melt butter in a large skillet over medium heat. Season pork chops with salt and pepper, and arrange in a single layer in pan. Pan-fry for 2 minutes on each side to brown. Pour in wine, and continue cooking for 6 minutes. Remove chops from pan.

Pour cream into the skillet, and then add mushrooms. Increase heat to high; cook for 5 minutes, stirring frequently. Return chops to pan to warm. Serve.

Beef Bourguignon III

Ingredients

2 pounds lean stew beef
1 cup red wine
4 sprigs fresh parsley
1 sprig fresh thyme
1 bay leaf
4 tablespoons butter
1 onion, sliced
1 tablespoon all-purpose flour
1/4 cup beef broth
salt and ground black pepper to taste
2 tablespoons butter
4 ounces bacon, chopped
12 small onions
4 ounces button mushrooms, sliced

Directions

In a medium bowl, combine beef, wine, parsley, thyme and bay leaf. Let marinate for 3 hours.

Remove beef; strain and reserve marinade. Heat 4 tablespoons butter in a large heavy saucepan over medium high heat. Saute the sliced onion until tender. Stir in beef, and cook until evenly brown. Remove beef and onion; set aside. Add flour to pan, and cook, stirring, until brown. Slowly stir in beef broth, then the reserved marinade. Return the beef mixture to the pan. Cover, and simmer for 3 hours.

Heat 2 tablespoons butter in a medium skillet over medium high heat, Stir in the bacon and small onions, and saute until onions are tender. Add mushrooms, and continue cooking until mushrooms are golden brown. Serve as a garnish.

Pasta Pancetta

Ingredients

5 shallots, chopped
4 cloves garlic, chopped
6 ounces pancetta bacon, diced
2 cups fresh sliced mushrooms
2 pinches freshly ground black pepper
2 pinches dried oregano
1/2 cup chicken broth
1/4 cup olive oil
1 (12 ounce) package linguine pasta
1/2 cup freshly grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet, cook pancetta in oil until just beginning to brown. Stir in shallots, garlic, and mushrooms: cook for one minute. Season with pepper and oregano, and pour in chicken broth. Bring to a boil over medium-high heat, and simmer for 1 to 2 minutes, stirring occasionally. Cover, and continue to simmer for 5 to 7 minutes.

Strain liquid from pan into cooked linguine, and add olive oil. Toss to coat. Divide pasta onto individual serving plates, and top with equal portions of pancetta and mushrooms. Garnish with freshly grated Parmesan.

Ground Beef Marsala Sauce

Ingredients

1 pound ground beef
2 tablespoons minced garlic
1/2 cup sliced mushrooms
1/3 cup all-purpose flour
3/4 cup dry Marsala wine
1/2 cup dry sherry
1/2 cup water

Directions

Cook the ground beef with the garlic and mushrooms in a large skillet over high heat until no pink remains, about 10 minutes; do not drain. Add the flour and continue to cook for five minutes.

Pour in the Marsala wine, sherry, and water. Stir and bring to a boil; reduce heat to low and simmer covered for 10 minutes. Serve over the pasta of your choice.

Mushroom Salad I

Ingredients

2 (4.5 ounce) cans sliced mushrooms
4 stalks celery, chopped
1 (4 ounce) jar pimentos
1 onion, chopped
16 ounces light Italian-style salad dressing
1 large red bell pepper, chopped (optional)
1 green bell pepper, chopped
salt and pepper to taste

Directions

In a large bowl, combine the mushrooms, celery, pimentos, onion, red bell pepper and green bell pepper.

Add 1/2 to 1 cup dressing and mix well. Salt and pepper to taste and refrigerate until chilled. Toss well before serving.

Divine Spaghetti Sauce

Ingredients

1 pound lean ground beef
2 (28 ounce) cans whole peeled tomatoes
2 (6 ounce) cans tomato paste
1 large onion, chopped
4 stalks celery, chopped
2 green bell peppers, chopped
1 red bell pepper, chopped
15 fresh mushrooms, sliced
5 tablespoons Italian seasoning
1 teaspoon dried red pepper flakes
4 bay leaves
2 tablespoons chopped fresh basil
3 cloves garlic, minced
1 pound spaghetti

Directions

In a large skillet, brown beef over medium heat until no longer pink; cut up any remaining chunks of beef and reserve.

In a large saucepan, combine whole tomatoes and paste; mash until smooth. Cover and heat on low.

In a large skillet over medium heat, quickly sear onion and celery until transparent; add to tomato sauce in saucepan. In same skillet, saute bell peppers and mushrooms for a few minutes, but do not allow them to become soft; add to tomato sauce.

Add Italian seasoning, dried red pepper flakes, bay leaves, basil and garlic to tomato sauce; add beef and mix. Remove cover, simmer over low heat and continue to simmer all day, stirring occasionally.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Add sauce to pasta; serve.

Beef Tenderloin in a Port Shiitake Reduction

Ingredients

1 1/2 pounds beef tenderloin, cut into 1-inch cubes
salt and pepper to taste
2 tablespoons extra-virgin olive oil, divided
2 cups shiitake mushrooms, thinly sliced
2 cups port wine
1 tablespoon seedless raspberry jam
1 teaspoon Worcestershire sauce
1 cup beef broth

Directions

Season the tenderloin cubes with salt and pepper to taste and set aside at room temperature as you continue preparing the recipe.

Heat 1 tablespoon olive oil in a large skillet over medium-high heat. Stir in the shiitake mushrooms, and cook until they have wilted and are beginning to turn golden brown, about 5 minutes. Remove the mushrooms from the skillet and set aside; heat the remaining olive oil in the skillet until it begins to smoke, then sprinkle in the cubed beef tenderloin. Cook on all sides until browned on the outside and the meat is cooked just under your desired degree of doneness, about 5 minutes for medium rare. Remove the steak from the skillet and set aside.

Pour the port wine into the skillet and bring to a boil over high heat. Boil until the port has reduced by half, then whisk in the raspberry jam, Worcestershire sauce, beef broth, and shiitake mushrooms. Continue cooking until the sauce has reduced to 1/2 cup, about 30 minutes. Once reduced, stir in the tenderloin cubes, and reheat.

Amber's Super Stuffing

Ingredients

2 1/4 cups chicken stock
1/4 cup wild rice
4 tablespoons butter
2 cups fresh sliced mushrooms
2 cups chopped celery
1 cup chopped onion
4 cups corn bread stuffing mix
1 tablespoon poultry seasoning

Directions

In a medium sized saucepan combine the chicken stock and the wild rice. Bring to a boil then reduce heat and let simmer until rice is tender.

In a large skillet melt the butter. Add the mushrooms, celery and onion. Cook until the vegetables are soft.

In a large bowl mix the cornbread stuffing and poultry seasoning. Add the rice and the vegetables and mix well. Use to stuff turkey or bake on its own. More chicken stock can be added if stuffing is dry.

Mushroom Pasta Sauce

Ingredients

2 (14.5 ounce) cans diced tomatoes, undrained
2 (10.75 ounce) cans condensed tomato soup, undiluted
1 (14 ounce) jar pizza sauce
1 (8 ounce) can mushroom stems and pieces, drained
1 teaspoon dried oregano
1 teaspoon dried basil
1 garlic clove, minced

Directions

In a large saucepan, combine all ingredients. Bring to a boil, stirring frequently. Reduce heat. Simmer, uncovered, for 15 minutes; cool. Transfer to freezer bags or containers. Freeze for up to 3 months.

Pearl Onion Mushroom Bake

Ingredients

24 pearl onions
1 cup water
3 teaspoons salt
3 cups sliced fresh mushrooms
10 tablespoons butter or
margarine, divided
2 teaspoons lemon juice
1/4 cup all-purpose flour
2 cups milk
1 cup shredded Cheddar cheese
1/2 cup soft bread crumbs

Directions

In a small saucepan, combine the onions, water and salt. Cover and cook for 20 minutes or until crisp-tender; drain. Transfer to two greased 1-qt. baking pans; set aside.

In a skillet, saute mushrooms in 4 tablespoons butter and lemon juice. In a small saucepan, melt 4 tablespoons butter; stir in flour until smooth. Gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir into mushroom mixture. Pour over onions.

Melt the remaining butter. Add cheese and bread crumbs; toss to coat. Sprinkle over each casserole. Cover and freeze one casserole for up to 3 months.

Cover and bake the second casserole at 375 degrees for 15 minutes. Uncover; bake 10 minutes longer or until golden brown. To use frozen casserole: Thaw in the refrigerator for 8 hours. Bake as directed.

Roasted Spring Vegetable Risotto

Ingredients

1 pound asparagus, cut into 2-inch lengths
2 cups whole baby carrots cut in lengthwise quarters
6 green onions, cut into 1-inch pieces
3 medium assorted peppers (yellow, red, green), cut into 1-inch strips
2 medium zucchini or yellow squash, cut into diagonal slices
1 cup halved fresh medium mushrooms
2 teaspoons chopped fresh rosemary leaves
3 1/2 cups Swanson® Vegetable Broth
1 tablespoon olive oil
1 1/3 cups uncooked Arborio rice
1/2 cup grated Parmesan cheese

Directions

Preheat oven to 425 degrees F. Spray 17x11-inch roasting pan with cooking spray.

Mix asparagus, carrots, onions, peppers, squash, mushrooms, rosemary and 1/4 cup broth in prepared pan.

Roast 20 minutes or until done, stirring once. Prepare risotto while the vegetables are roasting.

Heat oil in saucepot. Add rice. Cook and stir for 2 minutes. Add 1/2 cup broth and cook until broth is absorbed. Add remaining broth, 1/2 cup at a time, stirring until all broth is absorbed before adding more. (Total cooking time: 25 minutes)

Add vegetables and cheese. Heat through. Serve immediately.

Creamy Blush Sauce with Turkey and Penne

Ingredients

4 turkey thighs, skin removed
1 (25.75 ounce) jar Prego®
Chunky Garden Mushroom &
Green Pepper Italian Sauce
1/2 teaspoon crushed red pepper
1/2 cup half-and-half
Hot cooked penne pasta
Grated Parmesan cheese

Directions

Place the turkey into a 3 1/2- to 5-quart slow cooker. Pour the sauce over the turkey and sprinkle with the red pepper.

Cover and cook on LOW for 7 to 8 hours* or until the turkey is cooked through. Remove the turkey from the cooker to a cutting board. Let stand for 10 minutes. Remove the turkey meat from the bones.

Stir the turkey meat and the half-and-half into the cooker. Spoon the turkey mixture over the pasta. Sprinkle with the cheese.

Cheesy Tuna Dinner

Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup
1 1/2 cups milk
2 (6 ounce) cans tuna, drained, flaked
1 cup frozen green peas, thawed
2 cups MinuteB® White Rice, uncooked
1 cup shredded Cheddar cheese
French fried onions or crushed potato chips (optional)

Directions

Mix soup and milk in medium saucepan. Bring to boil on medium heat, stirring frequently.

Add tuna and peas; mix well. Return to boil.

Stir in rice and cheese; cover. Reduce heat to low; cook 5 minutes. Stir until cheese is melted. Garnish with canned French fried onions or crushed potato chips just before serving, if desired.

Portobello Mushroom Sauce

Ingredients

1/4 cup butter
1 pound portobello mushrooms,
diced
1 1/2 cups port wine
2 cups heavy cream
1/4 cup chopped fresh basil

Directions

Melt the butter in a large skillet over medium heat. Add the mushrooms; cook and stir until tender. Stir in the wine, and simmer until the liquid has reduced by 1/2. Stir in cream, and simmer again until the sauce becomes a thick gravy. Stir in the basil just before serving.

Foglie Chef Doogie's D'Autunno with Chicken and

Ingredients

1 (16 ounce) package foglie d'autumn (autumn leaves) pasta
1 tablespoon olive oil
2 tablespoons olive oil
4 cloves garlic, minced
1 cup chopped onion
1/2 cup chopped green bell pepper
1 whole boneless, skinless chicken breast, cubed
2 portobello mushrooms, cut into 1/2 inch pieces
1 teaspoon dried thyme
1 teaspoon dried basil
1/2 teaspoon rubbed sage
1/2 teaspoon kosher salt
1 teaspoon ground black pepper
1/4 cup Chardonnay wine
1/2 cup Burgundy wine
1 (32 ounce) jar spaghetti sauce

Directions

In a large pot bring 6 quarts of unsalted water to boil. Cook pasta until al dente. Drain well. Place pasta back in the pot, add one Tablespoon of olive oil and mix to prevent the leaves from sticking together. Cover and keep warm while the sauce finishes simmering.

Warm oven-safe dinner plates in a 150 degree F(65 degree C) oven.

Meanwhile, in a 12 inch saute pan, heat 2 tablespoons of extra virgin olive oil over medium high heat. Add the minced garlic and saute until the aromatic oils are released - about 1 minute. Add the chopped onion and bell pepper and saute 3 minutes. Add the cubed chicken breast, dried thyme, dried basil, rubbed sage, salt, and black pepper. Cook until the chicken is no longer pink. Add the Chardonnay and Burgundy wines, and pasta sauce and heat until bubbling. Add the Portobella mushroom pieces and cook until the mixture has reduced and is thick and hot.

To serve, place two large serving spoonfuls of Autumn Leaves on each warmed plate and top with a large ladle of the chicken and Portobella sauce.

The Mushroom Steak Stuff

Ingredients

4 slices bacon
2 tablespoons olive oil
1 (16 ounce) package rigatoni pasta
1/2 cup butter
1 pound beef top sirloin, thinly sliced
1 (6 ounce) package sliced fresh mushrooms
1 teaspoon prepared yellow mustard
1/4 teaspoon minced fresh ginger root
1 pinch salt and pepper to taste
2 tablespoons red wine
1 tablespoon Marsala wine
1 cup crumbled feta cheese
2/3 cup heavy cream

Directions

Preheat oven to 375 degrees F (190 degrees C).

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain on a paper towel-lined plate and set aside. Bring a large pot of lightly salted water to a boil over high heat with 2 tablespoons of olive oil. Add the rigatoni pasta, and cook until al dente, 8 to 10 minutes; drain.

Meanwhile, melt the butter in a large skillet over medium heat. Add the sirloin strips, and cook until no longer pink, about 6 minutes. Remove the sirloin to a casserole dish, then stir the mushrooms into the hot skillet. Cook and stir for 2 minutes, then season with the mustard, ginger, salt, and pepper, and cook 3 minutes more. Pour in the red wine and Marsala wine, and bring to a simmer over medium-high heat. Add the cream and half of the crumbled feta cheese, reduce heat to medium-low, and simmer 5 minutes, stirring occasionally. The feta helps thicken the cream. The cream sauce is not a gravy, so it will not thicken like gravy. Once ready, pour the mushroom mixture over the sirloin strips, and sprinkle with the remaining feta cheese.

Bake in the preheated oven for 10 minutes until hot and bubbly. Crumble the bacon ontop, and serve over the rigatoni pasta.

Chinese Chicken Casserole Surprise

Ingredients

2 skinless, boneless chicken breasts - cooked and cubed
1 cup chicken broth
1 (10.75 ounce) can condensed cream of mushroom soup
1 (5 ounce) can evaporated milk
1 cup sliced almonds
1 (4.5 ounce) can sliced mushrooms, drained
1 (8 ounce) can water chestnuts, drained and minced
1 (5 ounce) can crispy chow mein noodles
2/3 cup shredded Cheddar cheese
1 cup diced celery (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a lightly greased 9x13 inch baking dish, combine the chicken, broth, soup, milk, almonds, mushroom pieces, water chestnuts, noodles, cheese and celery (if using). Mix well and make sure mixture is spread evenly in the dish.

Bake in preheated oven for 45 minutes.

Stuffed Chicken Breasts

Ingredients

4 (6 ounce) skinless, boneless
chicken breast halves
salt and pepper to taste
1 (6 ounce) package chicken-
flavor stuffing mix
1/2 cup chopped pecans
2 tablespoons butter
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted

Directions

Flatten chicken to 1/4-in. thickness; sprinkle with salt and pepper. Prepare stuffing mix according to package directions. Meanwhile, in a small skillet, saute the pecans in butter until lightly browned; add to the stuffing.

Place 1/2 cup stuffing down the center of each chicken breast half; roll up and secure with a toothpick. Place seam side down in a greased shallow 1-qt. baking dish.

Spoon soup over chicken; sprinkle with remaining stuffing. Cover and bake at 400 degrees F for 25-30 minutes or until chicken juices run clear. Remove toothpicks before serving.

Jap Chae Korean Glass Noodles

Ingredients

1/2 pound Korean dang myun noodles
1 teaspoon sesame oil
2 tablespoons soy sauce
2 teaspoons white sugar
1 tablespoon vegetable oil
2 cloves garlic, minced
3/4 cup thinly sliced onions
2 carrots, cut into match-stick size pieces
1/2 pound asparagus, thinly sliced
3 green onions cut into 1-inch pieces
1/2 cup dried shiitake mushrooms, soaked until soft, then sliced into strips
1 tablespoon sesame seeds
1 1/2 teaspoons sesame oil

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the dang myun noodles, and return to a boil. Cook the noodles uncovered, stirring occasionally, until the noodles have cooked through, but are still firm to the bite, 4 to 5 minutes. Rinse with cold water and drain well in a colander set in the sink. Toss noodles with 1 teaspoon of sesame oil. Set aside. Whisk soy sauce and sugar in a small bowl. Set aside.

Heat the vegetable oil in a skillet over medium-high heat. Stir in the garlic, onion, carrots, and asparagus; cook and stir until the vegetables have softened, about 5 minutes. Stir in green onions and shiitake mushrooms and continue cooking and stirring for 30 seconds. Pour in the soy sauce mixture, then add the noodles. Cook and stir until the noodles are warmed through, 2 to 3 minutes. Remove from heat and toss with sesame seeds and the remaining 1 1/2 teaspoon of sesame oil.

Merwin's Chicken Marsala

Ingredients

1 1/2 pounds skinless, boneless chicken breast halves
1 cup all-purpose flour for coating
2 eggs, beaten
4 tablespoons butter
1 tablespoon vegetable oil
1 cup chicken broth
1/2 cup dry Marsala wine
2 1/2 cups fresh sliced mushrooms
2 tablespoons dried oregano
2 tablespoons chopped fresh parsley
1 teaspoon meat extract
2 teaspoons fresh lemon juice
1/4 cup grated Parmesan cheese for topping (optional)
salt to taste
ground black pepper to taste

Directions

With a mallet, pound chicken breasts thin. Cut into serving size pieces. Dip in flour. Dip in egg.

Melt 2 tablespoons butter or margarine and 1 tablespoon oil in a wide skillet. Saute chicken until light brown. Do not crowd pan, and add more oil if necessary to keep chicken from sticking. Place chicken on a serving platter, and keep in a warm oven.

Saute sliced mushrooms in oil and butter remaining in pan until released juices have evaporated and mushrooms begin to brown. Add chicken broth, Marsala wine, oregano, parsley, and meat extract. Stir well. Cook over high heat until liquid is reduced by half.

Remove pan from heat. Swirl in 2 tablespoons butter or margarine and lemon juice. Season with salt and pepper. Pour sauce over chicken, and sprinkle with cheese.

Busy Day Chicken Rice Casserole

Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of celery soup
1 cup water
1 cup uncooked white rice
1 (4.5 ounce) can mushrooms, drained
1 pinch garlic powder
ground black pepper to taste
1 (1 ounce) package dry onion soup mix
8 skinless, boneless chicken breast halves

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large bowl combine the mushroom soup, celery soup, water, rice, mushrooms, garlic powder and black pepper. Mix all together. Pour mixture into a 9x13 inch baking dish and spread on bottom.

Lay chicken pieces over soup mixture and sprinkle dry onion soup mix over all. Cover tightly with aluminum foil and bake in the preheated oven for 1 to 1 1/2 hours or until chicken is cooked through and no longer pink inside.

Savory Skillet Chicken and Rice

Ingredients

1 tablespoon butter
1 pound skinless, boneless
chicken breast, cut into cubes
1 (10.75 ounce) can Campbell's®
Condensed Cream of Mushroom
Soup (Regular, 98% Fat Free or
25% Less Sodium)
1 cup milk
1 tablespoon onion flakes
1/4 teaspoon dried thyme leaves,
crushed
1/8 teaspoon ground black
pepper
1 (16 ounce) can green beans,
drained
2 cups uncooked instant white
rice

Directions

Heat the butter in a 10-inch skillet over medium-high heat. Add the chicken and cook until it's well browned, stirring often.

Stir the soup, milk, onion, thyme and black pepper into the skillet. Heat to a boil. Reduce the heat to low. Cover and cook for 5 minutes or until chicken is cooked through.

Stir in the beans and rice. Cover the skillet and remove from the heat. Let stand for 5 minutes. Fluff the rice with a fork.

Italian Style Chili

Ingredients

1 pound lean ground beef
3/4 cup chopped onion
1 (26 ounce) jar three cheese spaghetti sauce
1 1/2 cups water
2 teaspoons sugar
1 (14.5 ounce) can diced tomatoes
1 (4 ounce) can sliced mushrooms
2 ounces sliced pepperoni
1 tablespoon beef bouillon
1 tablespoon chili powder
1 (14.5 ounce) can kidney beans, drained and rinsed
1 cup shredded Cheddar cheese

Directions

Crumble ground beef into a large stock pot over medium-high heat. Add onions, and cook, stirring, until beef is evenly browned. Drain grease, if necessary.

Pour in the spaghetti sauce, water, sugar, tomatoes, mushrooms, pepperoni, bouillon, chili powder and kidney beans. Bring to a boil. Reduce heat, and simmer uncovered for 30 minutes, stirring occasionally, to blend flavors.

Madi's Mushrooms

Ingredients

6 ounces chopped fresh mushrooms
2 tablespoons basil pesto
2 teaspoons Thai seasoning

Directions

In a skillet over medium heat, stir together mushrooms, pesto, and Thai seasonings. Cook until the mushrooms are soft, about 10 minutes.

Butter Schnitzel

Ingredients

12 boneless pork loin chops, 3/4 inch thick
2 cups bread crumbs
2 tablespoons grated Parmesan cheese
1 tablespoon dried parsley flakes
1 teaspoon salt
1/2 teaspoon freshly ground pepper
1/2 pound butter
2 cloves garlic, minced
1 cup dry white wine (optional)
1 pound mushrooms, sliced
1 tablespoon cornstarch
2 tablespoons water
olive oil as needed

Directions

Pound the pork chops with a spiked meat mallet until 1/4 inch thick; set aside. In a large bowl, combine the bread crumbs, Parmesan cheese, parsley flakes, salt, and pepper. Press the pork into the crumbs to bread thoroughly; set aside.

Melt butter in a large saucepan over medium-high heat. Stir in the garlic and cook until fragrant, about 30 seconds. Pour in the wine and sliced mushrooms. Allow to simmer and cook until the mushrooms have softened, about 10 minutes. Stir together the cornstarch and water, then add to the mushroom sauce. Simmer until the sauce has thickened, then remove from the heat and set aside.

Meanwhile, heat a few tablespoons of olive oil in a large, nonstick skillet over medium-high heat. Fry the pork cutlets a few at a time until golden brown and cooked through, 1 to 2 minutes per side. Serve with reserved mushroom sauce.

Sausage Pilaf

Ingredients

1/2 pound bulk pork sausage
1 cup chopped celery
1/2 cup chopped onion
1/2 cup chopped green pepper
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 1/4 cups milk
1 (2 ounce) jar diced pimientos, drained
1/2 cup uncooked long grain rice
1/2 teaspoon poultry seasoning
1/4 teaspoon salt
1 cup soft bread crumbs
2 tablespoons butter, melted

Directions

In a skillet, cook sausage, celery, onion and green pepper until sausage is no longer pink and vegetables are tender; drain. stir in soup, milk, pimientos, rice, poultry seasoning and salt.

Pour into an ungreased 1-1/2-qt. baking dish. Cover and bake at 350 degrees F for 50 minutes, stirring occasionally.

Combine bread crumbs and butter; sprinkle on top. Bake, uncovered, 20 minutes more.

Chicken and Rice Casserole II

Ingredients

1 (4 pound) whole chicken
1 onion, quartered
2 stalks celery
2 bay leaves
1/3 cup butter
8 tablespoons all-purpose flour
2 cups milk
1 cup chicken stock
2 cups shredded Cheddar cheese
1 (4.5 ounce) can sliced mushrooms
1 cup cooked white rice
salt and pepper to taste

Directions

In a large pot boil the chicken with the onion, celery and bay leaves until done. Let chicken cool until you can handle it. Remove chicken meat from the bones and cut into small pieces.

Preheat oven to 375 degrees F (190 degrees C).

In a saucepan over medium heat melt the butter. Stir in the flour and cook for about 1 minute. Slowly stir in the cold milk and chicken stock and cook mixture until thick. Stir in the cheese.

In a large bowl combine the chicken, rice and mushrooms together. Stir in the cheese sauce and season with salt and pepper. Place mixture in a 1 1/2 quart casserole dish.

Bake at 375 degrees F (190 degrees C) for about 30 minutes or until bubbly.

Tomato and Rosemary Pasta

Ingredients

1 1/2 tablespoons vegetable oil
1/2 onion, diced
1 clove garlic
1/4 pound mushrooms, diced
1/4 green bell pepper, seeded and diced
1 cup diced fresh tomatoes
1 1/2 teaspoons dried rosemary
salt and pepper to taste
2 tablespoons tomato paste
2 cups beef broth
8 ounces uncooked spaghetti
1/2 cup all-purpose flour

Directions

Heat the oil in a skillet over medium heat, and cook the onion and garlic until tender. Mix in mushrooms, green bell pepper, and tomatoes. Season with rosemary, salt, and pepper. Stir in tomato paste and beef broth. Reduce heat to low, cover, and simmer 15 minutes.

Bring a large pot of lightly salted water to a boil. Add spaghetti and cook for 8 to 10 minutes or until al dente; drain.

Mix the flour into the sauce to thicken. Serve sauce over the cooked pasta.

Cheesy Acorn Squash

Ingredients

1 acorn squash, halved and seeded
3 tablespoons butter
1 cup diced celery
1 cup finely chopped onion
1 cup fresh mushrooms, sliced
1/8 teaspoon salt
1 pinch ground black pepper
1 teaspoon chopped parsley
1/2 cup shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place squash cut side down in a glass dish. Cook in microwave for 20 minutes on HIGH, until almost tender.

In a saucepan over medium heat, melt butter and add celery and onion; saute until transparent. Stir in mushrooms; cook 2 to 3 minutes more. Sprinkle with salt, pepper, and parsley. Divide mixture in half, spoon into the squash and cover.

Cook 15 minutes in the preheated 350 degrees F (175 degrees C) oven. Uncover, sprinkle with cheese and put back in the oven until the cheese bubbles.

Chicken 'n' Stuff

Ingredients

8 skinless, boneless chicken
breast halves
8 slices Monterey Jack cheese
2 (10.75 ounce) cans condensed
cream of mushroom soup
2/3 cup dry white wine
1 (6 ounce) package chicken-
flavor stuffing mix

Directions

Preheat oven to 325 degrees F (165 degrees C).

Place chicken breasts in a 9x13 inch baking dish. Top each breast with 1 slice of cheese.

Mix together the soup and wine/water and pour mixture over the chicken and cheese. Sprinkle the bread crumbs from the stuffing mix over the soup mixture, then sprinkle the seasoning packet from the stuffing mix over the bread crumbs. Bake uncovered in the preheated oven for 50 to 60 minutes.

Mushroom Barley Soup

Ingredients

1 cup barley
3 cups water
1 1/2 tablespoons olive oil
2 onions, chopped
1 carrot, thinly sliced
2 stalks celery, thinly sliced
2 (10 ounce) packages sliced mushrooms
5 cups beef broth
1/2 teaspoon salt
1/4 teaspoon ground black pepper

Directions

Bring the barley and water to a boil in a saucepan. Cover, reduce heat to low, and simmer 30 minutes, or until tender.

Meanwhile, heat olive oil in a large saucepan over medium heat, stir in the onions, carrots, and celery; cook and stir until the onion has softened and turned translucent, about 10 minutes. Stir in mushrooms, and cook 5 minutes more.

Pour in beef broth, and bring soup to a simmer over medium-high heat, then reduce heat to medium-low, and continue simmering 15 minutes. Stir in barley, and season with salt and pepper before serving.

Twisted Green Bean Casserole

Ingredients

3 (16 ounce) cans seasoned green beans, drained
1 1/2 cups frozen corn
2 cups sour cream
1 (10.75 ounce) can condensed cream of mushroom soup
4 ounces buttery round crackers
1/2 cup butter, melted
1 1/2 cups shredded Colby-Jack cheese

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Place the green beans and corn into a 2 quart casserole dish, and spread evenly. In a medium bowl, stir together the sour cream and cream of mushroom soup. Spread on top of the corn and beans. Sprinkle shredded cheese over the soup. Stir together the melted butter and cracker crumbs; sprinkle over the top.

Bake for 15 to 20 minutes in the preheated oven, until the cheese is melted and everything is heated through.

Classic Pot Roast

Ingredients

2 pounds beef sirloin tip or bottom round roast
2 medium potatoes, cut into chunks
2 medium carrots, cut into 2-inch chunks
1 medium onion, cut into wedges
1/4 teaspoon pepper
1 (14.5 ounce) can Italian stewed tomatoes, undrained
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1/2 cup water

Directions

Place meat in an ovenproof skillet or Dutch oven. Add the potatoes, carrots and onion. Sprinkle with pepper. Top with tomatoes. Spread soup over meat. Pour water around vegetables. Cover and bake at 325 degrees F for 1-1/2 hours or until meat and vegetables are tender. Thicken cooking liquid if desired.

Mushroom-Stuffed Tomatoes

Ingredients

4 large tomatoes
Dash salt
1 pound sliced fresh mushrooms
1/4 cup butter
2 tablespoons all-purpose flour
1 cup half-and-half cream
2 tablespoons soft bread crumbs
3/4 cup minced fresh parsley
2/3 cup shredded Cheddar cheese, divided

Directions

Cut tomatoes in half; scoop out and discard pulp, leaving a thin shell. Sprinkle lightly with salt; invert on paper towels to drain for 15 minutes.

In a large skillet, saute mushrooms in butter until most of the liquid has evaporated, about 5 minutes. Sprinkle with flour; stir in cream. Bring to a boil; cook and stir for 2 minutes or until thickened.

Remove from the heat. Stir in the bread crumbs, parsley and 1/3 cup of cheese. Spoon into tomato cups; sprinkle with remaining cheese. Place in a greased 13-in. x 9-in. x 2-in. baking dish. Bake, uncovered, at 400 degrees F for 10 minutes or until cheese is melted.

Summer Olive Pizza

Ingredients

3 medium tomatoes
2 tablespoons olive oil, or more if needed
1/2 teaspoon salt, or to taste
1/4 teaspoon pepper
1 tablespoon dried tarragon
5 cloves garlic, minced
1/3 cup drained canned cannellini beans
1/4 cup canned mushrooms, drained
1 teaspoon poultry seasoning
1 teaspoon garlic powder
2 1/2 cups shredded mozzarella cheese
1/2 cup sliced black olives
3 (10 inch) flour tortillas

Directions

Preheat the oven to 375 degrees F (190 degrees C).

Bring a saucepan of water to a boil. Boil tomatoes for about 5 minutes, then remove from the pan, and drop into a bowl of cold water. Peel, and cut in half. Place tomato halves cut side up onto a baking sheet. Drizzle with olive oil, and season with salt, pepper and tarragon to taste. Reserve 1 teaspoon of tarragon for later.

Bake for 12 minutes in the preheated oven. Meanwhile, combine the beans and mushrooms in the container of a food processor or blender, and process until smooth. Set aside in a small dish.

Heat 1 tablespoon of olive oil in a skillet over medium heat. Add the garlic, and cook stirring until fragrant. Add the bean and mushroom paste, and stir to blend. When the tomatoes are done, place them into the food processor, and process for about 10 seconds. The tomatoes should not become a paste, but more of a pulp. Stir the tomatoes into the skillet a little bit at a time, and season with poultry seasoning and the remaining teaspoon of tarragon. Heat through.

Place tortillas into the oven, and cook for about 1 minute, or until slightly hardened. Remove from the oven, and place on a baking sheet. Spread some sauce onto the browned side of each tortilla, sprinkle with olive slices, and cover generously with shredded mozzarella cheese.

Bake for 3 to 5 minutes in the preheated oven, or until cheese is melted and the edges are lightly browned. Cool for a few minutes, then cut into quarters and serve.

Salmon With Green Fettuccine

Ingredients

12 ounces spinach fettuccine pasta
1 (14.75 ounce) can canned salmon, drained, liquid reserved
1 1/2 cups milk
1/4 cup finely diced onion
1 1/2 cups fresh sliced mushrooms
3 tablespoons butter
1/4 cup all-purpose flour
1/4 cup dry white wine
1/4 cup grated Parmesan cheese
2 tablespoons chopped fresh parsley
1/4 teaspoon dried dill weed
salt and pepper to taste

Directions

Cook pasta in boiling, salted water until al dente. Drain. Drain the can of salmon over a 2 cup measure. Add enough milk to make 1 3/4 cups.

Meanwhile, prepare sauce. In a large saute pan, melt butter over medium heat. Add onion and mushrooms; saute until onion is tender. Reduce heat to low, and stir in flour. Remove from heat.

Stir into cooked vegetables, the milk mixture and wine. Return pan to heat, and bring to a boil, stirring frequently. Reduce heat, and simmer for 2 minutes. Break salmon into chunks; stir into the sauce. Stir in Parmesan cheese, parsley, and dill. Season with salt and pepper to taste, and heat through. Serve over hot pasta.

Easy Weeknight Tuna Pot Pie

Ingredients

2 tablespoons butter
1 small onion, diced
2 (6 ounce) cans tuna, drained
1 (10 ounce) package frozen mixed vegetables
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup shredded Cheddar cheese
1 (8 ounce) package refrigerated crescent rolls

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Melt the butter in a saucepan over medium heat. Add onions and cook until soft and translucent. Mix in the tuna and frozen vegetables, stirring often until the vegetables are heated through, 5 to 10 minutes. Stir in the cream of mushroom soup. Pour the tuna mixture into a 9 inch pie dish and sprinkle with shredded cheese.

Unroll and separate the crescent rolls. Lay each crescent roll on top of the tuna mixture with the point facing inward, the rolls may overlap slightly. Bake until crescent rolls are golden brown and mixture is bubbly, 11 to 13 minutes. Let the pie sit for 5 to 10 minutes before cutting and serving.

Yuma Dip Sandwiches

Ingredients

3 pounds top round roast
1 (16 ounce) bottle Italian-style salad dressing
1 onion, thinly sliced
8 ounces fresh mushrooms, sliced
4 tablespoons butter
2 (1 pound) loaves French bread
1 pound processed cheese food (eg. Velveeta), cubed
1 cup salsa
1/4 cup chopped jalapeno stuffed green olives

Directions

Place the top round and entire bottle of salad dressing in a resealable plastic bag and marinate in the refrigerator for 24 to 48 hours.

When meat is fully marinated and you're ready to prepare sandwiches, preheat oven to broil.

In a large skillet over medium heat, saute the onions and mushrooms in the butter or margarine for 10 minutes, or until onions are tender. Set aside.

Broil the meat for 5 to 7 minutes per side for medium rare. Remove from oven and slice thinly against the grain. Place slices evenly on the bread and cover with the onion mixture.

In a microwave-safe bowl, combine the cheese, salsa and olives. Microwave for 3 to 4 minutes on high, or until the cheese is melted. Stir well and serve with the sandwiches.

Portobello Burgers with Goat Cheese

Ingredients

2 medium beets
1/4 cup olive oil
2 tablespoons balsamic vinegar
1 teaspoon dried rosemary
2 cloves garlic, minced and divided
4 portobello mushroom caps
1/2 cup goat cheese
4 sandwich buns, split and toasted
1 1/2 cups baby spinach leaves
3 tablespoons mayonnaise
2 cloves garlic, minced
2 limes, juiced

Directions

Preheat an oven to 400 degrees F (200 degrees C).

Cut the tops off the beets and place them in a baking dish with enough water to cover the bottom of the dish.

Roast the beets in the preheated oven until they are easily pierced with a knife, 40 to 50 minutes. Refrigerate until cool. Slice and set aside.

Preheat the oven's broiler and set the oven rack to the second level from the heat source.

Whisk the olive oil, balsamic vinegar, rosemary, and 2 cloves minced garlic together in a bowl. Spread about half of this mixture over the ribbed side of the portobello mushroom caps; arrange the mushrooms on a baking sheet with the ribbed sides facing upwards.

Broil the mushrooms until tender, making sure to not burn the garlic, 5 to 7 minutes. Flip the mushrooms and brush the remaining olive oil mixture over the tops of the caps. Return to the oven and broil until tender, about 5 minutes more.

Spread equal amounts of the goat cheese on one half of each of the sandwich rolls. Top each with a portion of the sliced beets and the spinach. Whisk the mayonnaise, garlic, and lime juice together in a bowl; spread evenly over the remaining sandwich roll halves and top with one mushroom cap each. Bring the two halves together to form the sandwiches to serve.

Smoked Sausage in Mushroom Wine Gravy

Ingredients

1 (.75 ounce) packet dry
mushroom gravy mix
1/4 cup red wine
1 cup water
1 pound smoked sausage, sliced
4 ounces mushrooms, sliced
1/2 teaspoon freshly ground black
pepper

Directions

In a saucepan, stir together the gravy mix, red wine, and water. Bring to a boil, stirring constantly. Reduce heat, and simmer 1 minute. Mix in the sausage and mushrooms. Season with pepper. Continue to simmer until heated through.

Curry Kabobs

Ingredients

1/2 cup light mayonnaise
1 teaspoon minced garlic
1/2 teaspoon curry powder
1/2 teaspoon chili powder
1/2 teaspoon ground ginger
1 1/2 pounds skinless, boneless
chicken breast halves - cubed
1 cup uncooked white rice
2 cups water
8 ounces fresh mushrooms, sliced
1 tomato, diced
3 green onions, chopped
skewers

Directions

In a large, shallow dish, mix the mayonnaise, garlic, curry powder, chili powder, and ginger. Place the chicken in the mixture, and stir to coat. Cover, and refrigerate for 2 to 4 hours.

Preheat the grill for medium-high heat.

Discard marinade, and thread chicken pieces and mushrooms onto skewers. In a saucepan, bring the rice and water to a boil. Reduce heat to low, cover, and simmer 20 minutes, or until rice is tender.

Lightly oil the grill grate. Grill skewers, turning often, for 5 to 10 minutes, or until chicken juices run clear.

In a small bowl, toss together the tomato and onions. Serve the grilled chicken and mushrooms over rice. Top with the onions and tomatoes.

Chicken Pasta Salad

Ingredients

1 (14 ounce) can Swanson®
Chicken Broth (Regular or Natural
Goodness™)
1/2 cup reduced-calorie
mayonnaise
1/4 cup grated Parmesan cheese
1 teaspoon dried dill weed or
dried basil leaves
3 cups cooked corkscrew-shaped
pasta
1 cup cherry tomatoes, cut in half
1 cup cooked peas
1/2 cup sliced mushrooms
1 small red onion, chopped
2 cups cubed cooked chicken
Lettuce leaves

Directions

Mix broth, mayonnaise, cheese and dill weed.

Toss pasta, tomatoes, peas, mushrooms, onion, chicken and broth mixture until evenly coated. Cover and refrigerate at least 2 hours. Serve on lettuce.

Cashew Chicken Casserole

Ingredients

2 cups uncooked elbow macaroni
3 cups cubed cooked chicken
1/2 cup cubed process American cheese
1 small onion, chopped
1/2 cup chopped celery
1/2 cup chopped green pepper
1 (8 ounce) can sliced water chestnuts, drained
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 (10.75 ounce) can condensed cream of chicken soup, undiluted
1 1/3 cups milk
1 (14.5 ounce) can chicken broth
1/4 cup butter or margarine, melted
2/3 cup crushed saltine crackers
3/4 cup cashew halves

Directions

In a greased 13-in. x 9-in. x 2-in. baking dish, layer the first seven ingredients in the order listed. In a bowl, combine the soups, milk and broth. Pour over water chestnuts. Cover and refrigerate overnight. Toss butter and cracker crumbs; sprinkle over casserole. Top with cashews. Bake, uncovered, at 350 degrees F for 35-40 minutes or until macaroni is tender.

Corn Bread Veggie Bake

Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 cup milk, divided
1 1/2 cups frozen mixed vegetables, thawed
1 (8.5 ounce) package corn bread/muffin mix
1 egg, beaten
2/3 cup French-fried onions

Directions

In a bowl, combine soup, 2/3 cup milk and vegetables. Transfer to a greased 11-in. x 7-in. x 2-in. baking dish. In a bowl, combine corn bread mix, egg and remaining milk just until blended. Carefully spread over vegetable mixture.

Sprinkle with onions (pan will be full). Bake at 350 degrees F for 25 -30 minutes or until lightly browned and a toothpick inserted near the center comes out clean.

Italian Style Pot Roast

Ingredients

3 1/2 pounds boneless chuck roast
2 tablespoons vegetable oil
1 (14.5 ounce) can stewed tomatoes
1 1/2 cups pizza sauce
1/2 cup grated Parmesan cheese
4 teaspoons Worcestershire sauce
2 cloves garlic, minced
2 teaspoons salt
2 teaspoons dried oregano
1/2 teaspoon ground black pepper
1/2 pound fresh mushrooms, sliced
3 tablespoons cornstarch
3 tablespoons water
1 (12 ounce) package egg noodles

Directions

Heat a Dutch oven over medium-high heat, and brown meat on all sides in hot oil.

In large bowl combine tomatoes, pizza sauce, cheese, Worcestershire sauce, garlic, salt, oregano, and pepper. Pour over meat. Cover and simmer over medium heat for 2 hours, turning meat each half hour.

Remove meat from pan, and cool slightly. Skim fat from pan juices. Measure juices, and add enough water to make 6 cups liquid. Return liquid to Dutch oven. Blend cornstarch and 3 tablespoons cold water; stir into pan juices. Cook and stir till thickened and bubbly.

Slice meat thinly against the grain. Return meat to pot, and add mushrooms. Simmer for 30 minutes longer.

Cook pasta in a large pot of boiling water until done. Drain. To serve, place meat slices over hot noodles, and pour some sauce over. Pass remaining sauce.

Rice with Goodies

Ingredients

3 cups water
1 1/2 cups uncooked white rice
3 slices bacon
1/2 onion, chopped
2 stalks celery, diced
1 carrot, chopped
1/2 cup peas
1 cup fresh mushrooms, sliced
1/2 cup slivered almonds
1/2 cup raisins
1 Granny Smith apple - peeled,
cored and diced
1 cup cooked, chopped turkey
meat
1 teaspoon chicken soup base
3 tablespoons soy sauce
1/2 cup chopped parsley
ground black pepper to taste

Directions

In a medium saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown.

Mix the onion, celery, carrot, peas, mushrooms, almonds, raisins and apple into the skillet. Slowly cook and stir over medium heat until tender.

Mix in the turkey, chicken soup base, soy sauce, parsley and pepper. Mix in the rice. Serve hot.

Black Bean Chili

Ingredients

2 cups chopped sweet onions
2 tablespoons canola oil
1/2 pound fresh mushrooms,
sliced
1 large green pepper, chopped
1 large sweet yellow pepper,
chopped
1 large sweet red pepper,
chopped
3 garlic cloves, minced
2 (15 ounce) cans black beans,
rinsed and drained
2 (14.5 ounce) cans diced
tomatoes, undrained
1 (15 ounce) can tomato sauce
1 (6 ounce) can tomato paste
2 tablespoons brown sugar
2 teaspoons chili powder
2 teaspoons ground cumin
1 dash hot pepper sauce

Directions

In a Dutch oven or soup kettle, saute onions in oil for 5 minutes. Add mushrooms, peppers and garlic; saute for 5-6 minutes or until vegetables are tender. Stir in the remaining ingredients; bring to a boil. Reduce heat; cover and simmer for 20-25 minutes or until heated through.

Quinoa with Sweet Potato and Mushrooms

Ingredients

1/3 cup quinoa
1 cup water
1 pinch salt
1 tablespoon olive oil
1 teaspoon minced garlic
1 small sweet onion, chopped
1 cup crimini mushrooms, sliced
1 small sweet potato, peeled and diced
1/4 teaspoon cayenne pepper
salt and pepper to taste
1/4 cup chopped, toasted pecans

Directions

Stir the quinoa in a saucepan over medium heat until it begins to take on a toasty aroma, about 5 minutes. Pour in the water, and add pinch of salt. Bring to a boil, then reduce heat to medium-low, cover, and simmer until the quinoa is tender, about 20 minutes.

Meanwhile, heat the olive oil in a large skillet over medium heat. Stir in the garlic and onion, and cook until the onion has softened and turned translucent, about 5 minutes. Add the mushrooms, sweet potatoes, and cayenne pepper; season to taste with salt and pepper. Cover the skillet, reduce heat to medium-low, and cook until the sweet potato is soft, about 20 minutes, stirring occasionally. Pour a splash of water into the skillet if needed to keep the vegetables from burning. Spoon the vegetable mixture over a bed of quinoa, and sprinkle with chopped pecans to serve.

Polenta with Spicy Sausage-Veggie Sauce

Ingredients

olive-oil cooking spray
1 (16 ounce) tube prepared polenta, sliced into 1/2-inch rounds
1 pound bulk hot Italian sausage
1 cup sliced onion
1 cup sliced red bell pepper
1 cup sliced fresh mushrooms
1 cup cubed zucchini
1 teaspoon dried Italian seasoning
1 (16 ounce) jar spaghetti sauce
1/3 cup grated Parmesan cheese

Directions

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source.

Spray a cookie sheet with cooking spray. Arrange the polenta slices on the sheet and spray them lightly with cooking spray. Broil until lightly browned about 5 minutes; turn and broil other side for 5 minutes. Keep warm.

In a large skillet over medium heat, cook the sausage, breaking it up as it browns. When sausage has lost any pink color, add the onion, bell pepper, mushrooms, zucchini, and Italian seasoning. Cook until vegetables are crisp tender, 5 to 7 minutes. Stir in the spaghetti sauce and cook until heated through and just starting to simmer.

To serve, spoon the sauce on slices of polenta. Top with a sprinkling of Parmesan cheese.

Mushroom Cheddar Batter Bread

Ingredients

- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon garlic powder
- 1/4 cup butter, softened
- 3 eggs, beaten
- 1/4 cup minced onion
- 1/4 cup diced green bell pepper
- 1/4 cup diced sweet red bell pepper
- 1 cup grated sharp Cheddar cheese
- 1 cup mushrooms, chopped

Directions

Preheat an oven to 375 degrees F (190 degrees C). Grease a 9x5-inch loaf pan.

Combine flour, baking powder, salt, and garlic powder together in a small bowl. Set aside. Whisk together butter and eggs until well combined, then stir in the flour mixture. Fold in the onion, green bell pepper, red bell pepper, Cheddar cheese, and mushrooms. Mix well, the batter will be stiff. Pour batter into the prepared loaf pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, 50 minutes to 1 hour. Cool in the pan for 10 minutes before removing to cool completely on a wire rack.

Funeral Potatoes

Ingredients

1 (16 ounce) jar process cheese sauce
1 cup sour cream
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of celery soup
1 1/4 cups water
1/2 cup butter, melted
salt and pepper to taste
1 (2 pound) package frozen hash brown potatoes, thawed
2 cups bread crumbs

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a 9x13 inch casserole dish.

In a large bowl, whisk together the processed cheese, sour cream, mushroom soup, celery soup, water, 1/2 of the margarine and salt and pepper to taste.

Place potatoes in prepared dish, add soup mixture and mix well.

Mix crumbs with remaining melted margarine and sprinkle over top of potato casserole.

Bake at 325 degrees F (175 degrees C) for 40 to 50 minutes or until crumbs are lightly browned and casserole is bubbling.

Ham and Chicken Casserole

Ingredients

1 cup chopped onion
2 tablespoons butter or margarine
2 cups cubed fully cooked ham
2 cups diced cooked chicken
1 medium green pepper, chopped
1/2 cup chopped sweet red pepper
1 cup whole pimento-stuffed green olives
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 cup sour cream
1 1/2 teaspoons salt
1/4 teaspoon pepper
8 ounces noodles, cooked and drained
3 tablespoons shredded Parmesan cheese

Directions

In a skillet, saute onion in butter until tender. In a large bowl, combine the ham, chicken, peppers, olives, soup, sour cream, salt, pepper and onion. Fold in noodles.

Pour into a greased 2-1/2-qt. baking dish. Sprinkle with the Parmesan cheese. Bake, uncovered, at 325 degrees F for 45 minutes or until bubbly.

Chicken O'Neill

Ingredients

1 pound skinless, boneless
chicken breast halves - cubed
1 cup Italian-style salad dressing
2 teaspoons Cajun seasoning
1/4 cup olive oil
5 cloves crushed garlic
1 red bell pepper, thinly sliced
1 green bell pepper, thinly sliced
1 onion, chopped
1/2 pound fresh mushrooms,
sliced
1 cup white wine
salt and pepper to taste
6 roma (plum) tomatoes, chopped
1 tablespoon chopped fresh
parsley

Directions

Marinate chicken in salad dressing to cover, for at least 1 hour.

Heat the chicken with Cajun blackening spice in olive oil. Add crushed garlic, bell peppers, onion, mushrooms, wine and salt and pepper to taste. Saute until tender. Add chopped plum tomatoes and chopped fresh parsley to taste. Serve.

Creamy Chicken Pasta

Ingredients

8 ounces wide egg noodles
1/2 cup frozen green peas
3 skinless, boneless chicken
breast halves
1 (10.75 ounce) can condensed
cream of mushroom soup
1/3 cup milk
1/4 cup mozzarella cheese

Directions

In a medium pot cook egg noodles in boiling salted water. When pasta is 3 minutes away from being cooked, add in frozen peas or broccoli. Cook until vegetables and noodles are tender. Drain well.

Meanwhile, boil the chicken in a medium saucepan until cooked completely. Drain chicken and cut into bit size pieces.

In a large saucepan mix cream of mushroom soup and milk until warm and lumps are dissolved.

To the large saucepan add the cooked and chopped chicken, noodles and vegetables. Blend ingredients with the milk and soup mixture. Stir in grated mozzarella cheese until melted.

Serve warm.

Elegant Chicken Lasagna With White Sauce

Ingredients

8 lasagna noodles
1 (10.75 ounce) can condensed cream of mushroom soup
2/3 cup chicken broth
1/2 teaspoon poultry seasoning
2 (3 ounce) packages cream cheese
1 cup cottage cheese
1/2 cup sour cream
1/2 cup mayonnaise
1/3 cup pimento-stuffed green olives
1/3 cup chopped onion
1/3 cup chopped green bell pepper
1/4 cup chopped parsley
3 cups diced, cooked chicken meat
1 1/2 cups seasoned dry bread crumbs

Directions

Cook noodles in a large pot of boiling water until done. Drain.

Mix mushroom soup, broth, and poultry seasoning in a saucepan. Heat through.

Beat together the cheeses, sour cream, and mayonnaise. Stir in olives, onions, green pepper and parsley.

Place half of the noodles in a 9 x 13 inch pan. Layer with 1/2 cheese mixture, 1/2 chicken, and 1/2 mushroom soup mixture. Repeat. Top with crumbs.

Bake at 375 degrees F (190 degrees C) for 30 minutes, or until heated through.

Easy Chicken and Pasta

Ingredients

1 tablespoon vegetable oil
1 pound skinless, boneless
chicken breast, cut up
1 (10.75 ounce) can Campbell's®
Condensed Cream of Mushroom
Soup (Regular or 98% Fat Free)
2 1/4 cups water
1/2 teaspoon dried basil leaves,
crushed
2 cups frozen vegetable
combination (broccoli, cauliflower,
carrots)
2 cups uncooked corkscrew-
shaped pasta
grated Parmesan cheese

Directions

Heat oil in skillet. Add chicken and cook until browned, stirring often. Set chicken aside.

Add soup, water, basil and vegetables. Heat to a boil. Add pasta. Cook 10 minutes. over medium heat, stirring often.

Add chicken. Cook 5 minutes or until pasta is done, stirring often. Sprinkle with cheese.

Smothered Bacon Chicken

Ingredients

2 skinless, boneless chicken
breast halves
4 slices bacon
8 ounces sour cream
1 (10.75 ounce) can condensed
cream of mushroom soup

Directions

Preheat oven to 350 degrees F (175 degrees C).

Wrap each chicken breast in 2 strips of bacon and place in a glass 9x13 inch baking dish.

In a small bowl, mix the sour cream and soup. Cover the chicken with the sour cream/soup mixture and bake uncovered in the preheated oven for 40 to 50 minutes or until slightly brown on top. Let cool and serve on top of hot, cooked rice if desired.

Buffalo Cheesy Chicken Lasagna

Ingredients

1 pound skinless, boneless chicken breast - cooked and diced
4 cups spaghetti sauce
2 tablespoons hot sauce
2 tablespoons apple cider vinegar
1 1/2 cups water
1 teaspoon garlic powder
1 small onion, chopped
1 small green bell pepper, chopped
1 (6 ounce) can mushrooms, drained
1 egg, beaten
1 (15 ounce) container ricotta cheese
12 uncooked lasagna noodles
2 cups shredded mozzarella cheese
3/4 cup crumbled blue cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a lasagna pan.

In a large bowl combine the chicken, spaghetti, hot sauce, vinegar, water, garlic powder, onion, bell pepper and mushrooms; mix well and set aside. In a medium bowl, mix together the egg beat and ricotta cheese.

Spread 1 cup of the chicken/spaghetti mixture in the bottom of the prepared pan. Layer with lasagna noodles, then another 1 1/2 cups of the chicken mixture. Spread 1/2 of the ricotta/egg mixture over all, then top with 1/2 of the mozzarella cheese. Add another layer of noodles, 1 1/2 cups chicken mixture, remaining ricotta mixture and remaining mozzarella. Top with one last layer of noodles and remaining chicken mixture.

Cover pan and bake at 350 degrees F (175 degrees C) for 70 minutes. Remove cover, sprinkle with crumbled blue cheese and bake uncovered for another 5 minutes.

Remove from oven, cover and let stand for about 15 to 20 minutes before serving.

Easy Cheesy Tuna Casserole

Ingredients

1 (16 ounce) package medium seashell pasta
1 tablespoon vegetable oil
1 (10.75 ounce) can condensed cream of mushroom soup
1 (15 ounce) can mixed vegetables, drained
1 (6 ounce) can tuna, drained
2 cups shredded Cheddar cheese
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add 1 tablespoon oil to the water to prevent sticking. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Preheat oven to 350 degrees F (175 degrees C).

In a 2 quart saucepan over medium heat, combine the cream of mushroom soup, mixed vegetables, canned tuna, and 1 cup of the cheddar cheese. Gently fold pasta into the soup mixture and mix thoroughly. Pour pasta and soup mixture into a 11x7 inch baking dish. Sprinkle remaining cup of cheese on top.

Bake in a preheated oven until cheese is melted and bubbly.

Red River Beef Stroganoff

Ingredients

2 pounds sirloin steak, cut into thin strips
1/4 cup all-purpose flour
1/2 cup butter or margarine, divided
2 large onions, chopped
1 (10.5 ounce) can beef broth
1 teaspoon dried basil
salt and pepper to taste
1 (4.5 ounce) jar sliced mushrooms, drained
1 tablespoon Worcestershire sauce
1 cup sour cream
cooked rice or noodles

Directions

Dredge meat in flour. In a skillet, melt 1/4 cup butter over medium heat; saute onions until tender. Remove from pan; set aside. Melt remaining butter and brown meat on all sides. Add broth, basil, salt and pepper, mushrooms, Worcestershire sauce and onions. Cook until mixture thickens, about 5 minutes. Just before serving, stir in sour cream. Heat through, but do not boil. Serve immediately over rice or noodles.

Cholesterol King Heart Stopper 2000

Ingredients

1 (1 pound) loaf French bread,
halved lengthwise
4 tablespoons butter, softened
1 clove garlic, minced
1 cup grated Parmesan cheese

1 head lettuce, shredded
1 pound sliced cooked ham
1 pound sliced deli turkey meat
1 pound sliced cotto salami
1 pound sliced mozzarella cheese
1 pound sliced Swiss cheese
1 pound sliced provolone cheese
2 tomatoes, sliced
1 sweet onion, sliced
1 (10 ounce) can pitted black
olives, sliced (optional)
1 (4 ounce) jar sliced mushrooms,
drained (optional)
1 green bell pepper, seeded and
thinly sliced (optional)

Directions

Preheat oven to 425 degrees F (220 degrees C). In a small bowl, mix together the butter and garlic. Spread garlic butter on both halves of bread, and sprinkle liberally with Parmesan cheese. Place in preheated oven until cheese is golden brown. Remove from oven and allow to cool slightly.

On the bottom half of the bread, place a layer of lettuce. Alternating between meat and cheese, arrange layers of ham, turkey, salami, mozzarella, Swiss cheese and provolone. Add a layer of tomatoes, onion, black olives, mushrooms, green peppers and anything else you like. Place the remaining half of bread on top.

Place the sandwich on a cutting board, and slice into individual servings.

Breakfast Casserole II

Ingredients

1 (16 ounce) package ground pork
breakfast sausage
12 eggs
1 (10.75 ounce) can condensed
cream of mushroom soup
1 1/4 cups milk
1 (4.5 ounce) can sliced
mushrooms, drained
1 (32 ounce) package frozen
potato rounds
1/2 cup shredded Cheddar
cheese

Directions

Place sausage in a skillet over medium-high heat, and cook until evenly brown. Drain, and set aside.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

In a large bowl, beat together the eggs, condensed cream of mushroom soup, and milk. Stir in the sausage and mushrooms, and pour into the prepared baking dish. Mix in the frozen potato rounds.

Bake in preheated oven for 45 to 50 minutes. Sprinkle with cheese, and bake an additional 10 minutes, or until cheese is melted.

Georgia's Famous Holiday Cheese Ball

Ingredients

1 (8 ounce) package cream cheese, softened
1/4 cup dried minced onion
2 tablespoons Worcestershire sauce
1 (8 ounce) can mushroom stems and pieces, drained and chopped
1/4 cup chopped fresh parsley

Directions

Mix together cream cheese, onion, and Worcestershire sauce. Fold in the chopped mushrooms. Shape the mixture into a ball and pat the parsley around the outside of the ball. Refrigerate for 1 to 3 hours before serving.

Grilled Chicken Over Spinach

Ingredients

1 tablespoon olive oil
1 tablespoon cider vinegar
1 garlic clove, minced
1 teaspoon dried thyme
1/2 teaspoon dried oregano
1/2 teaspoon cayenne pepper
1/4 teaspoon salt
Dash pepper
4 (4 ounce) boneless skinless
chicken breast halves
SAUTEED SPINACH:
1 green onion, finely chopped
1 clove garlic, minced
1 tablespoon olive oil
1/2 pound fresh mushrooms,
sliced
1 (10 ounce) package fresh
spinach, torn

Directions

In a bowl, combine the first eight ingredients; mix well. Spoon over chicken. Grill, uncovered, over medium heat for 7 minutes on each side or until juices run clear.

In a large skillet, saute onion and garlic in oil for 1 minute. Stir in mushrooms; saute for 3-4 minutes or until tender. Add spinach; saute for 2 minutes or until wilted. Transfer to a serving platter; top with chicken.

Pepperoni Macaroni

Ingredients

2 1/2 cups uncooked elbow macaroni
1 pound bulk Italian sausage
1 large onion, chopped
1 (15 ounce) can pizza sauce
1 (8 ounce) can tomato sauce
1/3 cup milk
1 (3.25 ounce) package sliced pepperoni, cut in half
1 (4.5 ounce) jar sliced mushrooms, drained
1 (2.25 ounce) can sliced ripe olives, drained
1 cup shredded mozzarella cheese

Directions

Cook macaroni according to package directions. Meanwhile, in a large skillet, cook sausage and onion over medium heat until meat is no longer pink; drain. Drain macaroni. In a large bowl, combine the pizza sauce, tomato sauce and milk. Stir in sausage mixture, macaroni, pepperoni, mushrooms and olives.

Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Cover and bake at 350 degrees F for 30 minutes. Uncover; sprinkle with cheese. Bake 10-15 minutes longer or until heated through and cheese is melted.

Rice Puree

Ingredients

3 cups vegetable broth
1 cup uncooked long-grain rice
1 (10.75 ounce) can condensed
cream of mushroom soup
1 cup chopped broccoli

Directions

In a saucepan bring broth to a boil. Add rice and stir. Reduce heat, cover and simmer for 30 to 40 minutes, until very well cooked. Remove from heat and let stand, covered, 5 minutes.

In a food processor or blender, combine mushroom soup, broccoli and cooked rice. Puree until smooth. Store, tightly covered, in refrigerator.

Veggie Ranch Pizza

Ingredients

1 unbaked pizza crust
1 1/2 cups Ranch-style salad dressing
2 cups shredded Cheddar cheese
1/2 cup shredded carrots
1/2 cup chopped cauliflower
1/2 cup chopped fresh broccoli
1/2 cup chopped onion
1/2 cup chopped red bell pepper
1/2 cup sliced fresh mushrooms
1 pound mozzarella cheese, shredded

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place pizza crust on a pizza pan or baking sheet, and spread dressing evenly over the top. Sprinkle with Cheddar cheese, followed by carrots, cauliflower, broccoli, onion, red pepper, and mushrooms. Top with mozzarella cheese.

Bake in preheated oven for 15 to 20 minutes, until vegetables are tender, and cheese is melted and lightly browned.

Moo Goo Gai Pan II

Ingredients

1 tablespoon vegetable oil
1/4 pound sliced fresh mushrooms
1/4 pound snow peas
1 (8 ounce) can sliced water chestnuts, drained
1/4 pound sliced bok choy
salt and black pepper to taste

1 tablespoon vegetable oil
1 teaspoon minced garlic
1 teaspoon minced fresh ginger root
3/4 cup skinless, boneless chicken breast meat - thinly sliced
1 teaspoon white wine
1/4 teaspoon white sugar
1/4 cup chicken broth
1 tablespoon cornstarch
2 tablespoons water

Directions

Heat 1 tablespoon of vegetable oil in a wok or large skillet over high heat. Stir in the mushrooms, snow peas, water chestnuts, and bok choy; season to taste with salt and pepper. Cook and stir until the vegetables are just tender, about 5 minutes. Remove the vegetables from the wok and wipe the wok clean.

Heat the remaining 1 tablespoon of vegetable oil in the wok. Stir in the garlic and ginger; cook a few seconds until the garlic begins to turn golden brown. Stir in the chicken and cook until the chicken is no longer pink, about 5 minutes. Add the wine, sugar, and chicken broth; bring to a boil. Dissolve the cornstarch in the water and stir into the simmering sauce. Once the sauce returns to a simmer, stir until thick and clear, about 30 seconds. Return the vegetables to the wok and toss until hot and coated with the sauce.

Vegetarian Haggis

Ingredients

- 1 tablespoon vegetable oil
- 1 medium onion, finely chopped
- 1 small carrot, finely chopped
- 5 fresh mushrooms, finely chopped
- 1 cup vegetable broth
- 1/3 cup dry red lentils
- 2 tablespoons canned kidney beans - drained, rinsed, and mashed
- 3 tablespoons ground peanuts
- 2 tablespoons ground hazelnuts
- 1 tablespoon soy sauce
- 1 tablespoon lemon juice
- 1 1/2 teaspoons dried thyme
- 1 teaspoon dried rosemary
- 1 pinch ground cayenne pepper
- 1 1/2 teaspoons mixed spice
- 1 egg, beaten
- 1 1/3 cups steel cut oats

Directions

Heat the vegetable oil in a saucepan over medium heat, and saute the onion 5 minutes, until tender. Mix in carrot and mushrooms, and continue cooking 5 minutes. Stir in broth, lentils, kidney beans, peanuts, hazelnuts, soy sauce, and lemon juice. Season with thyme, rosemary, cayenne pepper, and mixed spice. Bring to a boil, reduce heat to low, and simmer 10 minutes. Stir in oats, cover, and simmer 20 minutes.

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 5x9 inch baking pan.

Stir the egg into the saucepan. Transfer the mixture to the prepared baking pan. Bake 30 minutes, until firm.

Spicy Couscous with Dates

Ingredients

- 1 tablespoon olive oil
- 1 medium onion, chopped
- 2 whole star anise pods
- salt to taste
- 3 cloves garlic, peeled and chopped
- 1/2 red bell pepper, chopped
- 2 dried hot red peppers, diced
- 1/2 teaspoon ground black pepper
- 4 large fresh mushrooms, chopped
- 1 tablespoon lemon juice
- 1/4 cup chopped dates
- 1 teaspoon ground cinnamon
- 1 cup uncooked couscous
- 1 1/2 cups vegetable stock

Directions

Heat oil in a medium saucepan over medium heat, and saute onion until tender. Season with anise pods and salt. Mix in garlic, red bell pepper, dried hot red peppers, and black pepper. Continue to cook and stir until vegetables are tender.

Stir mushrooms and lemon juice into the vegetable mixture. Mix in dates and cinnamon, and simmer over low heat for about 10 minutes.

Place couscous in a medium saucepan, and cover with vegetable stock. Bring to a boil. Reduce heat to low. Cover, and simmer 3 to 5 minutes, until all moisture has been absorbed.

Fluff couscous with a fork, mix into the vegetables, and serve.

Jill's Hash Brown Casserole

Ingredients

1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or 25% Less Sodium)
1 (8 ounce) container sour cream
1/2 cup butter or margarine, melted
1 (32 ounce) package frozen hash-brown potatoes
1 medium onion, chopped
1 (8 ounce) package shredded Cheddar cheese
Ground black pepper
1/2 cup crushed corn flakes

Directions

Mix soup, sour cream, butter, potatoes, onion, cheese and black pepper to taste in 3-quart shallow baking dish. Sprinkle corn flakes over potato mixture.

Bake at 350 degrees F for 45 minutes or until hot.

Sonora Chicken

Ingredients

6 large bone-in chicken breast halves
1 (10 ounce) can cream of mushroom soup
1 (10 ounce) can cream of chicken soup
1 (15 ounce) can chili, no beans
1 cup picante sauce
1/2 cup milk
1 small onion, chopped
1/2 teaspoon ground cumin
1/2 teaspoon garlic powder
12 corn tortillas, torn into strips
1 (8 ounce) package shredded Cheddar cheese
1 (8 ounce) package shredded Monterey Jack cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place chicken in a baking dish. Cover and bake for 1 hour in preheated oven. Remove chicken from dish and allow to cool. Remove meat from bone and tear into small pieces.

Meanwhile, mix the cream of mushroom soup, the cream of chicken soup, chili, picante sauce, milk, onion, cumin, and garlic powder in a large bowl.

Spread half the shredded chicken into the bottom of a 9x13 inch baking dish. Cover the chicken with half of the tortilla pieces. Pour half of the sauce on top of the tortillas; sprinkle half the Cheddar cheese and Monterey Jack cheese evenly over the dish. Repeat the layers with the rest of the ingredients.

Bake in preheated oven until all the cheese has melted and sauce mixture is bubbling, 35 to 40 minutes.

Megan Rae's Chicken Tetrazzini

Ingredients

1 (16 ounce) package spaghetti
2 tablespoons butter
4 skinless, boneless chicken breast halves
1 (14.5 ounce) can chicken broth
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup milk
1 (16 ounce) container sour cream
1 1/2 cups thinly sliced celery
1 1/2 cups sliced fresh mushrooms
2 teaspoons garlic powder
1 teaspoon onion powder
salt and pepper to taste
1/2 cup dry bread crumbs

Directions

Bring a large pot of salted water to a boil. Stir in the spaghetti; boil until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well.

Preheat oven to 350 degrees F (150 degrees C). Use the butter to generously grease a 9x13 inch baking dish.

Layer baking dish with the cooked spaghetti. Cut chicken breasts in half, and layer on top of spaghetti. Combine the chicken broth, mushroom soup, milk, sour cream, celery, and mushrooms in a large bowl. Season with garlic powder, onion powder, and salt and pepper. Pour the mixture evenly over the chicken and pasta. Top casserole with 1/2 cup bread crumbs.

Bake in preheated oven for 45 minutes, turning dish after 25 minutes to brown evenly.

Black-Eyed Pea Pie

Ingredients

3 tablespoons olive oil
12 large button mushrooms,
sliced
salt and ground black pepper to
taste
1 onion, thinly sliced
1/2 pound chorizo sausage,
casings removed and crumbled
1 jalapeno pepper, ribs and seeds
removed, finely chopped
12 ounces fresh spinach, washed,
stems removed
3 cups drained and rinsed canned
black-eyed peas
6 ounces Monterey Jack cheese,
grated
2 eggs
1/2 cup heavy cream
1/2 teaspoon cayenne pepper
1 pastry for a 10-inch double crust
pie
1 teaspoon water

Directions

Preheat oven to 375 degrees F (190 degrees C).

Place 2 tablespoons of olive oil into a large skillet over medium heat. Add the mushrooms and cook until reduced, 8 to 10 minutes. Season to taste with salt and pepper. Drain in a colander placed over a bowl.

Place remaining 1 tablespoon of olive oil into the same skillet. Add the onion and cook until transparent and soft, about 10 minutes. Stir in the chorizo sausage, and cook until evenly browned and cooked through. Mix in the jalapeno pepper, and cook until soft 2 to 4 minutes. Season to taste with salt and pepper. Drain, and cool slightly.

Place the spinach, 1 1/2 cups black-eyed peas, Monterey Jack cheese, 1 egg, heavy cream, and cayenne pepper into the bowl of a food processor. Process until well mixed, but still chunky. Season to taste with salt and pepper.

Line a 10 inch pie plate with one half of the pastry, letting excess pastry hang over the edge. Spoon the sausage mixture into the pie shell. Layer with the mushrooms, then the spinach mixture, and black-eyed peas. Cover the filling with the remaining pastry. Fold and crimp the edges to seal top and bottom pastry.

Whisk the remaining egg together with the water in a small bowl, and use to brush over the top of the pie.

Bake in preheated oven until top is golden brown, 45 to 60 minutes. Cool at least 15 minutes before serving.

Becca's Custom Turkey Shepherd's Pie

Ingredients

5 large red potatoes, peeled
3 tablespoons butter
1/4 cup milk
2 (9 inch) whole wheat pie crusts
1 tablespoon olive oil
1/2 cup diced onion
1 pound ground turkey
1 large carrot, julienned
1 zucchini, thickly sliced
1/4 cup canned green beans, halved
6 large fresh mushrooms, quartered
2 tablespoons chopped fresh parsley
1/4 teaspoon dried thyme
2 cloves garlic, minced
1 tablespoon all-purpose flour
1/2 cup shredded Cheddar cheese (optional)
salt to taste
ground black pepper to taste
2 tablespoons butter, diced

Directions

Boil potatoes until tender. Mash with 3 tablespoons butter or margarine and milk. Season with salt and pepper to taste. Set aside.

Saute onion and carrots in olive oil until soft. Stir in ground turkey, parsley, thyme, and garlic. Once turkey is almost browned and broken up, add zucchini and mushrooms. Salt and pepper to taste. Drain. Stir in flour.

Divide meat mixture into two whole wheat pie crusts. Sprinkle cheese over meat, if desired. Spread green beans over the cheese. Spread potatoes over all with a spatula; the mashed potatoes act as the top crust. Dot with butter.

Bake at 375 degrees F (190 degrees C) for 30 minutes, or until potatoes have browned slightly.

Grilled Mushroom Sandwich With Citrus Mayo

Ingredients

2 tablespoons olive oil
1/4 cup balsamic vinegar
1 clove garlic, minced
4 portobello mushroom caps
1/3 cup mayonnaise
2 tablespoons orange juice
1 (12 ounce) jar roasted red bell peppers
4 rolls sourdough bread
4 slices smoked Gouda cheese
1 (10 ounce) bag mixed salad greens

Directions

Whisk together olive oil, balsamic vinegar, and garlic until well blended. Pour over mushroom caps in a resealable bag to coat, then seal and allow to marinate for 30 minutes. Stir together mayonnaise and orange juice, and set aside.

Preheat an outdoor grill for medium heat.

Remove mushroom caps from the marinade and shake off excess. Place each mushroom cap upside down on a square piece of foil. Place roasted peppers on top, and seal. Cook on preheated grill until tender, about 15 minutes, turning occasionally. When the mushrooms are nearly done, cut open the sourdough rolls and grill until golden brown on the cut sides.

To assemble the sandwiches, spread the cut sides of the rolls with orange mayonnaise, and layer with mushroom, roasted pepper, Gouda cheese, and the mixed greens.

Pork Chops with Mushroom Onion Gravy

Ingredients

6 pork chops
1 tablespoon dried marjoram
1 (10.75 ounce) can condensed
cream of mushroom soup
3/4 cup water
1 teaspoon salt
1/2 teaspoon ground black
pepper
1 onion, chopped

Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat a small amount of oil in a large skillet, add chops and brown on both sides. When chops are almost done, sprinkle marjoram on both sides.

Stir together half the can of soup, water, salt and pepper. Pour into a foil-lined 9x13 inch baking pan.

Put the onions and then the browned chops on top of the soup mixture. Spoon the remaining soup over the top of chops so they are covered. Cover with foil and bake for 40 minutes. Take off foil and bake another 20 minutes. Let stand 5 minutes before serving.

Turkey and Citrus Salad

Ingredients

8 ounces sugar snap peas,
trimmed and halved
2 cups leftover roast turkey, pulled
into bite-sized pieces
4 cups baby spinach leaves
4 cups mixed salad greens
2 cups sliced mushrooms
1 (15 ounce) can mandarin
oranges, drained
1/2 cup walnut halves
1/2 cup raspberry vinaigrette
salad dressing

Directions

Toss snap peas, turkey meat, spinach leaves, mixed salad greens, mushrooms, mandarin orange pieces, walnuts, and raspberry vinaigrette dressing lightly in a salad bowl to combine, and serve.

Goulash

Ingredients

1 pound macaroni
1 1/2 pounds lean ground beef
1 small yellow onion, diced
1 green bell pepper, diced
1 cup sliced mushrooms
1 (8.75 ounce) can whole kernel corn, drained
1 (8 ounce) can peas, drained
1 (14.5 ounce) can stewed tomatoes, cut in half and drained
1 (14.5 ounce) can crushed tomatoes
4 (6 ounce) cans tomato paste
2 (15 ounce) cans tomato sauce
24 fluid ounces water
1 tablespoon chopped garlic
1 tablespoon grated Parmesan cheese
1 tablespoon dried parsley
1 teaspoon salt
1 teaspoon black pepper
1/8 teaspoon white sugar

Directions

Bring a large pot of lightly salted water to a boil. Add macaroni and cook for 8 to 10 minutes or until al dente; drain.

In a large saucepan, brown the ground beef with the onion, green pepper, and mushrooms; drain. Add corn, peas, stewed tomatoes, crushed tomatoes, tomato paste, tomato sauce, and water. Stir and bring to boil over medium heat. Mix in garlic, parmesan cheese, parsley, salt, pepper, sugar and simmer for 20 to 25 minutes.

Mix together cooked macaroni and meat sauce. Serve hot or refrigerate for later.

Rice Dressing

Ingredients

1 pound Italian turkey sausage links
2 cups chopped onion
4 cups cooked rice
2 cups diced celery
8 cups bean sprouts
1 pound fresh mushrooms, sliced
2 (8 ounce) cans water chestnuts, drained
2 teaspoons poultry seasoning
1 teaspoon sage

Directions

Place sausage and onion in a large, deep skillet. Cook over medium high heat until sausage is cooked and onions are translucent.

Mix in the rice, celery, sprouts, mushrooms, water chestnuts, poultry seasoning and sage. Cook until all ingredients are warmed through.

Place dressing in a cheese cloth large enough to hold enough stuffing to fit inside turkey cavity. Any remaining dressing may be put in cheese cloth and set along side turkey while baking so as to absorb turkey drippings.

Super Fast and Easy Chicken a la King

Ingredients

3 (10.75 ounce) cans condensed
cream of chicken soup
3 (10.75 ounce) cans condensed
cream of mushroom soup
2 cups water
1 (15 ounce) can peas
1 pound boneless chicken breast
halves, cooked and diced

Directions

Combine cream of chicken soup, cream of mushroom soup and water in a large pot or saucepan over medium low heat. Add chicken and cook, stirring, until heated through. Stir in peas, heat through, and serve over toast.

Portobello Port Sauce for Steak

Ingredients

1/4 pound portobello mushrooms,
thinly sliced
3 tablespoons butter
1/2 cup port wine
2 tablespoons sour cream
1/2 teaspoon cornstarch
salt and ground black pepper to
taste

Directions

Heat butter in a large heavy skillet over medium-high heat. Saute mushrooms until soft and lightly browned, about 2 minutes. Stir in port wine, and let simmer for 2 minutes; remove from heat. In a small bowl, mix together sour cream and cornstarch. Stir into mushroom mixture until smooth. Return to heat, and stir until thickened and smooth. Season to taste with salt and pepper.

Fabulous Spinach Salad

Ingredients

1 bunch fresh spinach - torn,
washed and dried
10 fresh mushrooms, sliced
1 onion, thinly sliced
4 eggs
4 tomatoes, chopped
sea salt to taste
1/3 cup olive oil
1/8 cup rice wine vinegar

Directions

Place eggs in a saucepan and cover with cold water. Bring water to a boil. Cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.

Combine the spinach, mushrooms, onion, eggs and tomatoes; toss together and sprinkle with salt.

Whisk together the oil and vinegar. Pour over salad and toss to coat.

Chicken Marsala Florentine

Ingredients

4 boneless, skinless chicken breast halves
1/4 cup all-purpose flour
salt and pepper to taste
1 tablespoon dried oregano
2 tablespoons olive oil
3/4 cup butter
3 cups sliced portobello mushrooms
3/4 cup sun-dried tomatoes
1/2 cup packed fresh spinach
1 cup Marsala wine

Directions

Place chicken breasts between two pieces of wax paper, and pound to 1/4 inch thick with a meat mallet. Dust chicken with flour, salt, pepper and oregano.

In a skillet, fry chicken in olive oil over medium heat. Cook until done, turning to cook evenly. Set aside, and keep warm.

In the same pan, melt the butter over medium heat; add mushrooms, sun-dried tomatoes, and Marsala wine. Cook for approximately 10 minutes, stirring occasionally. Mix in spinach, and cook for about 2 minutes. Serve over chicken.

Granny's Cherokee Casserole

Ingredients

1 pound lean ground beef
1 onion, finely diced
1 (10.75 ounce) can condensed
cream of mushroom soup
1 cup instant rice
1 (14.5 ounce) can diced tomatoes
1 tablespoon garlic powder
1 teaspoon dried thyme
1 teaspoon dried oregano
2 teaspoons white sugar
6 slices American cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place ground beef and onions in a large, deep skillet. Cook over medium high heat until beef is evenly brown. Drain any excess fat.

Add the soup, rice, tomatoes, garlic powder, thyme, oregano and sugar. Mix well and cook over medium heat for 10 minutes. Place in a 9x13 inch casserole dish.

Top with cheese slices and bake for 15 to 20 minutes or until cheese is bubbling and browning.

Ham and Chicken Lasagna

Ingredients

1/4 cup butter
12 fresh mushrooms, sliced
1 medium onion, chopped
1 medium bell pepper, chopped
1/2 cup all-purpose flour
1 2/3 cups milk
24 1/2 ounces canned chicken broth
1 (16 ounce) package frozen broccoli florets, thawed and drained (optional)
2/3 cup shredded Parmesan cheese
1/2 teaspoon salt
1/2 teaspoon white pepper
1/4 teaspoon ground nutmeg
12 lasagna noodles, cooked and drained
2 cups cubed, cooked ham
2 cups cubed, cooked chicken
2 cups shredded Swiss cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a 13x9-inch baking dish with non-stick cooking spray.

Heat butter in a skillet over medium heat. Stir in mushrooms, onion, and pepper. Cook until soft and tender. Sprinkle flour over vegetables, and stir to coat. Stir in milk and chicken broth. Cook until sauce thickens. Stir in broccoli, Parmesan, salt, pepper, and nutmeg. Cook until Parmesan is melted.

Layer baking dish with 1/4 sauce, 1/4 noodles, 1/4 ham, 1/4 chicken, and 1/4 Swiss. Repeat layers 3 times. Cover with foil.

Bake in a preheated oven 35 to 40 minutes.

Beer Cheese Soup I

Ingredients

1/2 cup chopped green onions
1 cup sliced celery
1 cup sliced carrots
8 ounces fresh mushrooms, sliced
3/4 cup butter
1/2 cup all-purpose flour
1 teaspoon mustard powder
5 cups chicken broth
1 small head cauliflower
1 (12 fluid ounce) can or bottle
beer
8 ounces sharp Cheddar cheese,
shredded
2 tablespoons grated Parmesan
cheese
salt to taste
ground black pepper to taste

Directions

Saute green onions, celery, carrots, and mushrooms in butter. Mix flour and dry mustard into sauteed vegetables. Add chicken broth, bring to a boil.

Break up cauliflower into bite-size pieces, steam until just tender.

Reduce heat of sauteed vegetables to a simmer, add cauliflower, beer, and cheeses. Simmer 15-20 minutes. Add salt and pepper to taste. Check seasonings.

Bacon Cheddar Quiche

Ingredients

14 bacon strips, cooked and crumbled
1 cup shredded Cheddar cheese
1 (6 ounce) jar sliced mushrooms, drained
1 tablespoon dried minced onion
5 eggs
1 (5 ounce) can evaporated milk
1/4 teaspoon cayenne pepper

Directions

In a greased 9-in. microwave-safe pie plate, layer the bacon, cheese, mushrooms and onion. In a bowl, beat the eggs, milk and cayenne; pour over the onion. Microwave, uncovered, on high for 6 minutes, stirring twice. Cook 2-3 minutes longer or until a knife inserted near the center comes out clean. Let stand for 5 minutes or until set. Cut into wedges.

Four-Vegetable Bake

Ingredients

3 medium zucchini, cut into 1/4-inch slices
1 pound fresh mushrooms, sliced
1 medium onion, chopped
1/2 cup chopped green onions
8 tablespoons butter, divided
1/4 cup all-purpose flour
1 cup milk
1 (14 ounce) can water packed artichoke hearts, drained and quartered
3/4 cup shredded Swiss cheese
1/2 teaspoon salt
1/4 teaspoon pepper
3/4 cup seasoned bread crumbs

Directions

In a large skillet, saute the zucchini, mushrooms and onions in 3 tablespoons butter until zucchini is crisp-tender; remove and set aside. In the same skillet, melt 3 tablespoons butter. stir in flour until smooth. Gradually stir in milk until blended. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in the zucchini mixture, artichokes, cheese, salt and pepper; mix well.

Transfer to a greased 11-in. x 7-in. x 2-in. baking dish. Melt remaining butter; toss with bread crumbs. Sprinkle over the top. Bake, uncovered, at 350 degrees F for 20-25 minutes or until bubbly and topping is lightly browned.

Olive and Red Pepper Linguine

Ingredients

8 ounces uncooked linguine
1 medium sweet red pepper,
chopped
3/4 cup sliced fresh mushrooms
1/2 cup chopped onion
1 1/2 teaspoons minced garlic
1 tablespoon vegetable oil
15 stuffed olives, sliced
1 tablespoon butter

Directions

Cook linguine according to package directions. Meanwhile, in a large skillet, saute the red pepper, mushrooms, onion and garlic in oil. Drain linguine; add to the skillet. Stir in the olives and butter.

Beer Pizza

Ingredients

1 tablespoon olive oil
1/2 pound pepperoni sausage,
diced
1 pound bacon, diced
1 (4 ounce) can sliced
mushrooms, drained
1 onion, chopped
1 green bell pepper, chopped
1 (28 ounce) can tomato sauce
1 cup beer
1 clove garlic, minced
1 teaspoon dried oregano
1/2 teaspoon dried thyme
1/2 teaspoon salt
2 unbaked pizza crusts
1 (8 ounce) package shredded
mozzarella cheese

Directions

Preheat oven to 450 degrees F (230 degrees C).

Heat the oil in a skillet over medium heat, and saute the pepperoni and bacon until evenly browned. Mix in the mushrooms, onion, and green pepper. Cook and stir about 5 minutes, until tender.

In a medium saucepan over medium heat, mix the ingredients from the skillet with the tomato sauce and beer. Season with garlic, oregano, thyme, and salt. Allow the mixture to simmer for about 15 minutes, until slightly thickened. Spread over the 2 pizza crusts, and top with cheese.

Bake 20 to 25 minutes in the preheated oven, until the cheese is melted and the crust is golden brown.

Cold Vegetable Pizza

Ingredients

2 (8 ounce) cans refrigerated crescent rolls
1 cup mayonnaise
1 (8 ounce) package cream cheese, softened
1 tablespoon dill weed
2 1/2 cups sliced vegetables (squash, mushrooms, carrots, radishes, cucumber)
1/2 cup sliced ripe olives
3/4 cup shredded Cheddar cheese
3/4 cup shredded mozzarella cheese

Directions

Unroll the crescent rolls and place in an ungreased 15-in. x 10-in. x 1-in. baking pan. Flatten dough to fit the pan, sealing seams and perforations. Bake at 375 degrees F for 10 minutes or until golden brown. Cool.

In a small mixing bowl, beat the mayonnaise, cream cheese and dill until smooth; spread over crust. Top with the vegetables of your choice. Sprinkle with olives and cheeses; press lightly. Cover and chill for at least 1 hour. Cut into squares.

Mom's Authentic Kosher Cholent Recipe

Ingredients

3 onions, quartered
4 tablespoons vegetable oil
4 pounds chuck roast, cut into large chunks
1 cup dry kidney beans
1 cup dried pinto beans
1 cup pearl barley
5 large potatoes, peeled and cut into thirds
boiling water to cover
2 (1 ounce) packages dry onion and mushroom soup mix
2 tablespoons garlic powder
salt and pepper to taste

Directions

In a large oven safe pot or roasting pan, saute onions in oil over medium heat.

Add meat, and brown well on all sides.

Mix in beans; stir continuously until the beans start to shrivel. Stir in the barley. Add potatoes, and add just enough boiling water to cover the meat and potatoes. Mix in dry soup mix and garlic. Season with salt and pepper. Bring to a boil, lower heat, and simmer partially covered for 20 minutes on stove top.

Preheat oven to 200 degrees F (95 degrees C).

Cover pot tightly, and place in preheated oven. Allow to cook overnight for at least 10 to 15 hours. Check periodically to make sure you have enough liquid to cover; add small amounts of water if needed. Do not stir; stirring will break up the chunks of potatoes.

Creamy Sliced Steak and Potatoes

Ingredients

1 1/2 teaspoons vegetable oil
1/2 slice onion, diced
14 ounces beef top sirloin, thinly sliced
1 (15 ounce) can whole new potatoes, drained
1 (10.75 ounce) can condensed cream of mushroom soup
1/4 cup milk
salt and pepper to taste

Directions

Heat the vegetable oil in a skillet over medium heat. Stir in the onions, and cook until they begin to soften, about 3 minutes. Increase the heat to medium-high, and add the sliced sirloin. Cook and stir until the meat is no longer pink, and beginning to brown around the edges, about 7 minutes. Add the potatoes, cream of mushroom soup, and milk. Bring to a simmer, then reduce the heat to medium-low, and simmer 10 minutes. Season to taste with salt and pepper before serving.

Ham Spaghetti Skillet

Ingredients

6 ounces thin spaghetti, broken into 2 inch pieces
6 green onions, chopped
1 (4.5 ounce) jar sliced mushrooms, drained
1/4 cup butter or margarine
1 1/2 cups cubed fully cooked ham
1 cup cubed cooked chicken
1 cup sour cream
1 cup small curd cottage cheese
1/2 teaspoon celery salt
1/2 teaspoon salt
1/8 teaspoon pepper
Shredded Cheddar cheese

Directions

Cook spaghetti according to package directions. Meanwhile, in a large skillet, saute onions and mushrooms in butter until tender; reduce heat; to low. Drain spaghetti. Add the spaghetti, ham, chicken, sour cream, cottage cheese, celery salt, salt and pepper to the skillet. Cook and stir until heated through. Remove from the heat. Sprinkle with cheese.

Broccoli Tuna Roll-ups

Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 cup milk
1 (12 ounce) can tuna, drained and flaked
2 1/2 cups broccoli florets, cooked
1 cup shredded Cheddar cheese, divided
1 (2.8 ounce) can French-fried onions, divided
6 (6 inch) flour tortillas
1/2 cup chopped tomatoes

Directions

In a small bowl, combine soup and milk; set aside. In a medium bowl, combine tuna, broccoli, 1/2 cup cheddar cheese half of the onions and 3/4 cup of the soup mixture; mix well. Divide mixture among tortillas and roll up.

Place, seam side down, in a greased 12-in. x 8-in. x 2-in. baking dish. Pour remaining soup mixture over tortillas. Sprinkle with tomatoes if desired. Cover and bake at 350 degrees F for 35 minutes. Uncover; sprinkle with remaining cheese and onions. Return to the oven for 5 minutes.

Bachelor's Stew

Ingredients

2 pounds lean beef chuck,
trimmed and cut into 1 inch cubes
1/3 cup dried bread crumbs
1 teaspoon salt
1/8 teaspoon ground black
pepper
1 yellow onion
3 carrots, cut into thick strips
4 stalks celery, chopped
1 teaspoon dried basil
1/3 cup quick-cooking tapioca
1 (4.5 ounce) can sliced
mushrooms
1 teaspoon soy sauce
2 (10.75 ounce) cans condensed
tomato soup
1 cup beef broth

Directions

Combine bread crumbs with salt and pepper and toss with beef. Place coated beef cubes into a slow cooker and add onion, carrots, celery, basil, tapioca, mushrooms, soy sauce, tomato soup and broth. Stir well, cover and cook on low for 10 to 12 hours, or on high for 3 to 5 hours.

Mushroom Turkey Casserole

Ingredients

1 1/2 cups cubed cooked turkey
1 1/2 cups sliced fresh mushrooms
1 cup condensed cream of chicken soup, undiluted
1 small celery rib, chopped
1 small carrot, grated
1 teaspoon minced fresh parsley
1/8 teaspoon pepper
1/4 cup soft bread crumbs
1 teaspoon butter or margarine, melted
1/2 teaspoon paprika

Directions

In a bowl, combine the turkey, mushrooms, soup, celery, carrot, parsley and pepper. Divide the mixture into two greased 2-cup baking dishes. In a small bowl, toss bread crumbs with butter. Sprinkle half over each dish. Sprinkle with paprika. Bake, uncovered, at 350 degrees F for 15-20 minutes or until golden brown and bubbly.

Mushroom and Swiss Chicken

Ingredients

4 skinless, boneless chicken breasts
2 cloves crushed garlic
3 tablespoons olive oil
3 tablespoons red wine vinegar
1 tablespoon Cajun-style seasoning
1 cup chopped green onion
1 (8 ounce) package sliced fresh mushrooms
4 slices Swiss cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine oil and garlic in a 9x13 inch baking dish. Add chicken breasts and coat well with the oil and garlic. Sprinkle with the vinegar and Cajun seasoning.

Bake at 350 degrees F (175 degrees C) for 30 minutes.

Remove chicken from oven and cover with green onion and mushrooms; then add a few more sprinkles of oil and vinegar and return dish to oven for 15 to 20 minutes more. Remove from oven and immediately place 1 slice of cheese on top of each chicken breast; cheese will melt. Serve immediately.

Seafood Au Gratin

Ingredients

2 tablespoons olive oil
1 pound fresh shrimp, peeled and deveined
1 pound bay or sea scallops, rinsed and drained
3 tablespoons butter
2 tablespoons all-purpose flour
2 cups hot chicken broth
3 tablespoons chopped shallots
1 (4 ounce) can button mushrooms, drained
1/2 cup white wine
1 pound cooked crab meat
2 cups shredded provolone cheese
1/2 cup grated Parmesan cheese
2 tablespoons chopped fresh parsley

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly butter 8 small baking dishes.

In a large skillet, heat olive oil over medium high heat. Saute shrimp and scallops until firm, about 5 minutes.

In a medium saucepan, melt butter over medium heat. Stir in flour until smooth. Gradually add chicken broth and raise heat to high. Stir until thickened. Mix in shallots, mushrooms and wine. Cook for 5 to 10 minutes.

Arrange shrimp, scallops and crab in the bottom of prepared dishes. Pour sauce over seafood and cover with cheese.

Bake in preheated oven until golden, about 12 to 15 minutes. Sprinkle with parsley and serve.

Morel Mushroom Bisque

Ingredients

1/2 cup butter
1 tablespoon minced garlic
1 large onion, diced
8 ounces fresh morel mushrooms, sliced
1 tablespoon chicken soup base
1 tablespoon all-purpose flour
2 cups water
2 cups heavy cream
1/8 teaspoon ground dried thyme
salt to taste
2 teaspoons ground black pepper

Directions

Melt the butter in a large pot over medium heat. Stir in the garlic, onion, and morels; cook, stirring frequently, until the onions have softened and turned translucent, about 5 minutes. Stir in chicken soup base and flour; cook for 1 to 2 minutes. Pour in water and cream; bring to a simmer, and cook 5 minutes.

Puree half of the soup in small batches, filling the blender no more than halfway full each time. Return soup puree to pot. Cook on low 10 to 15 minutes. Season with thyme and salt and pepper before serving.

Tuna Noodle Casserole III

Ingredients

1 (16 ounce) package tri-colored pasta assortment
2 carrots, sliced
1 cup chopped broccoli
3 (10.75 ounce) cans condensed cream of mushroom soup
2 (6 ounce) cans tuna, drained
3 stalks celery, chopped
1/2 onion, chopped
1 red bell pepper, chopped
2 tablespoons shredded Cheddar cheese

Directions

Bring a large pot of slightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. Add carrots and broccoli for 5 minutes or less before removing pasta; drain. Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine pasta, carrots, broccoli, soup, tuna, celery, onion, and red bell pepper; mix all together. Place mixture evenly in a 9x13 inch baking dish, and sprinkle cheese on top. Bake in preheated oven for 20 minutes.

Hot Pork Salad Supreme

Ingredients

2 cups diced cooked pork
2 cups cooked rice
1 (10.75 ounce) can condensed cream of chicken soup, undiluted
1 cup diced celery
1/2 cup mayonnaise
1 (4 ounce) can mushroom stems and pieces, drained
1 tablespoon lemon juice
1 tablespoon finely chopped onion
1/4 teaspoon salt
1 cup cornflake crumbs
1/2 cup sliced almonds
2 tablespoons butter, melted

Directions

Combine the first nine ingredients; mix well. Spoon into an ungreased 11-in. x 7-in. x 2-in. baking dish. Combine crumbs, almonds and butter; sprinkle on top. Bake, uncovered, at 350 degrees F for 30-40 minutes or until lightly browned.

Margarita Beef Skewers

Ingredients

1 cup margarita mix
1/2 teaspoon salt
1 tablespoon white sugar
2 cloves garlic, minced
1/4 cup vegetable oil
1 pound top sirloin steak, cut into
1 1/2-inch cubes
8 metal skewers, or bamboo
skewers soaked in water for 30
minutes
16 mushrooms, stems trimmed
1 onion, cut into 1-inch chunks
1 large red or green bell pepper,
cut into 1 inch pieces

Directions

Combine margarita mix, salt, sugar, garlic, and olive oil in a bowl or resealable plastic bag. Toss sirloin cubes in marinade and marinate at least 30 minutes.

Preheat a grill for medium heat.

Assemble skewers, alternating meat with mushrooms, onion, and bell pepper. Brush skewers with marinade, then discard the remaining marinade. Grill skewers to desired doneness, about 10 minutes total for medium.

Pizza On The Grill II

Ingredients

1 ready made pizza crust
2 cups shredded mozzarella
cheese
1 cup tomato sauce
1/2 cup chopped green bell
pepper
1/2 cup fresh sliced mushrooms

Directions

Preheat an outdoor grill for high heat and lightly oil grate.

Roll out prepared pizza dough to a size that will fit your grill. Place on grill for 5 minutes, or to desired doneness, and flip over. Now add the sauce, cheese, green bell pepper and mushrooms.

Cover the grill and allow to cook over high heat for 5 to 10 minutes, or until cheese is melted and bubbly.

Roasted Veggies with Couscous

Ingredients

1 large zucchini, thickly sliced
4 ounces button mushrooms,
quartered
1 red bell pepper, chopped
1 tablespoon olive oil
3 cups water
1 teaspoon salt
2 tablespoons olive oil
2 cups couscous
2 tablespoons balsamic vinegar

Directions

Preheat your grill to a high heat, outdoor or indoor.

Brush vegetables lightly with olive oil, and place them on the grill. Cook, flipping over occasionally, until just tender.

While the vegetables are grilling, bring water, salt, 1 tablespoon olive oil, and couscous to boil in a large pot. Once the water has come to a boil, remove the pot from the heat and let it stand 5 minutes. Fluff with a fork when done. Let couscous cool to room temperature.

Place couscous on a plate and top with veggies. Drizzle with a small amount of olive oil and Balsamic vinegar.

Tuna Noodle Casserole from Scratch

Ingredients

1/2 cup butter, divided
1 (8 ounce) package uncooked medium egg noodles
1/2 medium onion, finely chopped
1 stalk celery, finely chopped
1 clove garlic, minced
8 ounces button mushrooms, sliced
1/4 cup all-purpose flour
2 cups milk
salt and pepper to taste
2 (6 ounce) cans tuna, drained and flaked
1 cup frozen peas, thawed
3 tablespoons bread crumbs
2 tablespoons butter, melted
1 cup shredded Cheddar cheese

Directions

Preheat oven to 375 degrees F (190 degrees C). Butter a medium baking dish with 1 tablespoon butter.

Bring a large pot of lightly salted water to a boil. Add egg noodles, cook for 8 to 10 minutes, until al dente, and drain.

Melt 1 tablespoon butter in a skillet over medium-low heat. Stir in the onion, celery, and garlic, and cook 5 minutes, until tender. Increase heat to medium-high, and mix in mushrooms. Continue to cook and stir 5 minutes, or until most of the liquid has evaporated.

Melt 4 tablespoons butter in a medium saucepan, and whisk in flour until smooth. Gradually whisk in milk, and continue cooking 5 minutes, until sauce is smooth and slightly thickened. Season with salt and pepper. Stir in tuna, peas, mushroom mixture, and cooked noodles. Transfer to the baking dish. Melt remaining 2 tablespoons butter in a small bowl, mix with bread crumbs, and sprinkle over the casserole. Top with cheese.

Bake 25 minutes in the preheated oven, or until bubbly and lightly browned.

Golden Mushroom Pork & Apples

Ingredients

2 (10.75 ounce) cans
Campbell's® Condensed Golden
Mushroom Soup
1/2 cup water
1 tablespoon brown sugar
1 tablespoon Worcestershire
sauce
1 teaspoon dried thyme leaves,
crushed
8 boneless pork chops, 3/4-inch
thick
4 large Granny Smith apples,
sliced
2 large onions, sliced

Directions

Mix soup, water, sugar, Worcestershire and thyme in slow cooker.
Add pork, apples and onions.

Cover and cook on LOW 8 to 9 hours or until done.

Chinese Clay Pot Chicken Rice

Ingredients

1 whole chicken breast, cut into big chunks
6 chicken wings, cut into thirds, tips discarded
1 cup dark soy sauce
1 tablespoon sesame oil
8 cloves garlic, smashed
ground white pepper to taste
2 links lop chong (Chinese-style sausage)
6 dried shiitake mushrooms
2 tablespoons vegetable oil
1/2 cup dark soy sauce
1 2/3 cups jasmine rice
5 tablespoons chile paste
2 tablespoons grated fresh ginger root
2 tablespoons fresh lime juice
1 cup shredded iceberg lettuce

Directions

Combine the chicken breast, the chicken wings, 1 cup dark soy sauce, the sesame oil, and the garlic in a mixing bowl; season with white pepper. Slice the Chinese sausages on an angle and add to the chicken mixture. Mix well, cover, and chill at least 10 minutes.

Thoroughly rinse the shiitake mushrooms and place in a bowl; pour hot water over the mushrooms; allow the mushrooms to sit submerged until they are soaked and bloated, about 15 minutes. Remove the mushrooms, reserving the liquid. Cut the stalks from the mushrooms and discard. Slice the mushrooms in half and set aside.

Heat the oil in a large, deep skillet over medium heat. Cook the chicken pieces in the hot oil until no longer pink in the center and the juices run clear, 7 to 10 minutes. Drizzle 1/2 cup dark soy sauce over the chicken.

Wash the rice with water until the water comes out nearly clear; drain completely. Combine the rice and 1 1/2 cup of the reserved liquid from the mushrooms in a non-stick pan; bring to a boil. Reduce heat to low; cover and allow to simmer covered for 10 minutes with the heat on. Add the chicken mixture and mushrooms and remove from the heat; allow to sit covered until the rice is completely tender, 15 to 20 minutes.

Stir together the chile paste, ginger, and lime juice in a small bowl; drizzle over the chicken rice and top with shredded lettuce to serve.

Oriental Rice

Ingredients

1 1/2 pounds ground beef
1 1/2 cups water
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
2 celery ribs, chopped
3/4 cup uncooked long grain rice
1 (8 ounce) can sliced water
chestnuts, drained
1 medium onion, chopped
1/2 cup chopped green pepper
3 tablespoons soy sauce
1/2 teaspoon salt

Directions

In a skillet, cook beef over medium heat until no longer pink; drain. Add the remaining ingredients and mix well. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Cover and bake at 350 degrees F for 1-1/2 hours or until heated through.

Pork Chops with Grapes and Almonds

Ingredients

1 (10 ounce) container Alfredo pasta sauce
2 tablespoons olive oil
salt and pepper to taste
4 (6 ounce) boneless pork chops

2 tablespoons olive oil
1 (4 ounce) package fresh mushrooms, coarsely chopped
3 tablespoons chopped fresh basil
3 tablespoons chopped fresh oregano
1/2 teaspoon dried dill weed
2 tablespoons chopped fresh parsley
1/2 cup dry white wine
1 tablespoon butter

12 seedless red grapes, halved
1/3 cup toasted sliced almonds
2 tablespoons chopped fresh parsley for garnish

Directions

Pour alfredo sauce into a small saucepan and stir over medium heat until hot. Reduce heat to low, and keep warm.

Heat 2 tablespoons olive oil in a large skillet over medium-high heat. Season pork chops with salt and pepper, and place into pan. Cook pork chops until browned on both sides, and no longer pink in the center, about 10 minutes.

Meanwhile, heat 2 tablespoons olive oil in a separate large skillet over medium-high heat. Stir in mushrooms, and cook for 1 minute before adding basil, oregano, dill, and 2 tablespoons parsley. Continue cooking until the mushrooms begin to release their liquid, then pour in wine. Simmer until the wine has reduced by half, then quickly stir in the butter.

To serve, place pork chops onto a serving platter and top with the mushroom mixture. Ladle Alfredo sauce over top, and sprinkle with grapes, almonds, and the remaining 2 tablespoons parsley to garnish.

Double Crust Stuffed Pizza

Ingredients

1 1/2 teaspoons white sugar
1 cup warm water (100 degrees F/40 degrees C)
1 1/2 teaspoons active dry yeast
1 tablespoon olive oil
1/2 teaspoon salt
2 cups all-purpose flour

1 (8 ounce) can crushed tomatoes
1 tablespoon packed brown sugar
1/2 teaspoon garlic powder
1 teaspoon olive oil
1/2 teaspoon salt

3 cups shredded mozzarella cheese, divided
1/2 pound bulk Italian sausage
1 (4 ounce) package sliced pepperoni
1 (8 ounce) package sliced fresh mushrooms
1/2 green bell pepper, chopped
1/2 red bell pepper, chopped

Directions

Combine the white sugar and the warm water in a large bowl or in the work bowl of a stand mixer. Sprinkle the yeast over the warm sugar water, and let stand for 5 minutes until the yeast softens and begins to form a creamy foam. Stir 1 tablespoon olive oil into the yeast mixture.

Stir 1/2 teaspoon salt into the flour. Mix half of the flour mixture into the yeast water, and stir until no dry spots remain. Stir in the remaining flour, a 1/2 cup at a time, mixing well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes (or mix with dough hook in stand mixer).

Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a light cloth, and let rise in a warm place until doubled in volume, about 1 hour.

Combine the crushed tomatoes, brown sugar, garlic powder, 1 teaspoon olive oil, and salt in small saucepan. Cover pan, and cook over low heat until tomatoes start to break down, about 30 minutes.

Preheat an oven to 450 degrees F (230 degrees C). Deflate the dough and turn it out onto a lightly floured surface. Cut the dough into 2 equal pieces. Roll one piece into a 12 inch thin circle. Roll the other half into a thicker, 9 inch circle.

Place the 12 inch dough round into an ungreased 9 inch springform pan. Sprinkle dough with 1 cup of cheese. Shape sausage into a 9 inch patty and place in pan on top of the cheese. Layer pepperoni, mushrooms, green pepper, red pepper, and remaining cheese on top of sausage patty. Top with the 9 inch dough round and pinch edges to seal. Cut several 1/2 inch vent holes in the top crust. Spread sauce evenly on the top crust, leaving a 1/2 inch border at the edges.

Bake pizza in the preheated oven until the crust is set, the cheese is melted, and the sausage is cooked through, 40 to 45 minutes. Let hot pizza rest for 15 minutes before cutting into wedges and serving.

Orzo with Mushrooms and Walnuts

Ingredients

1/3 cup chopped walnuts
3 tablespoons olive oil
2 onions, chopped
1 pound fresh mushrooms, sliced
4 cups chicken broth
2 cups uncooked orzo pasta
salt and pepper to taste

Directions

Preheat the oven to 350 degrees F (175 degrees C). Place walnuts on a baking sheet. Bake for 8 to 10 minutes in the preheated oven, or until they release their aroma. Stir once or twice for even toasting.

Heat oil in a large heavy saucepan over medium-high heat. Sauté onion and mushrooms until tender and golden brown.

Pour in broth, and bring to a boil. Stir in orzo, reduce heat to low, and cover. Simmer until orzo is tender and liquid is absorbed, about 15 minutes. If after 15 minutes there is still liquid, remove cover, and cook until liquid is gone. Remove from heat, and stir in walnuts. Season with salt and pepper to taste.

Chicken Spinach Bake

Ingredients

3 (10 ounce) packages frozen chopped spinach, thawed
3 eggs
1/2 teaspoon onion salt
1/2 teaspoon ground nutmeg
3/4 cup grated Parmesan cheese, divided
3/4 cup Italian seasoned bread crumbs
16 skinless, boneless chicken breast halves
salt and pepper to taste
5 tablespoons butter or margarine, melted
CHEESE SAUCE:
6 tablespoons butter or margarine, divided
1/4 cup all-purpose flour
1/2 teaspoon salt
2 cups milk
2 cups shredded Cheddar cheese
1 cup sliced fresh mushrooms

Directions

Drain and squeeze out excess moisture from spinach. Beat eggs, onion salt and nutmeg. Add spinach and 1/4 cup Parmesan cheese; mix well. Combine bread crumbs and remaining Parmesan. Sprinkle chicken with salt and pepper; coat with crumb mixture. Place in two greased 13-in. x 9-in. x 2-in. baking pans. Spread 2 tablespoons spinach mixture onto each breast. Sprinkle with remaining crumb mixture; drizzle with butter. Bake at 350 degrees F for 35-40 minutes or until chicken juices run clear.

For sauce, melt 4 tablespoons butter; blend in flour and salt. Stir to form a smooth paste. Add milk; cook and stir until thickened and bubbly. Add cheese and stir until melted. Saute mushrooms in remaining butter. Stir into cheese mixture. Carefully pour sauce over chicken, or pour into a serving bowl and pass.

Lumpia Rolls

Ingredients

2 pounds ground beef
2 pounds ground pork
vegetable oil
1 1/2 cups carrots, finely chopped
soy sauce to taste
3 cups bean sprouts
1 cup sugar snap peas, chopped
1 cup fresh mushrooms, finely chopped
1 cup green onions, finely chopped
salt to taste
garlic powder to taste
black pepper to taste
1 (14 ounce) package Lumpia Wrappers
1 egg white, beaten
canola oil for frying

Directions

Brown beef and pork in a large frying pan with a small amount of oil over medium heat. Drain, place in a large mixing bowl, and set aside. In the same pan, cook the carrots with a splash of soy sauce until tender. Add the bean sprouts, snap peas, mushrooms, and green onions, and a dash each of soy sauce, salt, garlic powder, and black pepper. Cook and stir for 5 minutes, or until vegetables are tender but still firm. Add to beef and pork, and toss to combine.

Work with 5, or so, spring roll wrappers at one time, leaving the others covered with a damp cloth to prevent them from drying out. Lay the wrappers so that one corner is facing you. Place a small amount of filling mixture on the corner closest to you, and fold over. Fold the two outside corners inward, then continue rolling up as you would a burrito, leaving the top corner exposed. Brush a small amount of egg white on the top corner, finish rolling, and seal. Repeat with remaining filling and wrappers.

Heat vegetable oil in deep-fryer or deep skillet to 375 degrees F (190 degrees C). Fry rolls for about 5 minutes, or until golden brown, then drain on paper towels.

Tater Tot Hot Dish II

Ingredients

1 1/2 pounds lean ground beef
1 onion, chopped
3/4 teaspoon salt
1 pinch ground black pepper
1 (32 ounce) package tater tots,
thawed
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (10.75 ounce) can condensed
cream of celery soup
1 (6 ounce) can French-fried onion
rings

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet cook ground beef with onion, salt and pepper; drain and spread into the bottom of a 9x13 inch baking dish. Add tater tots; mix cream of mushroom and cream of celery soup together and pour mixture over dish. Top with onion rings, if using.

Bake in preheated oven for 1 hour.

Maple Sausage Skillet

Ingredients

1/2 pound fully cooked kielbasa or Polish sausage, sliced
1 teaspoon canola oil
1 medium green pepper, thinly sliced
1 small onion, halved and sliced
1 1/2 cups sliced fresh mushrooms
1 celery rib, sliced
2 tablespoons maple syrup
1/4 teaspoon pepper
Hot cooked rice

Directions

In a large skillet, cook sausage in oil for 3-4 minutes or until lightly browned. Add vegetables; stir-fry 3-4 minutes longer or until crisp-tender. Stir in the syrup and pepper; heat through. Serve with rice.

Vegetarian Baked Pasta

Ingredients

1 pound penne pasta
2 tablespoons olive oil
8 ounces portobello mushrooms,
cut into 1/2 inch pieces
1 teaspoon dried basil
1 teaspoon dried oregano
2 cloves garlic, minced
1 (28 ounce) jar spaghetti sauce
4 cups shredded mozzarella
cheese
8 ounces Gorgonzola cheese,
crumbled

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Pour a glass of ice water over the pasta to stop the cooking, but do not rinse thoroughly.

Preheat oven to 350 degrees F (175 degrees C). Coat a 9 x 13 glass pan with olive oil. Heat 2 tablespoons olive oil in large skillet. Add mushrooms. Cook for 2 minutes then add basil, oregano and garlic and cook 1 minute more. Add sauce to mushroom mixture and stir.

To assemble, pour enough sauce in the bottom of the pan to cover. Combine the remaining sauce and the pasta. Place one-third of sauced noodles on top of sauce in pan. Top with 1 cup of mozzarella and one-half of the gorgonzola. Repeat for a second layer. Put the final third of the noodles in the pan and top with the final 2 cups of mozzarella.

Bake for 30 to 45 minutes, or until cheese is browned. Serve.

Pepper Steak Stir-Fry

Ingredients

1 tablespoon cornstarch
1/2 cup water
1/2 cup picante sauce
2 tablespoons reduced-sodium soy sauce
2 teaspoons minced fresh gingerroot
1 pound boneless beef sirloin steak, cut into 1 inch strips
3 teaspoons canola oil, divided
1 medium green pepper, julienned
1 cup sliced fresh mushrooms
6 green onions, cut into 1/4-inch pieces
1 garlic clove, minced
Hot cooked rice

Directions

In a bowl, combine the cornstarch and water until smooth. Stir in the picante sauce, soy sauce and ginger; set aside.

In a large nonstick skillet or wok, stir-fry meat in 2 teaspoons oil for 1-2 minutes. Remove meat with a slotted spoon and keep warm. Add the pepper, mushrooms, onions, garlic and remaining oil to the skillet.

Stir-fry for 3 minutes. Stir picante sauce mixture and add to skillet with meat. Bring to a boil; cook and stir for 1-2 minutes or until thickened and vegetables are crisp-tender. Serve with rice if desired.

Shrimp and Crab Stuffed Flounder

Ingredients

2 tablespoons butter
1 cup chopped onion
2 (4.5 ounce) cans small shrimp,
drained
1 (4.5 ounce) can sliced
mushrooms, drained
1/2 pound cooked crabmeat
1/2 teaspoon salt
1/4 teaspoon ground black
pepper
1/4 teaspoon paprika
8 (6 ounce) fillets flounder
2 (10.75 ounce) cans condensed
cream of mushroom soup
1/3 cup chicken broth
2 tablespoons water
2/3 cup shredded Cheddar
cheese
2 tablespoons minced fresh
parsley

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 9x13 inch baking dish and set aside.

In a saucepan over medium heat, melt butter and saute onion, shrimp, and mushrooms until onion is tender. Stir in crabmeat, salt, pepper, and paprika; heat through.

Spoon the shrimp and crab mixture onto each flounder filet. Roll the filet up and fasten with toothpicks. Place rolled filets in prepared baking dish.

In a small bowl, whisk together soup, chicken broth, and water until smooth. Pour over the filets. Sprinkle cheese over the top.

Cover the baking dish with aluminum foil and bake in preheated oven for 30 minutes. Remove from oven and remove foil. Sprinkle the parsley over the top of the filets. Return the dish to the oven and bake uncovered for an additional 5 minutes or until fish flakes easily with a fork.

Hearty Broccoli Dip

Ingredients

1 pound ground beef
1 pound process American
cheese, cubed
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1 (10 ounce) package frozen
chopped broccoli, thawed
2 tablespoons salsa
Tortilla chips

Directions

In a large skillet, cook beef over medium heat until no longer pink; drain. Transfer to a 3-qt. slow cooker. Add cheese, soup, broccoli and salsa; mix well. Cover and cook on low for 2-3 hours or until heated through, stirring after 1 hour. Serve with tortilla chips.

Italian-Style Pork Tenderloin

Ingredients

3 1/2 pounds pork tenderloin
2 cloves garlic, minced
15 oil-cured black olives, pitted
1 teaspoon prepared mustard
salt and pepper to taste
1 red bell pepper, halved and
deseeded
4 fresh mushrooms
1 onion, thinly sliced
1 tablespoon browning sauce

Directions

Slice the pork tenderloin open the long way. Spread the mustard, minced garlic and chopped olives in the roast. Sprinkle with salt and pepper all-over, to taste. Tie the loin at 1-inch intervals to shape evenly into a roll. Refrigerate and marinate loin for 24 hours.

To Grill: Prepare grill for high heat.

Using a generous amount of heavy duty foil, lay the slice red pepper on the bottom. Put the marinated tenderloin on top. Paint the loin with browning sauce and place the onion slices and mushrooms on top. Seal the foil making a little tent on top.

Grill the roast for about 30 minutes or until it has reached an internal temperature of 160 degrees F (70 degrees C). Let sit for 10 minutes before carving.

To Bake: Preheat oven to 375 degrees F (190 degrees C).

Lay the slice red pepper on the bottom of a roasting pan. Put the marinated tenderloin on top. Paint the loin with browning sauce and place the onion slices and mushrooms on top. Cover and bake in the preheated oven for 30 minutes or until an internal temperature of 160 degrees F (70 degrees C) is reached. Let sit for 10 minutes before carving.

Chicken in a Pot

Ingredients

3/4 cup chicken broth
1 1/2 tablespoons tomato paste
1/4 teaspoon ground black pepper
1/2 teaspoon dried oregano
1/8 teaspoon salt
1 clove garlic, minced
4 boneless, skinless chicken breast halves
3 tablespoons dry bread crumbs
2 teaspoons olive oil
2 cups fresh sliced mushrooms

Directions

In a medium bowl, combine the broth, tomato paste, ground black pepper, oregano, salt and garlic. Mix well and set aside.

Dredge the chicken in the bread crumbs, coating well. Heat the oil in a large skillet over medium high heat. Saute the chicken in the oil for 2 minutes per side, or until lightly browned.

Add the reserved broth mixture and the mushrooms to the skillet and bring to a boil. Then cover, reduce heat to low and simmer for 20 minutes. Remove chicken and set aside, covering to keep it warm.

Bring broth mixture to a boil and cook for 4 minutes, or until reduced to desired thickness. Spoon sauce over the chicken and serve.

Foreign Devil Fried Rice

Ingredients

6 sticks dried bean curd
1 tablespoon shredded black fungus
7 dried black mushrooms
boiling water
3 1/4 cups water
2 cups basmati rice
1 tablespoon butter or oil
4 eggs, beaten
3 tablespoons vegetable oil, or as needed
1 cup cubed carrots
1 cup chopped yellow onion
4 tablespoons minced fresh ginger root
4 tablespoons minced garlic
1/2 cup thinly sliced green onions
1 cup frozen peas
3 tablespoons tamari
2 tablespoons sesame oil
fresh ground black pepper

Directions

Place the dried bean curd in a bowl, and cover with boiling water. In a smaller bowl, place the shredded black fungus and dried black mushrooms, and cover with boiling water. Allow the bean curd, black fungus, and dried black mushrooms to soak until rehydrated, about 20 minutes.

Place 3 1/4 cups of water with rice in a saucepan. Bring to a boil over high heat, and let it boil hard for one minute. Cover with a lid, and turn heat to low. Cook on low for 5 minutes, then remove from heat (without lifting the lid). Let sit, covered, while you prepare the rest of the meal, or about 20 minutes. Do not at any time lift the lid.

In a non-stick skillet, melt butter over medium-high heat. Scramble eggs to the dry instead of the creamy point. Dump them into a bowl, and continue to chop them into bits with the edge of a wooden spoon. You don't have to pulverize them, go for pieces about the size of your thumbnail.

In one bowl, combine carrot, onion, garlic, and ginger. In another bowl, green onions and frozen peas. Now drain all the water off the bean curd, fungus and mushrooms. The bean curd might need some tough bits removed, and the remainder cut into quarter-inch rings. The mushrooms only need slicing and the fungus is pre-sliced so no worries there. Combine bean curd and mushrooms in a third bowl.

Heat wok over high heat; let the metal get smoking hot, about one minute. Add three tablespoons of vegetable oil. Wait about 30 seconds, and tip in the bowl of carrot, onion, garlic, and ginger. Cook, stirring frequently. The garlic's going to brown first because it has the highest sugar content, so keep an eye on it, and turn the flame down if necessary. Tip in the bean curd, shredded fungus, and mushrooms, and cook and stir for one minute. Now look to see that your flame is set to maximum, and tip in the spring onion and the frozen peas. You don't need to cook them, just threaten them. Keep them moving, and mix in the rice. Stir in the eggs, and then season with generous, generous amounts of tamari and sesame oil, and a few twists of fresh black pepper.

Fish Wellington

Ingredients

1 (1 pound) fillet cod
1/4 cup butter
2 tablespoons chopped onion
2 3/4 cups fresh mushrooms,
chopped
salt and black pepper to taste
4 1/2 ounces smoked salmon pate
2 tablespoons heavy cream
1 sheet frozen puff pastry, thawed
1 egg, beaten

Directions

Preheat oven to 425 degrees F (220 degrees C). Slice cod fillet in half horizontally to yield 2 thin slices; set aside.

In a skillet over medium heat, melt butter. Stir in onion and mushrooms, and cook until softened, 3-5 minutes. Season with salt and pepper; set aside to cool slightly.

In a medium bowl, blend the pate and cream. Mix in onions and mushrooms.

On a lightly floured surface, roll out the pastry to make 12x14 inch rectangle. Place 1 slice of the cod fillet in the center of the rectangle. Spread with 1/2 the pate mixture and layer with the other piece of fillet. Spread remaining pate mixture on top. Fold pastry edges over the filling towards the center, and seal with egg. Brush pastry on all sides with egg.

Bake 25 minutes in the preheated oven, or until golden brown. Serve warm.

Chicken Church Casserole

Ingredients

20 cups cubed, cooked chicken
2 pounds elbow macaroni,
cooked, drained
6 (6 ounce) jars sliced
mushrooms, drained
2 (4 ounce) jars diced pimiento,
drained
2 large green bell peppers,
chopped
2 large onions, chopped
4 (10.75 ounce) cans condensed
cream of celery soup, undiluted
4 (10.75 ounce) cans condensed
cream of mushroom soup,
undiluted
2 pounds process cheese
(Velveeta), cubed
1 1/3 cups milk
4 teaspoons dried basil
2 teaspoons lemon-pepper
seasoning
2 cups crushed cornflakes
1/4 cup butter, melted

Directions

In several large bowls, combine the chicken, macaroni, mushrooms, pimientos, peppers and onions. In a several other large bowls, combine the soups, cheese, milk, basil and lemon pepper; add to chicken mixture.

Pour about 12 cups each into four greased 13-in. x 9-in.x 2-in. baking pans. Cover and refrigerate overnight. Remove from refrigerator 30 minutes before baking.

Combine cornflakes and butter; sprinkle over the casseroles. Cover and bake at 350 degrees F for 45 minutes. Uncover and bake 15-20 minute longer or until bubbly.

Hot Chicken Salad Casserole

Ingredients

4 boneless chicken breast halves,
cooked and diced
1 cup chopped celery
1 (8 ounce) can sliced water
chestnuts
1 (4.5 ounce) can sliced
mushrooms
3/4 cup mayonnaise
1 teaspoon lemon juice
1/2 teaspoon salt
3 teaspoons grated onion
1/2 cup sliced almonds
1/2 cup shredded Cheddar
cheese
1 1/2 cups crushed potato chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

In a large bowl mix the chicken, celery, water chestnuts, mushrooms, mayonnaise, lemon juice, salt, onion, and almonds. Transfer to the baking dish, and top with Cheddar cheese and crushed potato chips.

Bake in the preheated oven for 30 minutes, until lightly browned

Wild Rice Casserole I

Ingredients

2 onions, finely chopped
3 celery, thinly sliced
2 (6 ounce) packages dry instant
long grain and wild rice mix
2 1/2 cups water
1 (10.75 ounce) can condensed
cream of mushroom soup
1/2 cup butter
1/2 pound processed American
cheese
1/2 cup sliced fresh mushrooms

Directions

In a slow cooker, place onions, celery, rice mix, water, condensed cream of mushroom soup, butter, American cheese and mushrooms. Cover, and cook on Low 6 to 10 hours or on High 2 to 4 hours.

Grilled Turkey Kabobs

Ingredients

- 1/3 cup chili sauce
- 2 tablespoons lemon juice
- 1 tablespoon sugar
- 2 bay leaves
- 1 pound turkey breast tenderloins, cut into 1/2-inch cubes
- 2 medium zucchini, cut into 1/2 inch slices
- 2 small green peppers, cut into 1 1/2 inch squares
- 2 small onions, quartered
- 8 medium fresh mushrooms
- 8 cherry tomatoes
- 1 tablespoon canola oil

Directions

In a bowl, combine the chili sauce, lemon juice, sugar and bay leaves; mix well. Pour 1/4 cup marinade into a large resealable plastic bag; add the turkey. Seal bag and turn to coat; refrigerate for at least 2 hours or overnight. Cover and refrigerate remaining marinade.

Coat grill rack with nonstick cooking spray before starting the grill. Drain and discard marinade. Discard bay leaves from reserved marinade. On eight metal or soaked wooden skewers, alternately thread turkey and vegetables. Brush lightly with oil. Grill, uncovered, over medium-hot heat for 3-4 minutes on each side or until juices run clear, basting frequently with reserved marinade and turning three times.

Stir Fried Sesame Vegetables with Rice

Ingredients

1 1/2 cups vegetable broth
3/4 cup uncooked long-grain white rice
1 tablespoon margarine
1 tablespoon sesame seeds
2 tablespoons peanut oil
1/2 pound fresh asparagus, trimmed and cut into 1 inch pieces
1 large red bell pepper, cut into 1 inch pieces
1 large yellow onion, sliced
2 cups sliced mushrooms
2 teaspoons minced fresh ginger root
1 teaspoon minced garlic
3 tablespoons soy sauce
1 tablespoon sesame oil

Directions

Preheat oven to 350 degrees F (175 degrees C). In a saucepan combine broth, rice and margarine. Cover and bring to a boil over high heat. Reduce heat to low and simmer for 15 minutes, or until all liquid is absorbed.

Place sesame seeds on a small baking sheet and bake in preheated oven for 5 to 6 minutes, or until golden brown; set aside. Meanwhile, heat peanut oil in a large skillet or wok over medium-high heat until very hot. Add asparagus, bell pepper, onion, mushrooms, ginger and garlic and stir-fry for 4 to 5 minutes, or until vegetables are tender but crisp. Stir in soy-sauce and cook for 30 seconds. Remove from heat and stir in sesame oil and toasted sesame seeds. Serve over rice.

Campbell's Kitchen Tuna Noodle Casserole

Ingredients

1 (10.75 ounce) can
Campbell'sB® Condensed Cream
of Mushroom Soup or
Campbell'sB® Condensed 98%
Fat Free Cream of Mushroom
Soup
1/2 cup milk
2 tablespoons chopped pimentos
(optional)
1 cup frozen peas
2 (6 ounce) cans tuna, drained and
flaked
2 cups hot cooked medium egg
noodles
2 tablespoons dry bread crumbs
1 tablespoon butter or margarine

Directions

Mix soup, milk, pimiento, peas, tuna and noodles in 1 1/2-quart
casserole. Bake at 400 degrees F for 20 minutes or until hot. Stir.

Mix bread crumbs with butter and sprinkle on top. Bake 5 minutes.

Lyndee's Chicken Penne Pasta

Ingredients

4 skinless, boneless chicken breast halves - cut into 1 inch cubes
2 tablespoons olive oil
2 cloves garlic, minced
1/4 teaspoon paprika
1 onion, chopped
1 (28 ounce) can diced tomatoes with juice
1 small yellow squash, sliced
1 small zucchini, sliced
3 carrots, diced
8 ounces fresh mushrooms, sliced
salt to taste
ground black pepper to taste
8 ounces penne pasta
2 tablespoons grated Parmesan cheese

Directions

Cook pasta in boiling salted water until al dente. Drain.

Saute garlic and onions in olive oil till onions are soft. Over high heat, quickly saute cut up chicken. Sprinkle with paprika, and cook until chicken is nicely browned.

Transfer sauteed mixture to a Dutch oven, and add vegetables and tomatoes. Simmer till vegetables are tender. Season with salt and pepper to taste.

Add pasta to Dutch oven, and stir into sauce. Serve with grated parmesan cheese if desired.

Black-Eyed Pea and Jalapeno Salsa

Ingredients

1 (15.5 ounce) can black-eyed peas
1 cup chopped pickled jalapeno peppers
1 (4 ounce) jar pimento peppers, drained and chopped
1 (8 ounce) jar mushrooms, drained and diced
1/2 cup chopped celery
1/2 cup chopped onion
1/2 cup olive oil
salt and pepper to taste

Directions

Mix the black-eyed peas, jalapeno peppers, pimentos, mushrooms, celery, onion, and olive oil together in a bowl. Season to taste with salt and pepper.

Quick Creamy Chicken and Noodles

Ingredients

1 (10.75 ounce) can Campbell's®
Condensed Cream of Chicken and
Mushroom Soup
1/2 cup milk
1/8 teaspoon ground black
pepper
1/3 cup grated Parmesan cheese
2 cups cubed cooked chicken or
turkey
3 cups medium egg noodles,
cooked and drained
Chopped fresh parsley

Directions

Heat the soup, milk, black pepper, cheese, chicken and noodles in a 4-quart saucepan over medium heat until the mixture is hot and bubbling, stirring occasionally. Sprinkle with the parsley before serving.

Savory Mushroom Sauce

Ingredients

3 tablespoons butter
1/2 cup chopped onion
2 cloves garlic, minced
4 ounces fresh mushrooms, sliced
1/2 teaspoon dried basil
1/4 teaspoon salt
1/8 teaspoon ground black pepper
1/4 cup all-purpose flour
2 cups milk

Directions

In a medium saucepan, melt the butter over medium heat. Add onions and garlic and saute about 3 to 5 minutes until onions are translucent. Add mushrooms, basil, salt and pepper and saute an additional 5 to 10 minutes until mushrooms are soft and cooked to desired texture.

Remove the pan from the heat and blend in flour. Gradually add milk, stirring constantly.

Return the pan to the heat and cook over medium heat until the sauce thickens and comes to a boil. Reduce heat to a simmer and cook for an additional 2 or 3 minutes.

Sour Cream Cheese Casserole

Ingredients

4 skinless, boneless chicken breast halves - cooked and cubed
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of chicken soup
1/2 (8 ounce) package cream cheese
1/2 cup sour cream
1 cup crushed buttery round crackers

Directions

In a large saucepan over medium low heat combine the chicken, cream of mushroom soup, cream of chicken soup, cream cheese, sour cream and 2/3 of the cracker crumbs. Mix well and cook until all blended together and cream cheese has melted.

Preheat oven to 350 degrees F (175 degrees C).

Transfer casserole mixture into a lightly greased 9x13 inch baking dish and top with remaining cracker crumbs.

Bake at 350 degrees F (175 degrees C) for about 15 minutes or until crackers turn golden brown. Spoon into bowls and enjoy!

Stir-Fried Vegetables with Chicken or Pork

Ingredients

2 tablespoons vegetable oil
1/2 pound boneless skinless chicken breasts, cut into cubes
2 cloves garlic, chopped
2 tablespoons oyster sauce

1 cup chopped broccoli
1 cup sliced green bell pepper
1 cup sliced carrots
1 cup sliced napa cabbage
1 cup sliced celery
1 cup fresh bean sprouts
1 cup sliced zucchini
1 cup chopped green onions
1 teaspoon salt

1/2 cup water
2 tablespoons mushroom soy sauce
1 tablespoon cornstarch

Directions

Heat oil in a wok or large heavy skillet. Add chicken, garlic and oyster sauce, and stir-fry for 10 minutes. Stir in broccoli, green pepper, carrots, cabbage, celery, bean sprouts, zucchini and green onions. Season with salt, and stir-fry for 6 to 8 minutes. In a small bowl, mix together water, soy sauce and cornstarch. Stir into vegetables, and cook for 1 to 2 minutes, or until sauce is thickened.

Vegetarian Cassoulet

Ingredients

2 tablespoons olive oil
1 onion
2 carrots, peeled and diced
1 pound dry navy beans, soaked overnight
4 cups mushroom broth
1 cube vegetable bouillon
1 bay leaf
4 sprigs fresh parsley
1 sprig fresh rosemary
1 sprig fresh lemon thyme, chopped
1 sprig fresh savory
1 large potato, peeled and cubed

Directions

Heat a small amount of oil in a skillet over medium heat. Cook and stir onion and carrots in oil until tender.

In a slow cooker, combine beans, carrots and onion, mushroom broth, bouillon, and bay leaf. Pour in water if necessary to cover ingredients with water. Tie together parsley, rosemary, thyme, and savory, and add to the pot. Cook on Low for 8 hours.

Stir in potato, and continue cooking for 1 hour. Remove herbs before serving.

Chicken Enchiladas

Ingredients

1/2 cup Marzetti® Slaw Dressing
1 (10.75 ounce) can cream of mushroom soup
1 (15 ounce) jar chunky salsa
1 (8 ounce) package cream cheese, softened
1 1/2 pounds chicken, cooked and cubed
2 cups Monterey Jack cheese, shredded
1 bunch green onions, chopped
1 (4.5 ounce) can chopped green chilies, undrained
8 flour tortillas

Directions

Stir together mushroom soup and salsa, spoon 1/2 cup mixture in bottom of 13x9 baking dish, coated with cooking spray. Beat cream cheese and Marzetti® Slaw Dressing until smooth.

Stir in chicken, 1 cup cheese, green onions and chiles. Spoon 1/3 cup mixture down center of each tortilla. Roll up tortillas, and place seam side down in baking dish. Pour remaining soup mixture over enchiladas and top with remaining 1 cup of cheese.

Bake at 350 degrees for 25 minutes. If desired, sprinkle parsley or cilantro.

Mom's Chicken Cacciatore

Ingredients

2 cups all-purpose flour for coating
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1 (4 pound) chicken, cut into pieces
2 tablespoons vegetable oil
1 onion, chopped
2 cloves garlic, minced
1 green bell pepper, chopped
1 (14.5 ounce) can diced tomatoes
1/2 teaspoon dried oregano
1/2 cup white wine
2 cups fresh mushrooms, quartered
salt and pepper to taste

Directions

Combine the flour, salt and pepper in a plastic bag. Shake the chicken pieces in flour until coated. Heat the oil in a large skillet (one that has a cover/lid). Fry the chicken pieces until they are browned on both sides. Remove from skillet.

Add the onion, garlic and bell pepper to the skillet and saute until the onion is slightly browned. Return the chicken to the skillet and add the tomatoes, oregano and wine. Cover and simmer for 30 minutes over medium low heat.

Add the mushrooms and salt and pepper to taste. Simmer for 10 more minutes.

Orange Vegetable Kabobs

Ingredients

1 large sweet onion
1 large orange, unpeeled
1 medium sweet red pepper, cut into 1-inch pieces
1 medium yellow bell pepper, cut into 1 inch pieces
8 medium fresh mushrooms
8 cherry tomatoes
2 small yellow summer squash, cut into 1 inch slices
MARINADE:
1/2 cup olive or vegetable oil
1/3 cup lemon juice
1 1/2 teaspoons sugar
1 teaspoon salt
1/4 teaspoon garlic powder
1/4 teaspoon pepper
2 tablespoons orange juice

Directions

Cut the onion and orange into eight wedges; halve each wedge. Alternately thread vegetables and orange pieces onto eight metal or soaked wooden skewers. Place in a shallow oblong dish. In a bowl, whisk together the oil, lemon juice, sugar, salt if desired, garlic powder and pepper. Pour over skewers. Marinate for 15 minutes, turning and basting frequently. Grill, covered, over indirect heat for 10-15 minutes or until the vegetables are crisp-tender. Brush with orange juice just before serving.

Emily's Mediterranean Pasta

Ingredients

1/2 (8 ounce) package uncooked spaghetti
1/2 cup sun-dried tomatoes, packed without oil
1 tablespoon olive oil
1/2 cup chopped red onion
3 cloves garlic, sliced
1/2 cup sliced fresh mushrooms
1/4 cup sliced green olives
1/4 cup Italian seasoned bread crumbs
freshly ground black pepper to taste

Directions

Bring a medium pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Place sun-dried tomatoes into a small pot, and add water to cover. Bring to a boil over medium-high heat, and cook for about 5 minutes, or until tender. Drain, chop, and set aside.

Heat olive oil in a large skillet over medium-low heat. Fry onion and garlic in the oil until onions are transparent, about 5 minutes. Add the mushrooms and sun-dried tomatoes; cook over low heat for about 5 minutes. Throw in the spaghetti, and toss to coat. Mix in the green olives. Serve hot with bread crumbs and lots of black pepper on top.

Tomatoless Pizza

Ingredients

1 (10 ounce) can refrigerated pizza crust dough
1 cup light sour cream
1 cup light cream cheese, softened
1 teaspoon dried dill weed
1 tablespoon olive oil
5 fresh mushrooms, sliced
1 small onion, peeled and sliced
1 clove garlic, minced
1/2 red bell pepper, seeded and sliced into strips
3/4 cup baby spinach leaves

Directions

Preheat the oven to 375 degrees F (190 degrees C).

Unroll the pizza dough onto a greased baking sheet. Press out to cover the entire sheet. In a medium bowl, mix together the sour cream, cream cheese and dill until smooth. Spread evenly over the crust.

Heat the olive oil in a skillet over medium heat. Add the onion, mushrooms, garlic and red bell pepper; cook and stir until onion is tender but the pepper is still crisp, about 4 minutes. Stir in baby spinach at the end of cooking. Spread this mixture over the top of the pizza.

Bake for 15 minutes in the preheated oven, or until the crust is golden at the edges. Cut into squares to serve.

Field Grade Spaghetti Sauce

Ingredients

2 pounds lean ground beef
2 cloves garlic, minced
1/2 cup red wine
1 (1 ounce) package dry onion soup mix
1 (4.5 ounce) can canned mushrooms, drained
2 teaspoons dried basil leaves, crushed
1/2 teaspoon salt
1/4 teaspoon black pepper
1 pinch ground cinnamon
1 pinch ground allspice
3 tablespoons chopped fresh parsley
1 (28 ounce) can crushed tomatoes
1 (6 ounce) can tomato paste
1 cup water

Directions

In a large skillet, brown the meat with the garlic over medium heat. Stir in the wine; simmer, stirring often, for 10 minutes.

Mix in dry onion soup mix, mushrooms, basil, salt and pepper, cinnamon, allspice, parsley, crushed tomatoes, tomato paste, and water. Cover pan almost completely, allowing space for steam to escape, and simmer 1 hour. Add additional water if needed to prevent sticking.

Springtime Spinach Salad

Ingredients

2 eggs
4 slices bacon
5 cups fresh spinach, rinsed and torn into bite-size pieces
1/2 cup sliced fresh mushrooms
1 cup sliced fresh strawberries
1/2 cup thinly sliced onion
1 kiwi, sliced
1/2 mandarin orange, peeled and segmented

1/4 cup ketchup
1/4 cup water
1/4 cup olive oil
1/4 cup brown sugar
2 tablespoons cider vinegar
1/2 teaspoon spicy brown mustard
1 dash garlic powder
salt and pepper to taste
1 cup seasoned croutons

Directions

Place the eggs in a saucepan with enough cold water to cover. Bring to a boil and immediately remove from heat. Cover, and let eggs stand in hot water for 12 to 15 minutes. Remove from hot water and cool. Peel, chop, and set aside.

Cook the bacon in a skillet over medium high heat until crisp and evenly brown. Drain, crumble and set aside.

In a large bowl, toss together the eggs, bacon, spinach, mushrooms, strawberries, onion, kiwi, and orange.

In a separate bowl, mix the ketchup, water, olive oil, brown sugar, cider vinegar, and brown mustard. Season with garlic powder, salt, and pepper. Pour over the salad mixture, and top the salad with croutons.

Easy Elegant Skillet Chicken Supreme

Ingredients

1/2 cup dried bread crumbs
4 tablespoons all-purpose flour,
divided
1 cup ice water
1 pound skinless, boneless
chicken breasts
1/4 cup olive oil
1 cup fresh sliced mushrooms
1/2 cup chicken broth
1/2 cup white wine
2 ounces shredded mozzarella
cheese

Directions

In a shallow dish or bowl, combine bread crumbs and 3 tablespoons flour. Dip chicken into ice water, then dredge through crumb mixture. In a medium skillet, heat oil over medium high heat. Add chicken and saute until both sides are lightly browned and chicken is cooked through (juices run clear). Remove chicken from skillet and set aside, keeping warm.

To same skillet add mushrooms and saute. Sprinkle with remaining 1 tablespoon flour and stir quickly to mix together. Add broth and wine and let simmer, stirring, until thickened (about 2 minutes).

Return reserved chicken to skillet. Top with cheese. Cover and cook until cheese is melted.

Spinach Quiche

Ingredients

1/2 cup butter
3 cloves garlic, chopped
1 small onion, chopped
1 (10 ounce) package frozen
chopped spinach, thawed and
drained
1 (4.5 ounce) can mushrooms,
drained
1 (6 ounce) package herb and
garlic feta, crumbled
1 (8 ounce) package shredded
Cheddar cheese
salt and pepper to taste
1 (9 inch) unbaked deep dish pie
crust
4 eggs, beaten
1 cup milk
salt and pepper to taste

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium skillet, melt butter over medium heat. Saute garlic and onion in butter until lightly browned, about 7 minutes. Stir in spinach, mushrooms, feta and 1/2 cup Cheddar cheese. Season with salt and pepper. Spoon mixture into pie crust.

In a medium bowl, whisk together eggs and milk. Season with salt and pepper. Pour into the pastry shell, allowing egg mixture to thoroughly combine with spinach mixture.

Bake in preheated oven for 15 minutes. Sprinkle top with remaining Cheddar cheese, and bake an additional 35 to 40 minutes, until set in center. Allow to stand 10 minutes before serving.

Asian Chicken Noodle Soup

Ingredients

4 ounces dry Chinese noodles
1 (14.5 ounce) can chicken broth
6 shiitake mushrooms, sliced
2 green onions, chopped
1 skinless, boneless chicken
breast half
2 eggs

Directions

Bring a large pot of water to a boil. Stir noodles into boiling water and cook until al dente, 8 to 10 minutes. (For a chewier texture, shock the noodles by pouring 1 cup cold water into the pot when it starts to foam, then letting it come to a boil again to finish cooking.) Drain and divide into two serving bowls.

Meanwhile, bring chicken broth to boil in a medium saucepan with mushrooms and green onions. Cut chicken into bite-sized pieces and stir into boiling broth. When broth returns to a boil, crack eggs into broth. Continue to cook until chicken is no longer pink and eggs are cooked, about 10 minutes. Pour the chicken soup over the noodles in the bowls and serve immediately.

Camper's Potatoes

Ingredients

4 medium potatoes, peeled and cut into 1 inch cubes
1 large red onion, cut into 1 inch cubes
1 (8 ounce) package sliced mushrooms
1 (1 ounce) envelope dry onion soup mix
1/4 cup butter, melted

Directions

Preheat an outdoor grill for medium heat.

Toss together the potatoes, onion, mushroom, and soup mix in a large bowl. Drizzle in the butter, and toss to coat. Divide into 4 portions, and seal each portion well in several layers of aluminum foil.

Cook potatoes on preheated grill until tender, 30 to 40 minutes. Turn at least once during cooking to ensure that they cook evenly.

Sausage 'n' Spinach Eggs

Ingredients

1 pound bulk hot Italian sausage
2 large onions, finely chopped
1/2 pound sliced fresh mushrooms
2 garlic cloves, minced
1/4 teaspoon salt
1/4 teaspoon ground nutmeg
1/4 teaspoon dried oregano
1/4 teaspoon pepper
2 tablespoons olive oil
8 cups torn fresh spinach
8 eggs
1/4 teaspoon hot pepper sauce
1 cup shredded Monterey Jack cheese

Directions

Crumble sausage into a 10-in. ovenproof skillet; cook over medium heat until no longer pink. Drain and set aside. In the same skillet, saute the onions, mushrooms, garlic and seasonings in oil until vegetables are tender. Add spinach in batches; cook over medium-low heat for 3-4 minutes or until spinach begins to wilt.

In a large bowl, whisk eggs and hot pepper sauce. Return sausage to skillet; add egg mixture. As eggs set, lift edges, letting uncooked portion flow underneath. Cook until eggs are nearly set, about 8-10 minutes.

Meanwhile, preheat broiler. Broil egg mixture 6 in. from the heat for 30-60 seconds or until set. Sprinkle with cheese; broil 30 seconds longer or until melted. Cut into wedges. Serve immediately.

Cheddar Mushroom Pork Steaks

Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup
1 (11 ounce) can condensed cheese soup
2 (10.75 ounce) cans milk
8 thick cut pork steaks
1 tablespoon dried oregano
1 tablespoon dried basil
salt and pepper to taste

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, combine the mushroom soup, Cheddar cheese soup and the milk. Mix until well blended. Season the pork steaks with the oregano, basil and salt and pepper to taste.

Pour about 2 cups of the sauce into a 9x13 inch baking dish and place the pork steaks over the sauce. Top the steaks with the remaining sauce.

Bake, uncovered, at 375 degrees F (190 degrees C) for 1 hour, then turn steaks over, making sure they're always covered with the sauce, and bake for another 30 minutes.

Basil Mushrooms in Cream Sauce

Ingredients

2 tablespoons butter
1 tablespoon olive oil
6 cups sliced fresh mushrooms
1 tablespoon chopped fresh basil
3 tablespoons rum
2 tablespoons cooking sherry
1 tablespoon lemon juice
1 1/4 cups sour cream
1/2 cup grated Parmesan cheese
1/4 teaspoon sea salt

Directions

Melt the butter with the olive oil in a skillet over medium heat. Cook the mushrooms and basil in the mixture until the mushrooms are warm. Pour the rum and sherry over the mushrooms and continue to cook until the mushrooms soften. Stir in the lemon juice, sour cream, and Parmesan cheese; simmer until heated through. Season with salt to serve.

Penne with Pancetta, Tuna, and White Wine

Ingredients

3 tablespoons olive oil, divided
3 ounces pancetta bacon, diced
1 medium onion, chopped
1 clove garlic, minced
1/4 teaspoon crushed red pepper flakes
5 ounces fresh mushrooms, sliced
1/2 cup dry white wine
1/2 cup frozen green peas
12 cherry tomatoes, halved
5 ounces baby spinach
2 (6 ounce) cans solid white tuna packed in water, drained
1 tablespoon lemon juice
salt and pepper to taste
1 pound penne pasta
freshly grated Parmesan cheese

Directions

Heat 1 tablespoon olive oil in a skillet over medium heat. Stir in pancetta, and cook until browned. Remove to paper towels.

Return skillet to medium heat, and pour in 2 tablespoons olive oil. Stir in onion, garlic, and crushed red pepper. Cook until soft, about 5 minutes. Stir in mushrooms. Cook until they begin to give off juices.

Turn the heat up to medium high, and pour in wine. Cook about 3 minutes.

Reduce heat to medium low. Stir in peas, cherry tomatoes, and spinach. Flake in tuna, drizzle in lemon juice, and season with salt and pepper. Stir to combine, and cook until warmed through.

Meanwhile, bring a large pot of salted water to boil. Cook penne until al dente, about 8 to 10 minutes. Drain, and stir into tuna mixture. Top with freshly grated Parmesan.

Tofu a la Bourguignonne

Ingredients

1 tablespoon butter
1/2 yellow onion, thinly sliced
1 shallot, minced
1 clove garlic, peeled and minced
1 tablespoon tomato paste
1 cup Burgundy wine
1 dash soy sauce
1 bay leaf
1 dash dried thyme
2 (8 ounce) containers firm tofu,
drained and cut into 1/2 inch
strips
1 tomato, seeded and coarsely
chopped
1/4 cup sliced fresh mushrooms

Directions

Melt the butter in a large skillet over medium heat, and saute onion, shallot, and garlic until lightly browned.

Stir in tomato paste. Pour in the wine, and stir, scraping up browned bits from the bottom of the skillet. Bring to a boil, and cook about 1 minute. Mix in soy sauce, bay leaf, and thyme. Reduce heat to low, and place tofu, tomato, and mushrooms into the mixture. Cover, and simmer 15 to 20 minutes, until sauce is thickened.

Creamy Mushroom Risotto

Ingredients

1/2 cup dried porcini mushrooms
1/2 (10 ounce) can cream of mushroom soup
1/4 cup boiling water
4 cups chicken stock
1 tablespoon butter
1 tablespoon olive oil
1 onion, finely chopped
1 clove garlic, crushed
1 3/4 cups Arborio rice
salt and pepper to taste
fresh thyme, chopped
chopped fresh basil

Directions

Place dried mushrooms into a small bowl, and cover with hot water; soak 10 minutes. Remove with a slotted spoon, and gently squeeze dry with paper towels. Chop mushrooms, and set aside.

Scoop cream of mushroom soup into a bowl, and gradually stir in boiling water until mixture is smooth but not runny.

In a saucepan over medium heat, bring the stock to a gentle simmer.

Heat butter and olive oil in a large pot over medium heat. Stir in onion, garlic, and chopped mushrooms; cook about 3 minutes. Gradually stir in rice; cook 2 minutes, stirring constantly to coat rice with oil. Season with salt and pepper. Stir in thyme and basil to taste.

Pour in the mushroom soup mixture, stirring until absorbed. Gradually add 1/3 stock, stirring until liquid is absorbed. Continue to stir in stock gradually, 1 cup at a time, allowing the liquid to be absorbed before adding another cup. It should take about 20 minutes for all the stock to be absorbed and the rice becomes al dente (tender but firm to the bite).

Coffee Roast

Ingredients

2 tablespoons butter
4 pounds chuck roast
1 tablespoon butter
salt to taste
1 onion, chopped
6 cups brewed coffee
2 cups canned mushrooms
3 tablespoons cornstarch

Directions

Melt 2 tablespoons of butter in a large saucepan over medium high heat. Add the roast and sear on all sides until well browned; set aside.

In the same saucepan, melt the remaining butter, add the salt and onions and saute for 5 minutes. Return the meat to the saucepan and pour in the coffee and the mushrooms.

Bring to a boil, reduce heat to low and simmer for 5 hours, turning meat over halfway through cooking time.

To make gravy: Remove a cup of the coffee mixture from the saucepan, combine with the cornstarch, stirring until smooth, and return to the simmering pan. Mix well, remove from heat and serve.

Veggies and Chicken in Cream Sauce

Ingredients

4 skinless, boneless chicken breast halves, cut into bite size pieces
1 red onion, sliced in rings
salt and pepper to taste
4 fresh mushrooms, sliced
1 yellow bell peppers, sliced
2 cloves garlic, chopped
2 teaspoons chopped fresh cilantro
1 pinch crushed red pepper flakes
1 (16 ounce) container sour cream
1 tablespoon sweet pickle relish

Directions

In a large skillet, fry the chicken pieces and onion rings in hot oil until browned. Salt and pepper to taste.

Add the sliced mushrooms and bell pepper and continue to saute for 5 minutes over medium heat.

Add 1/2 of the garlic, 1/2 of the cilantro and 1/2 of the pepper flakes and stir until mixed.

Add the other 1/2 of the garlic, cilantro and chile flakes, then add the sour cream and mix well. Add the hamburger relish and saute for another 5 to 10 minutes. Let cool and serve.

Green Bean Supreme Casserole

Ingredients

8 slices bacon
1/4 cup butter
1/4 cup fresh ginger, peeled and
grated
1 onion, diced
1 1/2 cups mushrooms, sliced
2 tablespoons Worcestershire
sauce
salt and ground black pepper to
taste
4 (15 ounce) cans French cut
green beans, drained
1 1/4 cups sour cream
1 (5 ounce) can sliced water
chestnuts, drained
1 1/2 cups sharp Cheddar cheese,
grated
3 cups finely chopped macadamia
nuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Place the bacon in a skillet, and cook over medium-high heat until evenly brown. Drain on paper towels. When cool, crumble and set aside.

Place the butter in a skillet, and melt over medium heat. Stir in the ginger, onion, and mushrooms; cook until onion is transparent and tender, about 5 minutes. Remove from the heat, and mix in the Worcestershire sauce. Add salt and pepper to taste.

Stir the beans, bacon, and sour cream together in a large bowl until evenly blended.

Spread half of the green bean mixture over the bottom of the prepared casserole dish. Arrange half of the water chestnuts over the beans, then half of the Cheddar cheese, and half of the mushroom mixture. Spread the remaining green beans over the mushrooms, and repeat layers with the remaining water chestnuts, Cheddar cheese, and mushrooms. Top with the macadamia nuts.

Bake in preheated oven until top is hot and sauce is bubbly, about 30 minutes. Serve hot.

Cornish Hens with Rice Dressing

Ingredients

1 1/3 cups chicken broth
1/2 cup uncooked long grain rice
1/2 cup sliced fresh mushrooms
1/4 cup chopped celery
2 tablespoons chopped onion
1/2 teaspoon dried marjoram,
divided
1/2 teaspoon salt, divided
2 (1 1/4 pound) Cornish hens
1 tablespoon vegetable oil
pepper to taste

Directions

In an ungreased 9-in. square baking dish, combine broth, rice, mushrooms, celery, onion, 1/4 teaspoon marjoram and 1/4 teaspoon salt. Place hens on rice mixture and brush with oil. Sprinkle with pepper and remaining marjoram and salt. Cover and bake at 350 degrees F for 1 hour. Uncover and bake 25-35 minutes longer or until juices run clear.

Sausage, Zucchini and Two Pepper Pasta

Ingredients

1 (8 ounce) package penne pasta
1/2 pound spicy Italian sausage
1/4 red onion, diced
4 cloves garlic, minced
2 tablespoons olive oil
1/4 teaspoon dried oregano
1/4 teaspoon salt
1/8 teaspoon ground black pepper
1/8 teaspoon crushed red pepper flakes
1/4 cup Marsala wine
1 yellow bell pepper, chopped
1 red bell pepper, diced
1 zucchini, diced
1/2 cup fresh sliced mushrooms
2 cups chicken stock
1/4 cup blanched green peas
3 tablespoons grated Parmesan cheese

Directions

In a large pot with boiling salted water cook penne pasta until al dente. Drain.

Meanwhile, in a large skillet cook sausage until brown. Remove from pan. Saute the red onion and garlic in the olive oil until soft and transparent. Add the oregano, salt, ground black pepper, red pepper flakes, 1/2 of the wine, yellow bell pepper, red bell pepper, zucchini, mushrooms, and saute until tender. Add remaining wine and chicken stock and cook until liquid has reduced to a thick sauce, about 20 minutes.

After sauce has reduced, add cooked sausage and thawed peas to the sauce and stir to heat through.

Toss pasta with the sauce to coat evenly. Sprinkle with the grated Parmesan cheese. Serve warm.

Fake Sukiyaki

Ingredients

1/2 pound thinly sliced roast beef,
cut into strips
1 bunch fresh spinach, rinsed and
stemmed
12 ounces fresh button
mushrooms, halved
1 (10.75 ounce) can beef stock,
divided
1/2 cup thinly sliced onion
3 tablespoons sake, or to taste
3 tablespoons soy sauce, or to
taste

Directions

In a wok over high heat, combine 1/4 cup of the beef stock, soy sauce, and sake. Add onions and mushrooms; fry until onions start to soften. Add the strips of beef and remaining beef stock, and cook, stirring constantly, for 2 minutes. Add spinach, cover, and cook for 3 minutes, until spinach is wilted, but not fully cooked. Adjust seasonings to taste, and serve over udon or ramen noodles.

SwansonB® Chicken Tetrazzini

Ingredients

1 (10.75 ounce) can
Campbell'sB® Condensed Cream
of Mushroom Soup (Regular, 98%
Fat Free or 25% Less Sodium)
3/4 cup water
1/2 cup grated Parmesan cheese
2 tablespoons chopped fresh
parsley
1/4 cup chopped red pepper or
pimiento
4 cups cooked spaghetti
2 (4.5 ounce) cans SwansonB®
Premium Chunk Chicken Breast in
Water, drained

Directions

Heat the soup, water, cheese, parsley, pepper, spaghetti and chicken in a 2-quart saucepan over medium heat until the mixture is hot and bubbling.

Beer Cooked Chicken

Ingredients

1 (12 fluid ounce) can or bottle
beer
4 skinless, boneless chicken
breast halves
2 tablespoons butter
1 cup sliced fresh mushrooms
1 tablespoon grated Parmesan
cheese

Directions

To Marinate: Pour 1/2 of the beer into a nonporous glass dish or bowl. Add chicken breasts, toss to coat, cover dish and refrigerate for 30 minutes to marinate.

Melt 1 tablespoon of the butter in a large skillet over medium heat. Add mushrooms and saute for 5 to 10 minutes or until cooked; remove from skillet and reserve, keeping warm.

Melt remaining 1 tablespoon butter in skillet over medium high heat and add chicken. Saute 5 to 6 minutes each side or until cooked through and juices run clear. Reduce heat to low, pour remaining beer over chicken and add reserved mushrooms. Cover skillet and let simmer for 5 to 10 minutes. Sprinkle with cheese and serve.

Pork Noodle Casserole

Ingredients

3 cups cubed cooked pork
1 cup chicken broth
1 (14.75 ounce) can cream-style corn
1 (4 ounce) can whole mushrooms, drained
2/3 cup chopped green pepper
2/3 cup chopped onion
4 ounces process American cheese, diced
1 tablespoon diced pimientos
1/2 teaspoon salt
1/4 teaspoon pepper
8 ounces uncooked medium noodles

Directions

In a large bowl, combine the first 10 ingredients; fold in noodles. Spoon into a greased deep 2-1/2-qt. baking dish.

Cover tightly and bake at 325 degrees for 1 hour or until noodles are tender, stirring every 20 minutes.

Fettuccini al Funghi

Ingredients

1 pound crimini mushrooms,
sliced
2 fresh shiitake mushrooms,
stemmed and sliced
1 large portobello mushrooms,
sliced
2 cloves crushed garlic
1/4 cup olive oil
2 tablespoons pesto
1 cup milk
2 tablespoons cream cheese
12 ounces dry fettuccine pasta

Directions

Cook the pasta according to package directions.

Meanwhile, saute mushrooms and garlic in olive oil over low heat until tender. Mix in pesto mix, milk, and cream cheese; bring to a boil over medium heat. Reduce heat, and simmer while stirring until cream cheese has melted and mixture has thickened.

Drain pasta. Pour sauce over noodles, and toss to coat. Serve.

Creamy Turkey and Biscuits

Ingredients

1/3 cup chopped green pepper
1/3 cup chopped onion
3 tablespoons butter or margarine
1/4 cup biscuit/baking mix
1 1/2 cups milk
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
2 cups cubed cooked turkey
1 cup frozen peas
2 (7.5 ounce) packages
refrigerated buttermilk biscuits
3/4 cup shredded Cheddar
cheese

Directions

In a large saucepan, saute green pepper and onion in butter until tender. Stir in biscuit mix until blended. Gradually add milk and soup; stir until blended. Bring to a boil; cook and stir for 2 minutes. Stir in turkey and peas. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Separate biscuits and arrange over the top. Sprinkle with cheese. Bake, uncovered, at 425 degrees F for 17-20 minutes or until golden brown.

Pesto Pizza

Ingredients

1 (1 pound) loaf frozen bread
dough, thawed
1/2 cup shredded Parmesan
cheese, divided
1/2 teaspoon dried basil
1/2 teaspoon dried oregano
1/4 cup prepared pesto
1 cup sliced fresh mushrooms
1 cup shredded mozzarella
cheese

Directions

Place dough on a lightly floured surface; let rest for 10 minutes. Knead in 1/4 cup Parmesan cheese, basil and oregano. Roll into a 12-in. circle; place on a greased 12-in. pizza pan. Prick with a fork. Bake at 425 degrees F for 10 minutes.

Spread pesto sauce over the crust. Sprinkle with mushrooms, mozzarella cheese and the remaining Parmesan cheese. Bake 8-10 minutes longer or until golden brown.

Egg Foo Yung with Mushroom Sauce

Ingredients

1 large green onion
4 eggs, beaten
3/4 cup bean sprouts
3 tablespoons soy sauce, divided
2 tablespoons peanut oil, divided
2 cups sliced fresh mushrooms
4 teaspoons cornstarch
1 cup chicken or beef broth

Directions

Thinly slice green onion, and reserve 1 tablespoon of the top for garnish. Stir the remaining onion into the egg along with the bean sprouts and 1 tablespoon of soy sauce.

Heat 1 tablespoon of peanut oil in a large nonstick skillet over medium-high heat until hot. For each pancake, drop 1/4 cup of egg mixture into the hot oil. Cook until the bottoms are set, 1 to 2 minutes, then turn over and continue cooking for another 1 to 2 minutes until cooked through. Transfer to a warm serving plate while you make the remaining pancakes.

Heat the remaining 1 tablespoon of peanut oil in the skillet and cook the mushrooms with the remaining 2 tablespoons of soy sauce until the mushrooms are soft, about 3 minutes. Dissolve the cornstarch in the broth, stir into the mushrooms, and cook until thickened. To serve, pour the sauce over the egg foo yung pancakes, and sprinkle with the reserved onion.

Slow Cooker Stuffing

Ingredients

- 1 cup butter or margarine
- 2 cups chopped onion
- 2 cups chopped celery
- 1/4 cup chopped fresh parsley
- 12 ounces sliced mushrooms
- 12 cups dry bread cubes
- 1 teaspoon poultry seasoning
- 1 1/2 teaspoons dried sage
- 1 teaspoon dried thyme
- 1/2 teaspoon dried marjoram
- 1 1/2 teaspoons salt
- 1/2 teaspoon ground black pepper
- 4 1/2 cups chicken broth, or as needed
- 2 eggs, beaten

Directions

Melt butter or margarine in a skillet over medium heat. Cook onion, celery, mushroom, and parsley in butter, stirring frequently.

Spoon cooked vegetables over bread cubes in a very large mixing bowl. Season with poultry seasoning, sage, thyme, marjoram, and salt and pepper. Pour in enough broth to moisten, and mix in eggs. Transfer mixture to slow cooker, and cover.

Cook on High for 45 minutes, then reduce heat to Low, and cook for 4 to 8 hours.

Spinach Casserole

Ingredients

2 (10 ounce) packages frozen chopped spinach, thawed and drained
1 (8 ounce) package cream cheese, softened
1 (10.75 ounce) can condensed cream of mushroom soup
1 (6 ounce) can French-fried onions, divided

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl combine spinach, cream cheese, mushroom soup and 1/2 of the fried onions; mix well. Transfer mixture to a 2 quart casserole dish and sprinkle with remaining fried onions.

Bake for 20 minutes, or until heated through.

Poor Man's Shepherd's Pie

Ingredients

1/2 cup uncooked brown rice
1 3/8 cups water
1 pound ground beef
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup chopped green onion
1 tablespoon Worcestershire sauce
1 teaspoon soy sauce
1/4 teaspoon ground black pepper

Directions

In a medium saucepan, bring water and brown rice to a boil. Reduce heat, cover and simmer for 45 to 50 minutes.

Meanwhile, in a medium skillet over high heat, brown the ground beef and drain fat.

Stir the mushroom soup, green onion, Worcestershire sauce, soy sauce and pepper into the skillet with the beef. Simmer on medium low heat for 10 minutes. Serve over the rice.

Kathy's Roast and Vegetables

Ingredients

1 (3 pound) bottom round roast
ground black pepper to taste
garlic powder to taste
1 tablespoon vegetable oil
2 (10.75 ounce) cans condensed
cream of mushroom soup
1 (1 ounce) package dry onion
soup mix
5 carrots, peeled and sliced into 1
inch pieces
6 small new potatoes, halved

Directions

Season roast with black pepper and garlic powder. In a large pot, heat the oil over medium heat. Brown the roast on all sides for 20 minutes.

Mix together the mushroom soup and the onion soup mix in the slow cooker. Place roast into the slow cooker, and arrange carrots and potatoes around the meat.

Cover, and cook on low for 6 to 8 hours, stirring occasionally.

Vegetarian Black Bean Chili

Ingredients

1/2 cup applesauce
1 tablespoon brown sugar
1 tablespoon ground coriander
1 teaspoon ground cayenne pepper
1 teaspoon ground cumin
1 teaspoon dried oregano
1/2 teaspoon ground cloves
1/2 teaspoon dried rosemary
1/2 teaspoon dried sage
1/4 teaspoon dried thyme
1 pinch asafoetida powder (optional)
1 (15 ounce) can black beans
1 (6 ounce) can tomato paste
2 cloves garlic, minced
1 onion, chopped
1 yellow squash, chopped
2 carrots, chopped
1 sweet potato, peeled and diced
1 cup chopped fresh mushrooms
1 quart water, or as needed

Directions

In a large pot over medium-low heat, mix the applesauce, brown sugar, coriander, cayenne pepper, cumin, oregano, cloves, rosemary, sage, thyme and asafoetida powder. Cook just until heated through. Stir in black beans and tomato paste. Mix in garlic, onion, squash, carrots, sweet potato and mushrooms. Pour in enough water to cover. Bring to a boil, reduce heat to low and simmer 45 minutes, stirring occasionally.

Primavera Fish Fillets

Ingredients

2 celery ribs, sliced
1 large carrot, cut into 2 inch julienne strips
1 small onion, chopped
1/4 cup water
2 tablespoons white wine or chicken broth
1/2 teaspoon dried thyme
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 pound frozen cod or haddock fillets, thawed

Directions

In a large skillet, combine the first six ingredients. Bring to a boil. Reduce heat; cover and simmer for 5-7 minutes or until vegetables are crisp-tender. Stir in soup until blended; return to a boil. Add fillets. Reduce heat; cover and simmer for 5-7 minutes or until fish flakes easily with a fork.

All-in-One Casserole

Ingredients

2 tablespoons olive oil
4 skinless, boneless chicken breast halves, cut into small cubes
2 (8 ounce) packages sliced fresh mushrooms
salt and ground black pepper to taste
1 pinch garlic powder, or to taste
3 zucchinis, cubed
2 sweet potatoes, cut into cubes
2 large red potatoes, cut into cubes
1/2 cup seasoned bread crumbs
1/2 cup grated Parmesan cheese
1/4 cup olive oil

Directions

Preheat an oven to 400 degrees F (200 degrees C). Lightly grease a baking dish.

Heat 2 tablespoons of olive oil in a large skillet over medium-high heat. Cook and stir the chicken and mushrooms until the chicken breasts in the hot oil until the chicken is no longer pink in the center and the juices run clear, about 15 minutes. Season with salt, pepper, and garlic powder and remove from heat. Stir in the zucchini, sweet potatoes, red potatoes, bread crumbs, Parmesan cheese, and 1/4 cup of olive oil; transfer to the prepared baking dish.

Bake in the preheated oven, stirring every 15 minutes, until potatoes are tender and easily pierced with a fork about 1 hour.

Skillet Enchiladas

Ingredients

2 pounds ground beef, divided
1 small onion, chopped
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 (10 ounce) can enchilada sauce
1/2 cup milk
1 (4 ounce) can chopped green chilies
3/4 cup water
8 (8 inch) flour tortillas
2 1/2 cups shredded Cheddar cheese

Directions

In a large skillet, cook 1 pound of ground beef and onion over medium heat until no longer pink; drain. Stir in the soup, enchilada sauce, milk and chilies. Bring to a boil. Reduce heat; simmer, uncovered, for 20 minutes, stirring occasionally.

Meanwhile, in another skillet, cook remaining beef over medium heat until no longer pink; drain. Stir in the water and taco seasoning. Bring to a boil. Reduce heat; simmer for 5 minutes, stirring occasionally.

Place about 1/4 cup taco-seasoned beef down the center of each tortilla; top with 1/4 cup cheese. Roll up and place seam side down over meat sauce in skillet. Sprinkle with remaining cheese. Cover and cook for 1-2 minutes or until cheese is melted.

Delicious Spinach and Turkey Lasagna

Ingredients

9 whole-wheat lasagna noodles
1 teaspoon olive oil
1/2 cup chopped onion
1 pound ground turkey breast
3 cups tomato sauce
1/2 cup sliced fresh mushrooms
3 tablespoons Italian seasoning
1/4 teaspoon ground black pepper
1/4 teaspoon garlic powder
6 cups chopped fresh spinach
2 cups fat-free ricotta cheese
1/4 teaspoon ground nutmeg
2 cups shredded mozzarella cheese

Directions

Preheat an oven to 375 degrees F (190 degrees C).

Bring a large pot of lightly salted water to a boil. Cook lasagna noodles in boiling water for 8 to 10 minutes. Drain noodles, and rinse with cold water.

Heat the olive oil in a skillet over medium heat. Stir in the onion; cook and stir until the onion has softened and turned translucent, about 2 minutes. Add ground turkey and cook 5 to 7 minutes more, stirring to break up any large chunks of meat. Stir in tomato sauce, mushrooms, Italian seasoning, black pepper, and garlic powder. Simmer for 2 minutes and season to taste.

Combine spinach, ricotta, and nutmeg in a large bowl.

To assemble, arrange 3 noodles lengthwise in the bottom of a greased 9x13 inch baking dish. Spread with 1/3 the ricotta mixture, 1/3 of the turkey mixture, and 1/3 of the mozzarella. Repeat layers, ending with remaining mozzarella. Bake in preheated oven for 25 minutes. Cool for 5 minutes before serving.

Vegetable Stuffed Cannelloni

Ingredients

- 8 cannelloni noodles
- 5 cloves garlic, minced
- 5 shallots, chopped
- 2 tablespoons olive oil
- 1 cup dry sherry
- 2 cups heavy whipping cream
- salt and pepper to taste
- 1 onion, chopped
- 1 cup fresh sliced mushrooms
- 1 zucchini, chopped
- 1 small eggplant, diced
- 2 roasted red bell peppers, diced
- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- 3/4 cup ricotta cheese
- 1 cup grated Parmesan cheese

Directions

In a large pot of salted water, parboil cannelloni. (Parboiling is partially cooking the noodles in boiling water; they will finish cooking when baked.)

Meanwhile, cook 2 cloves garlic and 2 shallots in 1 tablespoon olive oil in a medium saucepan over medium heat for 30 seconds. Pour in sherry, raise heat to high, and reduce liquid by half. Stir in cream, and reduce until there is about 1 1/2 cups liquid. Remove from heat, and season with salt and pepper to taste. Set cream sauce aside.

In a large skillet, heat one tablespoon olive oil over medium heat. Cook onion, 3 shallots, 3 cloves garlic, mushrooms, zucchini, and eggplant in olive oil until all vegetables are tender. Transfer to a large bowl. Stir in red peppers, basil, oregano, ricotta, and Parmesan cheese. Season to taste with salt and pepper. Set filling aside.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9x13 inch baking dish. Stuff vegetable/cheese filling into cannelloni. Place in prepared baking dish, and cover with cream sauce.

Bake in preheated oven for 25 minutes.

Mushroom Bacon Burgers

Ingredients

1 pound ground beef
1 (4 ounce) can mushroom stems and pieces, drained
4 bacon strips, cooked and crumbled
2 tablespoons diced green onions
1 teaspoon Worcestershire sauce
1 teaspoon soy sauce
1/2 teaspoon salt
4 hamburger buns
tomato slices

Directions

In a bowl, combine the first seven ingredients; mix well. Shape into four to five patties. Grill over medium-hot coals or fry in a skillet for 10-12 minutes or until no longer pink, turning once. Serve on buns with tomato if desired.

Easy Vegetarian Stroganoff

Ingredients

- 1 (12 ounce) package textured vegetable protein
- 2 (10.75 ounce) cans condensed cream of mushroom soup
- 1 (6 ounce) can sliced mushrooms, drained
- 2 tablespoons minced onion
- 1 tablespoon garlic powder
- 1 tablespoon seasoning salt
- 2 1/2 cups water
- 1 cup rolled oats
- 1 tablespoon olive oil

Directions

In a large, heavy skillet over medium heat combine textured vegetable protein, mushroom soup, mushrooms, onion, garlic powder, seasoning salt, water, oats and olive oil. Stir until ingredients are well mixed, oats are moist and soup is dissolved. Reduce heat to low and simmer until thickened, about 10 minutes.

Shrimp and Andouille Sausage with Mustard

Ingredients

1 (12 ounce) package angel hair pasta
1/2 pound andouille sausage, sliced
3/4 pound medium shrimp, peeled and deveined
4 tablespoons chopped green onions
1/2 cup sliced fresh mushrooms
1 1/2 tablespoons finely chopped fresh garlic
1/2 cup white wine
2 cups heavy cream
1 1/2 tablespoons coarse grained prepared mustard
1 teaspoon Worcestershire sauce
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add angel hair pasta, and cook for 5 to 6 minutes or until al dente. Drain, and set aside.

Place sausage in a large, heavy skillet over medium heat. Cook and stir until evenly browned; drain. Mix in shrimp, green onions, mushrooms, and garlic. Cook about 1 minute, until shrimp are opaque. Remove mixture from skillet, and set aside.

Pour wine into the skillet, and scrape up browned bits. Cook until reduced by about 1/2. Mix in heavy cream, and continue cooking until reduced by about 1/3. Stir in mustard and Worcestershire sauce. Season with salt and pepper.

Return sausage mixture to the skillet, and blend into the wine mixture. Cook and stir until heated through. Serve over angel hair pasta.

Easy Beef Stroganoff

Ingredients

1 (12 ounce) package egg noodles, cooked and drained
6 ounces fresh mushrooms, sliced
1 onion, chopped
1/4 cup butter
2 pounds lean ground beef
4 tablespoons all-purpose flour
2 cups beef broth
1 cup sour cream
salt and black pepper to taste

Directions

Bring a large pot of water to a boil. Cook egg noodles in boiling water until done, about 8 minutes. Drain.

Meanwhile, prepare the sauce. In a large skillet, cook mushrooms and onions in 2 tablespoons of butter over medium heat until soft; remove from pan.

Using the same pan, melt remaining butter. Cook ground beef in melted butter until browned. Mix in flour. Stir in beef broth, and cook until slightly thickened. Add mushroom and onion mixture; stir in sour cream. Season to taste with salt and pepper. Continue cooking until sauce is hot, but not boiling. Serve sauce over egg noodles.

Philly Cheesesteak Skillet Meal

Ingredients

2 cups uncooked elbow macaroni
1 pound lean ground beef
1 medium onion, chopped
2 green bell pepper, seeded and chopped
salt and pepper to taste
1 (8 ounce) package processed cheese food, cubed
1 (10.75 ounce) can condensed cream of mushroom soup
1/4 cup milk, or as needed

Directions

Bring a pot of lightly salted water to a boil. Add the macaroni, and cook until tender, about 8 minutes. Drain.

Meanwhile, place the ground beef and onion into a large skillet, and cook, stirring to crumble, until meat is no longer pink, and onion is tender. Just before the beef is done, add the bell peppers, and cook until tender, but still green. Season with salt and pepper. Stir in the cheese food, condensed soup and milk to make a thick sauce.

Remove from the heat, and stir in the macaroni noodles. Serve and enjoy!

Angela's Alfredo Ham

Ingredients

8 ounces fresh tortellini pasta
1 slice ham
16 ounces frozen green peas
8 ounces fresh mushrooms, sliced
1 1/2 (16 ounce) jars Alfredo-style
pasta sauce

Directions

To Cook Tortellini: Add pasta to a large pot of boiling salted water. Let cook for 8 to 10 minutes or until al dente. Drain and set aside.

Heat a skillet to medium heat. Add the ham, peas and mushrooms and toss together until heated through. Add sauce and reserved tortellini and stir all together. Let all simmer for 3 to 5 minutes and serve.

Asparagus Mushroom Casserole

Ingredients

4 cups sliced fresh mushrooms
1 cup chopped onion
4 tablespoons butter or stick margarine, divided
2 tablespoons all-purpose flour
1 teaspoon chicken bouillon granules
1/2 teaspoon salt
1/8 teaspoon ground nutmeg
1/8 teaspoon pepper
1 cup 2% milk
1 (12 ounce) package frozen cut asparagus, thawed and drained
1/4 cup diced pimientos
1 1/2 teaspoons lemon juice
3/4 cup soft bread crumbs

Directions

In a nonstick skillet, cook mushrooms and onion in 3 tablespoons butter until tender. Remove vegetables with a slotted spoon and set aside. Stir the flour, bouillon, salt, nutmeg and pepper into drippings until smooth. Gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in asparagus, pimientos, lemon juice and the mushroom mixture.

Pour into a 1-1/2-qt. baking dish coated with nonstick cooking spray. Melt remaining butter; toss with bread crumbs. Sprinkle over top. Bake, uncovered, at 350 degrees F for 35-40 minutes or until heated through.

Easy Chicken Marsala

Ingredients

4 skinless, boneless chicken breast halves
1/4 cup chopped green onion
1 cup sliced fresh mushrooms
1/3 cup Marsala wine
salt and pepper to taste
1/3 cup heavy cream
1/8 cup milk

Directions

Saute chicken in a large skillet for 15 to 20 minutes, or until cooked through and juices run clear.

Add green onion and mushrooms and saute until soft, then add Marsala wine and bring to a boil.

Boil for 2 to 4 minutes, seasoning with salt and pepper to taste. Stir in cream and milk and simmer until heated through, about 5 minutes.

Beef Stroganoff III

Ingredients

2 pounds beef chuck roast
1/2 teaspoon salt
1/2 teaspoon ground black pepper
4 ounces butter
4 green onions, sliced (white parts only)
4 tablespoons all-purpose flour
1 (10.5 ounce) can condensed beef broth
1 teaspoon prepared mustard
1 (6 ounce) can sliced mushrooms, drained
1/3 cup sour cream
1/3 cup white wine
salt to taste
ground black pepper to taste

Directions

Remove any fat and gristle from the roast and cut into strips 1/2 inch thick by 2 inches long. Season with 1/2 teaspoon of both salt and pepper.

In a large skillet over medium heat, melt the butter and brown the beef strips quickly, then push the beef strips off to one side. Add the onions and cook slowly for 3 to 5 minutes, then push to the side with the beef strips.

Stir the flour into the juices on the empty side of the pan. Pour in beef broth and bring to a boil, stirring constantly. Lower the heat and stir in mustard. Cover and simmer for 1 hour or until the meat is tender.

Five minutes before serving, stir in the mushrooms, sour cream, and white wine. Heat briefly then salt and pepper to taste.

Shrimp Cognac and Baked Cheese Grits

Ingredients

6 cups water
3/4 teaspoon salt
2 cups yellow grits
1 3/4 teaspoons salt
1/2 teaspoon ground black pepper
1/2 cup unsalted butter
2 tablespoons minced garlic
1 (8 ounce) package shredded Cheddar cheese
3 eggs
1 cup whole milk

1/4 cup clarified butter
2 tablespoons minced garlic
1 leek, halved and cut into 1/4-inch pieces
2 ounces fresh morel mushrooms, chopped
3 ounces fresh oyster mushrooms, chopped
3 ounces fresh chanterelle mushrooms, chopped
2 tomatoes, peeled, seeded, and chopped
1 tablespoon Creole seasoning
1/2 cup cognac
1/2 cup shrimp stock
1/3 cup veal stock
1 pound peeled and deveined gulf shrimp
2 tablespoons chopped fresh thyme
3 tablespoons unsalted butter
salt and black pepper to taste

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking dish.

Bring the water and 3/4 teaspoon of salt to a boil in a large pot. Whisk in the grits and return to a boil. Reduce heat to low, and cook, stirring frequently until the grits are tender and very thick, about 30 minutes. Remove from the heat, and stir in 1 3/4 teaspoons of salt and 1/2 teaspoon of pepper, 1/2 cup butter, 2 tablespoons garlic, and the Cheddar cheese until the cheese has melted. Beat the eggs in a bowl with the milk until smooth, then stir into the grits until evenly combined. Pour into the prepared baking dish.

Bake in the preheated oven until the grits are hot in the center, and the top is golden brown, about 1 hour.

Meanwhile, melt the clarified butter in a skillet over medium heat. Stir in 2 tablespoons of garlic, and cook until golden, about 2 minutes. Add the leeks, and cook 1 minute more. Stir in the morel mushrooms, oyster mushrooms, chanterelle mushrooms, tomatoes, and Creole seasoning; cook and stir until the mushrooms begin to release their liquid, about 3 minutes. Pour in the cognac and simmer 2 minutes before pouring in the shrimp stock and veal stock. Return to a simmer, and cook until the liquid has reduced by half. Stir in the shrimp, thyme, and 3 tablespoons of butter. Cook and stir over low heat until the shrimp is no longer translucent, about 4 minutes; season to taste with salt and pepper.

Serve the shrimp and mushroom sauce alongside the baked grits.

Maria's Chicken and Dumplings

Ingredients

4 skinless, boneless chicken breast halves
3 large carrots
4 large potatoes
1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
2 1/2 cups rotini pasta
2 (10 ounce) cans refrigerated biscuit dough

Directions

Boil chicken in a large pot until completely cooked through and no longer pink inside, about 15 to 25 minutes.

While chicken is cooking, wash and peel carrots and potatoes and cut into bite size pieces. When chicken is cooked, remove from water and place carrots and potatoes in water to boil. Stir in cream of chicken soup and cream of mushroom soup and simmer all together.

Let chicken cool, then cut into cubes. When potatoes become soft/tender, add pasta and cubed chicken to pot. When pasta is tender (after 8 to 10 minutes), add biscuits/dumplings by pulling dough into chunks and dropping into the pot (Note: Each biscuit should equal 3 dumplings). Simmer all together for 10 to 15 minutes, or until biscuits are cooked and fluffy inside.

Sausage and Mushroom Calzones

Ingredients

1 pound Bob Evans® Italian Sausage Roll
1 (1 pound) loaf frozen bread dough, thawed
1/2 cup pizza sauce
1 (4 ounce) jar sliced mushrooms, drained
1/2 cup grated mozzarella cheese

Directions

In skillet, crumble and brown sausage over medium heat until cooked. Set aside. Roll out dough on lightly floured surface to 12 inch to 14 inch rectangle. Cut into 4 pieces. Top half of each rectangle with sauce, sausage, mushrooms and cheese. Fold dough over to enclose. Crimp around edges with a fork. Place on lightly greased baking sheet. Bake at 350 degrees F for 20-25 minutes or until golden brown.

Ingredients

8 ounces dry spaghetti
1/2 small onion, chopped
1/4 cup chopped pimientos
1/4 cup chopped green bell pepper
1/2 cup shredded Cheddar cheese
2 cups leftover roast turkey, pulled into bite-sized pieces
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup chicken broth
1/2 teaspoon salt
1/8 teaspoon black pepper
1/2 cup shredded Cheddar cheese

Directions

Preheat an oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Break spaghetti into 2-inch pieces. Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the spaghetti, and return to a boil. Cook the spaghetti uncovered, stirring occasionally, until it has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink.

Combine onion, pimiento, and green pepper with cooked spaghetti, 1/2 cup Cheddar cheese, turkey meat, mushroom soup, chicken broth, salt, and pepper in a large bowl. Mix lightly and spread the mixture in the baking dish and top with 1/2 cup shredded Cheddar cheese.

Bake, uncovered, in oven for 45 minutes until the casserole is bubbling and cheese topping is melted and browned.

Cheesy Chicken Tetrazzini

Ingredients

2 tablespoons butter
1 1/2 pounds boneless, skinless chicken breasts, cut in 1-inch strips
1 1/2 cups sliced fresh mushrooms
1 small red bell pepper, cut into strips
1/2 cup sliced green onions
1/4 cup all-purpose flour
1 3/4 cups chicken broth
1 cup light cream
2 tablespoons dry sherry
1/2 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon dried thyme, crushed
1 (8 ounce) package rotelle pasta
1/4 cup grated Parmesan cheese
2 tablespoons chopped fresh parsley
1 cup shredded Jarlsberg cheese

Directions

Preheat oven to 325 degrees F (165 degrees C).

Heat butter in a large skillet over medium heat. Stir in chicken pieces, and cook to brown. Stir in mushrooms, and brown. Add red pepper and green onion, and cook several minutes, stirring constantly. Stir in flour, and cook several minutes, stirring until well blended. Gradually stir in chicken broth, cream, and sherry; cook, stirring, until smooth and thickened. Season with salt, pepper, and thyme.

Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta, and cook until just tender, about 8 minutes; drain.

Toss chicken mixture with pasta, Parmesan cheese, and parsley. Spoon into a 1 1/2-quart baking dish.

Bake in a preheated oven for 35 minutes. Remove, top with Jarlsberg cheese, and return to oven; bake until cheese is melted.

Cajun Ponchartrain Sauce

Ingredients

1/4 cup butter
8 fresh mushrooms, sliced
8 medium shrimp - peeled and deveined
1/4 cup whipping cream
garlic powder to taste
black pepper to taste
2 teaspoons Madeira wine

Directions

In a medium saucepan, saute mushrooms in 1 teaspoon butter until tender. Stir in shrimp, and cook until pink. Transfer to a bowl.

In the same saucepan, melt the remaining 2 teaspoons butter. Slowly mix in cream. Stir in the shrimp and mushroom mixture, and season to taste with garlic powder and black pepper. Simmer over very low heat until thick. Just before serving, stir in wine.

Spinach Spirals with Mushroom Sauce

Ingredients

3/4 pound fresh mushrooms, sliced
1/4 cup butter or margarine
3 tablespoons all-purpose flour
1 cup chicken broth
1 cup half-and-half cream
2 tablespoons sherry or additional chicken broth
1 teaspoon Dijon mustard
1/2 teaspoon lemon juice
SPINACH ROLL:
1/2 cup dry bread crumbs
3 (10 ounce) packages frozen chopped spinach, thawed and squeezed dry
6 tablespoons butter or margarine, melted
1/4 teaspoon salt
1/8 teaspoon pepper
1/8 teaspoon ground nutmeg
4 eggs, separated
1/4 cup grated Parmesan cheese

Directions

In a large skillet, saute mushrooms in butter for 2-3 minutes. Stir in flour until blended; cook 2-3 minutes longer or until liquid is absorbed. Gradually stir in broth and cream. Bring to a boil. Remove from the heat; stir in the sherry or additional broth, mustard and lemon juice. Cool for 15 minutes.

Grease and line a 15-in.x 10-in. x 1-in. baking pan with parchment paper; grease the paper. Sprinkle with bread crumbs; set aside. In a large bowl, combine spinach, butter, salt, pepper, nutmeg and egg yolks. In a small mixing bowl, beat egg whites on high speed until stiff peaks form. Gradually fold into spinach mixture. Gently spoon over bread crumbs; press down lightly. Sprinkle with Parmesan cheese.

Bake at 350 degrees F for 12-15 minutes or until center springs back when lightly touched. Cover with a piece of greased foil; immediately invert pan onto foil. Gently peel away parchment paper. Spread 1 cup mushroom sauce over spinach mixture to within 1 in. of edges. Roll up jelly-roll style, starting with a short side and peeling foil away while rolling. Cut into slices. Reheat remaining mushroom sauce; serve with spinach spirals.

Jennie's Heavenly Slow Cooker Chicken

Ingredients

2 tablespoons butter
1 (.7 ounce) package dry Italian-style salad dressing mix
1 (10.75 ounce) can condensed golden mushroom soup
1 (8 ounce) container chive and onion cream cheese
1/2 cup dry white wine
4 skinless, boneless chicken breast halves

Directions

Melt the butter in a saucepan over medium heat, and stir in the salad dressing mix, mushroom soup, cream cheese, and wine until the sauce mixture is hot, smooth and well combined. Place the chicken breasts into the bottom of a slow cooker, and pour the sauce mixture over the chicken. Cover and cook on Low setting until chicken is tender, about 4 hours.

Saucy Chicken Squares

Ingredients

- 2 cups soft bread crumbs
- 2 cups chicken broth
- 4 eggs, lightly beaten
- 1 celery rib, chopped
- 1 (4 ounce) jar diced pimientos, drained
- 2 tablespoons finely chopped onion
- 1/2 teaspoon salt
- 1/4 teaspoon poultry seasoning
- 3 cups cubed cooked chicken
- 1 cup cooked rice
- 1 cup sliced fresh mushrooms
- 1/3 cup butter or margarine
- 3 tablespoons all-purpose flour
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 1/2 cups milk

Directions

In a bowl, combine bread crumbs, broth, eggs, celery, pimientos, onion, salt and poultry seasoning. add the chicken and rice; mix well. Transfer to a greased 8-in. square baking dish. Bake, uncovered, at 350 degrees F for 55-65 minutes or until bubbly and golden brown.

Meanwhile, in a saucepan, saute mushrooms in butter. Stir in the flour, salt and pepper until blended. Gradually add the milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Cut chicken casserole into squares and serve with mushroom sauce.

Byrdhouse Spinach Soup

Ingredients

1/4 cup butter
1/4 cup flour
1 (8 ounce) package sliced mushrooms
1/2 cup dry sherry
1 (14.5 ounce) can chicken broth
1 quart milk
2 bunches fresh spinach, cleaned and chopped
4 green onions, chopped
1/2 teaspoon ground nutmeg
salt and pepper to taste
8 ounces cooked small shrimp

Directions

Melt butter in a large saucepan over medium heat. Whisk in flour, and cook until the mixture turns a darker yellow color, about 5 minutes. Stir in the mushrooms, and cook for 2 minutes.

Whisk in the sherry, chicken broth, and milk, then add the spinach, green onion, nutmeg, salt, and pepper. Bring to a boil over high heat, whisking constantly, then reduce heat to medium low, and simmer until the spinach is tender, 15 to 20 minutes. Garnish with shrimp to serve.

Pasta alla Carbonara

Ingredients

1 tablespoon vegetable oil
1 pound white onions, chopped
1 1/2 pounds fresh mushrooms,
sliced
1 tablespoon butter
2 pounds bacon
8 eggs
1 cup heavy whipping cream
2/3 cup grated Parmesan cheese
2 pounds uncooked pasta
2/3 cup chopped parsley
1/4 teaspoon crushed red pepper
flakes

Directions

Heat oil in a large skillet over medium heat. Saute onions in oil until tender. Drain on paper towels.

Using the same pan, cook mushrooms in butter over medium heat. Stir in onions and bacon; reduce heat to low, and cook until bacon browns. In a medium bowl, beat together eggs, cream, and cheese; mix into bacon mixture. Cook, stirring, until the sauce begins to thicken. Remove from heat.

Meanwhile, cook pasta in a large pot of boiling water until done. Drain. Toss hot noodles with sauce, parsley and red pepper flakes.

Garlic Creamed Chicken

Ingredients

2 pounds skinless, boneless
chicken breast halves - cut into
strips
1 (10.75 ounce) can condensed
cream of mushroom soup
1 cup sour cream
1/2 (8 ounce) package cream
cheese, softened
2 cloves garlic, minced

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place chicken in an ungreased 9x13 inch baking dish. In a medium bowl combine the soup, sour cream, cream cheese and garlic. Mix well and pour mixture over chicken.

Bake uncovered in preheated oven for 1 hour.

Beef/Mushroom Pockets

Ingredients

1 (16 ounce) package hot roll mix
1 pound ground beef
1 (10.75 ounce) can cream of mushroom soup
1 (4 ounce) can mushroom pieces, drained
1 small onion, chopped
1 tablespoon Worcestershire sauce
1 cup shredded Cheddar cheese
1 egg
2 tablespoons water

Directions

Prepare roll mix according to package directions for pizza crust. While dough rises, brown meat in a skillet. Drain excess fat. Stir in the soup, mushrooms, onion and Worcestershire sauce. Remove from heat.

Divide the dough into eight pieces. Form each piece into a ball. On a lightly floured surface, roll each ball into an 8-in. circle. Place circles on 2 lightly greased baking sheets. Divide meat mixture over eight circles. Top with cheese. Moisten edges of dough and fold in half. Press edges firmly together with a fork. Prick top of dough. Beat egg and water; brush over each pocket. Bake at 400 degrees F for about 20 minutes.

Chicken and Artichoke Minestrone

Ingredients

1 cup uncooked orzo pasta
2 tablespoons olive oil
1 onion, chopped
4 cloves garlic, chopped
2 quarts chicken broth
1/2 cup dry sherry
1 (11 ounce) can whole kernel corn, undrained
1 (15 ounce) can artichoke hearts, drained
4 cups cooked chicken meat
10 large fresh mushrooms, quartered
1/2 teaspoon salt
1/2 teaspoon freshly ground black pepper
3/4 teaspoon crushed red pepper flakes
1 (10 ounce) package frozen spinach
1 (14.5 ounce) can diced tomatoes, drained

Directions

Bring a large pot of lightly salted water to a boil. Add orzo pasta and cook for 10 minutes or until al dente; drain.

In a large saucepan over medium heat, heat the olive oil and saute the onion and garlic until tender. Pour in the chicken broth and sherry, and mix in corn with liquid, artichokes, cooked chicken, and mushrooms. Season with salt, pepper, and red pepper. Cook and stir until heated through, about 10 minutes.

Mix the spinach, tomatoes, and cooked orzo into the saucepan. Continue to cook and stir about 10 minutes, until blended and heated through.

Sausage Rice Casserole

Ingredients

2 (7.2 ounce) packages RICE-A-
RONI® Rice Pilaf
2 pounds bulk pork sausage
6 celery ribs, chopped
4 medium carrots, chopped
1 (10.75 ounce) can condensed
cream of chicken soup, undiluted
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
2 teaspoons onion powder
1/2 teaspoon garlic powder
1/4 teaspoon pepper

Directions

Prepare rice mixes according to package directions. Meanwhile, in a large skillet, cook the sausage, celery and carrots over medium heat until meat is no longer pink; drain. In a large bowl, combine the sausage mixture, rice mixture and the remaining ingredients. Transfer to two greased 11-in. x 7-in. x 2-in. baking dishes.

Cover and bake one casserole at 350 degrees F for 40-45 minutes or until the vegetables are tender. Cover and freeze remaining casserole for up to 3 months.

To use frozen casserole: Thaw in the refrigerator. Let stand at room temperature for 30 minutes. Bake as directed.

Tater Tot Casserole IV

Ingredients

1 pound lean ground beef
1 pound fresh, ground pork
sausage
1 small onion, chopped
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (14.5 ounce) can French-style
green beans, drained
1 (32 ounce) package tater tots,
thawed
salt to taste

Directions

Saute onion in a large skillet until soft; add beef and sausage and cook until browned. Drain set aside.

Preheat oven to 350 degrees F (175 degrees C).

Spread soup and beans in the bottom of a 9x13 inch baking dish. Slowly add meat mixture, then top with tater tots and season with salt to taste.

Bake at 350 degrees F (175 degrees C) for 30 to 45 minutes, or until casserole is cooked through.

A Hearty Green Bean and Sausage Casserole

Ingredients

1 (16 ounce) package pork sausage
2 (10.75 ounce) cans condensed cream of mushroom soup
1 cup milk
1 tablespoon soy sauce
1 clove garlic, minced
ground black pepper to taste
2 (16 ounce) packages frozen cut green beans
1 (2.8 ounce) can French-fried onions

Directions

Crumble the pork sausage into a large skillet over medium-high heat. Cook and stir until evenly browned. Drain grease, and set aside.

Preheat the oven to 350 degrees F (175 degrees C). Coat a 9x13 inch baking dish with nonstick cooking spray.

In a large bowl, stir together the cream of mushroom soup, milk, soy sauce, garlic, and pepper. Mix in the sausage, then add the green beans, and stir until evenly coated. Pour half of the mixture into the prepared baking dish. Top with half of the fried onions. Spread remaining green bean mixture over the onions.

Bake for 30 minutes in the preheated oven. Remove from the oven, and sprinkle the rest of the fried onions over the top. Return to the oven for 5 to 10 more minutes, or until the onions are toasty, and green beans are cooked to your desired doneness. Let rest 5 minutes before serving.

Magic Chicken

Ingredients

2 skinless, boneless chicken
breast halves
1 cup red cooking wine
1 (4 ounce) can sliced
mushrooms, drained
1 (6.5 ounce) jar marinated
artichoke hearts, undrained

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Poke holes in both sides of the chicken breasts using a fork, and lay them in a baking dish. Pour the cooking wine over. Cover with artichokes and the artichoke marinade. Sprinkle mushrooms over.

Bake for 35 minutes in the preheated oven, or until chicken is no longer pink, and the juices run clear.

Easy Mexi-Cheese Dip

Ingredients

1/2 (2 pound) loaf cubed
processed cheese food
1 (10.75 ounce) can condensed
golden mushroom soup
1 (14.5 ounce) can diced tomatoes
with green chile peppers

Directions

Place cheese food in a microwave-safe dish. Stir in the soup and tomatoes.

Cover the dish and microwave on high for 2 minutes. Remove the dish from the microwave and stir well. Continue cooking in 1 to 2 minute increments, stirring between sessions until the cheese has melted. Serve hot or cold.

Asparagus Casserole I

Ingredients

1 pound fresh asparagus
5 hard cooked eggs, chopped
2 cups diced ham
1/4 cup chopped onion
1/4 cup chopped green bell pepper
1/3 cup shredded Cheddar cheese
2 tablespoons tapioca
2 tablespoons chopped fresh parsley
1 tablespoon lemon juice
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup evaporated milk

Directions

Preheat oven to 375 degrees F (190 degrees C).

Trim asparagus and cut into 3/4 inch pieces; blanch in microwave for 2 to 3 minutes and drain.

Place asparagus, ham and eggs in a lightly greased 9x13 inch baking dish. In a large bowl combine the onion, bell pepper, cheese, tapioca, parsley, lemon juice, soup and milk; mix well. Pour mixture into baking dish and stir together with asparagus, ham and eggs.

Bake at 375 degrees F (190 degrees C) for 25 to 35 minutes or until cooked through. Let stand 5 minutes before serving.

Plum and Ginger Chicken

Ingredients

1 cup uncooked long grain white rice
2 cups water
2/3 cup plum sauce
1/2 cup light corn syrup
2 tablespoons soy sauce
2 cloves garlic, minced
4 packets chicken bouillon granules
2 tablespoons vegetable oil
4 skinless, boneless chicken breast halves - cut into bite-size pieces
4 tablespoons cornstarch
3/4 teaspoon minced fresh ginger root
2 cups snow peas, trimmed
1 cup sliced fresh mushrooms

Directions

Bring the rice and water to a boil in a pot. Cover, reduce heat to low, and simmer 20 minutes.

Mix the plum sauce, corn syrup, soy sauce, garlic, and bouillon in a small bowl.

Heat oil in a skillet over medium heat. Coat the chicken in cornstarch, and cook 5 minutes in the skillet, or until juices run clear. Mix in ginger, snow peas, and mushrooms, and continue cooking until tender. Stir in the plum sauce mixture. Cook until heated through.

Spaghetti with Broccoli and Mushrooms

Ingredients

1 pound uncooked spaghetti
2 (10 ounce) packages frozen
chopped broccoli
2 (4.5 ounce) cans sliced
mushrooms, drained
1/2 cup butter
1 tablespoon salt
2 teaspoons ground black pepper
1 cup grated Parmesan cheese
2 teaspoons lemon juice
1 teaspoon garlic powder
1 teaspoon dried basil

Directions

Bring a large pot of salted water to boil, add spaghetti and bring the water back to a rolling boil. Cook pasta until al dente; drain well.

Combine broccoli, mushrooms, butter, salt, pepper, Parmesan cheese, lemon juice, garlic powder and basil in a large saucepan. Heat the mixture over a low heat, stirring often, until the mushrooms and broccoli are hot.

Place the spaghetti and the hot mixture in a large serving dish, toss lightly before serving.

Quick Oyakodon

Ingredients

1 cup uncooked short-grain white rice
2 cups water

1 cup chicken stock
1/4 cup soy sauce
2 tablespoons brown sugar

1/2 onion, thinly sliced
1/2 cup shiitake mushrooms, thinly sliced
1 skinless, boneless chicken breast half - cut into strips
4 green onions, cut into 1-inch pieces
2 egg, beaten
6 snow peas, thinly sliced

Directions

Bring the rice and water to a boil in a saucepan; reduce heat to medium-low, cover, and simmer until the rice is tender and the liquid has been absorbed, 20 to 25 minutes.

Bring the chicken stock to a boil in a small saucepan. Stir in the soy sauce and brown sugar until the sugar has dissolved. Reduce heat to low; keep warm.

Heat several tablespoons of the chicken sauce in a skillet over medium heat. Cook and stir the onion and shiitake mushrooms in the sauce until the onion has softened, about 3 minutes. Add the chicken, green onions, and a few more tablespoons of the sauce; continue cooking until the chicken is no longer pink in the center, about 5 minutes more. Spread the chicken mixture evenly over the skillet; pour the beaten egg ovetop. Reduce heat to medium-low and sprinkle with the snow peas. Cook and stir until the egg has firmed and is no longer runny, about 3 minutes.

Divide the rice between two bowls and spoon the egg mixture evenly ovetop. Pour additional chicken sauce over the rice to serve.

Allie's Mushroom Pizza

Ingredients

1 (12 inch) pre-baked pizza crust
3 tablespoons olive oil
1 teaspoon sesame oil
1 cup fresh spinach, rinsed and dried
8 ounces shredded mozzarella cheese
1 cup sliced fresh mushrooms

Directions

Preheat oven to 350 degrees F (175 degrees C). Place pizza crust on baking sheet.

In a small bowl, mix together olive oil and sesame oil. Brush onto pre-baked pizza crust, covering entire surface. Stack the spinach leaves, then cut lengthwise into 1/2 inch strips; scatter evenly over crust. Cover pizza with shredded mozzarella, and top with sliced mushrooms.

Bake in preheated oven for 8 to 10 minutes, or until cheese is melted and edges are crisp.

Carrie's Artichoke and Sun-dried Tomato Pasta

Ingredients

1 (8 ounce) package fresh fettuccine
4 tablespoons butter
3 cloves garlic, crushed
1 (8 ounce) package sliced mushrooms
1/2 medium onion, chopped
10 ounces marinated artichoke hearts
2/3 (8 ounce) jar sun-dried tomatoes, packed in oil
1 (2 ounce) can sliced black olives, drained
1 teaspoon black pepper
1 ripe tomato, chopped
2 tablespoons lemon juice
1 cup dry white wine
1 cup Parmesan cheese

Directions

Cook pasta in boiling water until done. Drain.

Melt butter over medium heat in a large saucepan. Sauté onions, mushrooms, and garlic until tender. Stir in sun-dried tomatoes, olives, artichoke hearts, wine, and lemon juice. Bring to a boil; cook until liquid is reduced by a third, about 4 minutes.

Toss pasta with sauce. Top with tomatoes and cheese, add pepper to taste, and serve.

Simple Beef Stroganoff

Ingredients

1 (8 ounce) package egg noodles
1 pound ground beef
1 (10.75 ounce) can fat free
condensed cream of mushroom
soup
1 tablespoon garlic powder
1/2 cup sour cream
salt and pepper to taste

Directions

Prepare the egg noodles according to package directions and set aside.

In a separate large skillet over medium heat, saute the ground beef over medium heat for 5 to 10 minutes, or until browned. Drain the fat and add the soup and garlic powder. Simmer for 10 minutes, stirring occasionally.

Remove from heat and combine the meat mixture with the egg noodles. Add the sour cream, stirring well, and season with salt and pepper to taste.

Cheesy Sausage Zucchini Casserole

Ingredients

1/2 cup uncooked white rice
1 cup water
1 pound pork sausage
1/4 cup chopped onion
1 cup diced fresh tomato
4 cups cubed zucchini squash
2 (4 ounce) cans sliced mushrooms, drained
1 (8 ounce) package processed cheese food, cubed
1 pinch dried oregano
salt and pepper to taste

Directions

Combine the rice and water in a small saucepan, and bring to a boil. Reduce heat to low, and simmer for about 20 minutes, or until tender. Remove from heat, and set aside.

Preheat the oven to 325 degrees F (165 degrees C).

Cook sausage and onion in a large skillet over medium heat, stirring until evenly browned. Drain excess grease. Stir in zucchini and tomatoes, and cook until tender. Stir in rice, mushrooms, and cheese. Season with oregano, salt, and pepper. Spread into a 9x13 inch baking dish, or a 2 quart casserole dish.

Bake, uncovered, for 1 hour in the preheated oven, or until lightly browned and bubbly.

Five Hour Stew

Ingredients

2 pounds cubed beef chuck roast
4 carrots, chopped
2 onions, sliced into rings
2 tablespoons brown sugar
1/2 cup Burgundy wine
3 tablespoons tapioca
salt to taste
ground black pepper to taste
1 (28 ounce) can crushed tomatoes
1 (8 ounce) can tomato sauce
2 cups canned potatoes
1 (5 ounce) can water chestnuts
2 cups canned mushrooms, drained

Directions

Preheat oven to 250 degrees F (120 degrees C).

Combine the cubed chuck, carrots, onions, brown sugar, wine, tapioca, tomatoes, tomato sauce in a large baking dish. Season with salt and pepper to taste.

Bake at 250 degrees F (120 degrees C) for 4 hours. Remove from oven and add stir in the potatoes, water chestnuts and mushrooms.

Raise oven temperature to 300 degrees F (150 degrees C) for 1 more hour.

Slow Cooker Chicken with Leek Soup Mix

Ingredients

1 onion, chopped
6 skinless, boneless chicken breast halves
1 (1.8 ounce) package dry leek soup mix
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of chicken soup

Directions

Evenly spread onion in the bottom of a slow cooker. Place chicken on top of onion, and sprinkle with dry leek soup mix. Mix the cream of mushroom soup and cream of chicken soup in a bowl, and pour into the slow cooker.

Cover, and cook 7 to 8 hours on Low.

Tomatoed Pork

Ingredients

2 tablespoons canola oil
2 pounds pork shoulder, cut into
1-inch chunks
2 teaspoons salt
2 teaspoons ground black pepper
2 large fresh jalapeno peppers,
stems removed
1/4 cup sliced onion
1 clove garlic, crushed
1 (6 ounce) can mushroom stems
and pieces, drained
1 (12 ounce) can diced tomatoes
1/2 teaspoon ground cumin

Directions

Heat the oil in a large skillet over medium heat. Season the pork with salt and pepper. Add the pork to skillet and stir to coat with oil. Place the jalapeno peppers into the pan and cover; allow to simmer 20 minutes. Uncover and remove the jalapenos from the pan; chop roughly and set aside. Continue cooking the pork, uncovered, until it browns completely and the liquid evaporates, about 10 minutes.

Mix in the onion and garlic; cook and stir about 2 minutes. Add the mushrooms and cook 1 minute more. Pour the tomatoes and chopped jalapenos into the pan and stir through the pork. Season with the cumin. Stir, cover, and reduce heat to low; simmer another 10 minutes.

Gumbo Style Chicken Creole

Ingredients

1/4 cup oil for frying
1/4 cup all-purpose flour
1 green bell pepper, chopped
1 onion, chopped
2 cups cooked, chopped chicken breast meat
1 (14.5 ounce) can diced tomatoes with green chile peppers, with liquid
1 (4.5 ounce) can sliced mushrooms, drained
2 tablespoons chopped fresh parsley
2 teaspoons Worcestershire sauce
3 cloves garlic, minced
1 teaspoon soy sauce
1 teaspoon white sugar
1/2 teaspoon salt
1/2 teaspoon ground black pepper
3 dashes hot sauce

Directions

Heat oil in a large skillet over high heat. Stir in flour and cook, stirring constantly, for 5 minutes or until mixture is the color of a copper penny. Reduce heat to low and stir in bell pepper and onion. Cook 10 to 15 minutes, or until tender, stirring occasionally.

Add chicken, tomatoes with green chile peppers, mushrooms, parsley, Worcestershire sauce, garlic, soy sauce, sugar, salt, pepper and hot sauce. Stir together, cover and simmer for 20 minutes.

Goldy's Special Salad

Ingredients

10 ounces fresh spinach -
trimmed, washed and dried
1 mango - peeled, seeded and
cubed
1 avocado - peeled, pitted and
diced
1 tomato, cut into wedges
1/2 red onion, julienned
1/2 pound fresh mushrooms,
sliced
2 tablespoons extra virgin olive oil
1/2 cup white wine vinegar
1/2 teaspoon ground black
pepper
1 pinch white sugar

Directions

In a large salad bowl, combine the spinach, mango, avocado, tomato, onion and mushrooms.

Prepare the dressing in a jar by combining the oil, vinegar, pepper and sugar. Seal, shake well, and pour over salad. Toss and serve.

Palmito ao Forno

Ingredients

1 tablespoon butter
2 teaspoons minced garlic
2 cups cream
1 3/4 cups grated Parmesan cheese
1 yellow onion, minced
1 tablespoon olive oil
1 cup sliced fresh mushrooms
1 (7 ounce) can hearts of palm, rinsed, drained, and cut into 1/2-inch pieces
1 (15.25 ounce) can Mexican-style corn, drained
1 cup arugula
1 (15 ounce) can green beans, drained
salt to taste
3/4 cup grated Parmesan cheese

Directions

Preheat oven to 400 degrees F (200 degrees C).

Combine the butter and garlic in a saucepan over medium heat; heat together until the butter melts completely. Add the cream into the butter mixture and simmer 3 to 5 minutes, stirring constantly. Melt 1 3/4 cup Parmesan cheese into the cream mixture. Stir in the onion and remove from heat.

Heat the olive oil in a large skillet over medium heat; cook the mushrooms in the oil until they begin to brown. Stir in the hearts of palm, Mexican-style corn, arugula, and green beans; add to the cream mixture; season with salt; transfer to a large baking dish; top with 3/4 cup Parmesan cheese.

Bake on top rack in the preheated oven until the cheese has browned, 40 to 50 minutes.

Spring Delight Salad

Ingredients

1 red bell pepper, chopped
2 teaspoons vegetable oil
1 head romaine lettuce, torn
1/2 bunch fresh spinach, stems removed and chopped
3 roma (plum) tomatoes, chopped
8 ounces fresh mushrooms, sliced
1 cup alfalfa sprouts
1 cup raspberry vinaigrette salad dressing

Directions

Preheat the oven broiler.

Brush the pepper with the oil, and place on a baking sheet. Broil, turning occasionally, until black splotches appear on all sides. Remove from heat, and wrap tightly in plastic. Set aside for 15 minutes. Remove seeds and pulp, and chop.

In a large bowl, toss together the roasted red pepper, romaine lettuce, spinach, tomatoes, mushrooms, sprouts, and raspberry vinaigrette.

Mushroom Pork Chops

Ingredients

4 pork chops
salt and pepper to taste
1 pinch garlic salt, or to taste
1 onion, chopped
1/2 pound fresh mushrooms,
sliced
1 (10.75 ounce) can condensed
cream of mushroom soup

Directions

Season pork chops with salt, pepper, and garlic salt to taste.

In a large skillet, brown the chops over medium-high heat. Add the onion and mushrooms, and saute for one minute. Pour cream of mushroom soup over chops. Cover skillet, and reduce temperature to medium-low. Simmer 20 to 30 minutes, or until chops are cooked through.

Stuffed Mushrooms with Swiss Cheese

Ingredients

12 large fresh mushrooms
5 tablespoons butter, melted
salt and pepper to taste
1/4 cup butter
1/2 cup chopped onions
1 tablespoon all-purpose flour
1/2 cup heavy cream
1/4 cup chopped fresh parsley
1/2 cup shredded Swiss cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Remove stems from mushrooms. Finely chop stems and set aside. Arrange caps hollow side up in the baking dish. Drizzle with 5 tablespoons melted butter, and salt and pepper to taste.

Melt 1/4 cup butter in a medium saucepan over medium heat. Stir in the mushroom stems and onions, and cook 5 minutes, or until tender. Gradually blend in flour and heavy cream until smooth. Remove from heat. Mix in parsley.

Generously stuff mushroom caps with the mixture. Top with Swiss cheese.

Bake 15 to 20 minutes in the preheated oven, or until lightly browned.

Turkey Potato Casserole

Ingredients

1 pound cooked turkey meat,
shredded
1 onion, chopped
1 (14.5 ounce) can green beans,
drained
1 (10.75 ounce) can condensed
cream of mushroom soup
8 ounces cubed Cheddar cheese
8 ounces shredded Cheddar
cheese
4 cups prepared mashed potatoes

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Place turkey in an even layer on the bottom of a 9x13 inch baking dish. Top with a layer of onion and a layer of green beans so that the turkey is no longer visible. Pour the condensed soup over the onion layer, then sprinkle with shredded cheese. Stir together the cubed cheese and mashed potatoes; spoon over the top of the casserole, and spread to cover.

Bake for 30 to 40 minutes in the preheated oven, until heated through.

Debbie's Ultimate Mushroom Dish

Ingredients

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

Directions

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.

Hot Dip

Ingredients

3 slices bacon
8 ounces sliced fresh mushrooms
1/2 medium onion, chopped
1 clove garlic, minced
2 tablespoons all-purpose flour
1/4 teaspoon salt
1/8 teaspoon ground black pepper
1 (8 ounce) package cream cheese, cut into cubes
2 teaspoons Worcestershire sauce
2 teaspoons soy sauce
1/2 cup sour cream

Directions

Place bacon slices in a large skillet over medium-high heat. Fry until crisp. Remove bacon, crumble and set aside. Drain off all but 2 tablespoons of the bacon drippings.

Add mushrooms, onion and garlic to the bacon drippings, and cook over medium heat, stirring, until tender and most of the liquid has evaporated.

Sprinkle the flour, salt, and pepper over the top, and stir to blend. Mix in cream cheese, Worcestershire sauce, and soy sauce. Reduce heat to low, and stir until cream cheese is melted. Remove from heat. Stir in the sour cream and bacon. Serve warm.

Irish Lassie's Liver and Onions

Ingredients

1 teaspoon olive oil, or more if needed
1 clove garlic, minced
4 large sweet onions (such as Vidalia®), thinly sliced
1 1/2 tablespoons finely chopped green bell pepper (optional)
1 1/2 tablespoons finely chopped red bell pepper (optional)
1/2 cup sliced fresh mushrooms (optional)
salt and black pepper to taste
1/4 cup butter
1 pound calf's liver, skinned, deveined, and sliced
1/4 cup all-purpose flour
2 cups cold water
2 teaspoons beef bouillon granules
1 tablespoon red wine

Directions

Heat the olive oil in a large skillet over medium heat. Stir in the garlic, onion, green bell pepper, red bell pepper, and mushrooms; cook and stir until the onion has softened and turned translucent, about 5 minutes. Season with salt and pepper. Push onion mixture to the side of the skillet, and place the butter in the center of the skillet. Add calf's liver, one slice at a time. Cover and cook until lightly browned, flipping liver slices once, 5 to 6 minutes. Cut liver slices in half.

Whisk together flour, water, and beef bouillon in a bowl until combined. Pour mixture into the skillet; cook and stir until gravy thickens, then add red wine. Cook for 2 more minutes. Remove from heat and serve.

Pronto Pasta Primavera

Ingredients

1 (10.5 ounce) can Campbell's® Condensed Chicken Broth
1/2 cup Prego® Traditional Italian Sauce or Prego® Organic Mushroom or Tomato & Basil Italian Sauce
1 teaspoon dried basil leaves
1/2 teaspoon garlic powder
1 (16 ounce) bag frozen vegetable combination (broccoli, cauliflower, red pepper)
8 ounces spaghetti, cooked and drained

Directions

Heat the broth, Italian sauce, basil, garlic powder and vegetables in a 12-inch skillet over medium-high heat to a boil.

Reduce the heat to low. Cook for 5 minutes or until the vegetables are tender-crisp. Toss with the spaghetti.

Chicken Tortilla Bake

Ingredients

3 cups shredded cooked chicken
2 (4 ounce) cans chopped green chilies
1 cup chicken broth
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 (10.75 ounce) can condensed cream of chicken soup, undiluted
1 small onion, finely chopped
12 corn tortillas
2 cups shredded Cheddar cheese, divided

Directions

In a bowl, combine the chicken, chilies, broth, soups and onion; set aside. Warm tortillas in the microwave according to package directions. Layer half of the tortillas on the bottom of a greased 13-in. x 9-in. x 2-in. baking pan, cutting to fit pan if desired. Top with half of the chicken mixture and half of the cheese. Repeat layers. Bake, uncovered, at 350 degrees F for 30 minutes.

Steak and Ale Pie with Mushrooms

Ingredients

1 1/4 pounds cubed beef stew meat
1 onion, diced
1 (12 fluid ounce) can pale ale or lager beer
2 cloves garlic, minced
1/2 teaspoon dried thyme
1 1/2 teaspoons chopped fresh parsley
2 tablespoons Worcestershire sauce
salt and pepper to taste
2 cups peeled and cubed potatoes
1 1/2 cups quartered fresh mushrooms
1 tablespoon all-purpose flour
1 pastry for double-crust pie

Directions

Place the beef stew meat, onion, and ale in a large saucepan. Simmer over low heat until the meat is tender, about 30 minutes.

Preheat the oven to 400 degrees F (200 degrees C).

Season the beef with garlic, thyme, parsley, Worcestershire sauce, salt and pepper. Mix in the potatoes and mushrooms. Cover and simmer over medium heat until potatoes are just tender enough to pierce with a fork, 10 to 15 minutes. Whisk a small amount of the sauce together with the flour in a small bowl, and stir into the beef. Simmer until slightly thickened.

Fit one pie crust into the bottom and up the sides of a 9 inch pie plate. Spoon the hot beef mixture into the crust and top with the remaining pie crust. Cut slits in the top crust to vent steam and crimp the edges to seal them together.

Bake in preheated oven until the crust is golden brown and gravy is bubbling, 35 to 40 minutes.

Citrus Veggie Stir-Fry

Ingredients

- 1 tablespoon cornstarch
- 1 cup orange juice
- 2 tablespoons balsamic vinegar
- 2 garlic cloves, minced
- 1 teaspoon grated orange peel
- 1/2 teaspoon ground ginger
- 1/8 teaspoon hot pepper sauce
- 1 cup sliced carrots
- 1 cup julienned sweet red pepper
- 1 cup julienned green pepper
- 1 tablespoon canola oil
- 1 cup sliced fresh mushrooms
- 2 cups fresh or frozen snow peas
- 1/2 cup sliced green onions
- 1/3 cup salted cashews
- 4 cups hot cooked rice

Directions

In a bowl, combine the first seven ingredients until blended; set aside. In a large nonstick skillet or wok, stir-fry carrots and peppers in oil for 5 minutes. Add mushrooms and snow peas; stir-fry for 6 minutes. Add green onions; stir-fry for 3 minutes or until the vegetables are crisp-tender.

Stir orange juice mixture and add to pan. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in cashews. Serve with rice.

Mandy's Lamb Enchiladas

Ingredients

2 pounds ground lamb
1 onion, chopped
1 (14.5 ounce) can diced tomatoes, drained
1 (15.25 ounce) can red kidney beans, drained
1 (8 ounce) package sliced fresh mushrooms
1 (8 ounce) jar salsa
12 (8 inch) flour tortillas
2 cups shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Saute lamb and onion in a large skillet over medium high heat for 4 to 5 minutes; when lightly browned, stir in tomatoes, beans and mushrooms. Add 1/2 of the salsa and cook all together until heated through.

Spoon mixture onto tortillas, dividing evenly; roll up tortillas and place in a lightly greased 9x13 inch baking dish. Spread remaining salsa over the top and sprinkle with cheese.

Bake at 350 degrees F (175 degrees C) for 30 minutes, or until cheese is melted and bubbly.

King Ranch Chicken Casserole II

Ingredients

2 bone-in chicken breast halves, with skin
2 (10.75 ounce) cans fat free condensed cream of mushroom soup
1 (10 ounce) can diced tomatoes with green chile peppers, drained
1 (14.5 ounce) package low-fat baked tortilla chips
3 cups shredded Cheddar cheese
1 (6 ounce) can black olives
2 cups shredded lettuce
1 large tomato, chopped
1 cup reduced fat sour cream
1/4 cup chopped fresh chives

Directions

Preheat oven to 375 degrees F (190 degrees C). Place chicken breasts in a pot of boiling water. Cook until meat shreds easily with a fork, about 20 to 25 minutes. Remove from water, and cool slightly. Remove meat and skin from bones, and shred.

In a medium bowl, combine the cream of mushroom soup and canned tomatoes and mix together.

Lightly coat a 9x13 inch baking dish with cooking spray. In dish begin layering: 1/3 of the chicken, 1/3 of the soup mixture, then crumble tortilla chips on top. Repeat layers twice, ending with tortilla chips and a sprinkle of cheese on top. Bake in the preheated oven for 30 to 45 minutes, until bubbly. Remove from oven and let cool for 5 minutes.

Top casserole with lettuce, chopped tomato, olives, a couple of dollops of sour cream and a sprinkling of chives. Serve.

Leg o' Lamb with Lemon and Rosemary

Ingredients

1 (6 pound) leg of lamb, at room temperature
1/4 cup butter, softened
6 cloves garlic, halved
4 sprigs fresh rosemary, chopped
1/2 teaspoon freshly ground black pepper
1 (6 ounce) can frozen lemonade concentrate, thawed
1 (1 ounce) package dry onion and mushroom soup mix

Directions

Preheat oven to 325 degrees F (165 degrees C).

Spread butter generously over the lamb, and distribute garlic clove halves over the meat. Sprinkle with rosemary and pepper. Place the lamb on a rack inside a roasting pan.

Roast the lamb in the preheated oven for 1 hour.

Mix the lemonade concentrate and dry soup mix together in a bowl, pour over the lamb, and roast an additional 30 minutes. A meat thermometer inserted into the thickest part of the lamb should read 120 degrees F/58 degrees C for medium-rare or 145 degrees F/68 degrees C for medium-well. Allow the roast to stand for about 20 minutes before slicing.

Coq au Creme

Ingredients

3 tablespoons olive oil
1 large onion, chopped
2 cloves garlic, minced
2 tablespoons butter
4 skinless, boneless chicken breast halves
salt and pepper to taste
1 teaspoon dried rosemary
2 (4.5 ounce) cans sliced mushrooms, drained
1 1/2 cups chicken broth
1 (16 ounce) container sour cream, room temperature
1 tablespoon all-purpose flour

Directions

Heat oil in a large skillet over medium heat. Add onion and garlic and saute until slightly clear, then reduce heat to medium low (careful not to burn, but browning is okay).

Meanwhile, melt butter or margarine in another large skillet over medium high heat. Rinse chicken breasts and pat dry; season with salt and pepper to taste and brown on both sides, about 2 minutes each side.

Drain and add browned chicken breasts to onion/garlic mixture, then add rosemary, mushrooms and chicken broth. Stir to mix together, making sure chicken breasts are evenly spaced in the skillet. Reduce heat to simmer, cover skillet tightly and cook for 30 minutes.

Add sour cream and stir well, breaking up any clumps with a spoon. Cover skillet again and allow to heat through for 10 minutes.

Strain about 3/4 cup of the liquid from the skillet into a small bowl; add flour and mix well with a fork to break up any clumps. Pour mixture into the chicken mixture, stir well and cook over medium heat for about 15 to 20 more minutes to thicken the sauce. Serve hot.

Breakfast Sausage Casserole

Ingredients

1 pound breakfast sausage
8 slices bread, cubed
4 cups shredded Cheddar cheese
6 eggs
1/2 teaspoon salt
3/4 teaspoon dry mustard powder
2 cups milk

1 (10.75 ounce) can condensed
cream of mushroom soup
1/2 cup milk

Directions

Heat a large skillet over medium-high heat; cook and stir the sausage in the hot skillet until crumbly, evenly browned, and no longer pink. Drain and discard any excess grease. Grease a 9x13 inch baking dish. Spread the bread cubes into the prepared dish; sprinkle the browned sausage and Cheddar cheese overtop.

Beat the eggs in a mixing bowl until smooth; add the salt, mustard powder, and 2 cups of milk and whisk until evenly blended. Pour the egg mixture over the bread cubes. Cover and refrigerate overnight.

Preheat an oven to 300 degrees F (150 degrees C). Whisk together the cream of mushroom soup and 1/2 cup milk; pour over the casserole.

Bake in the preheated oven until firm and golden brown, about 1 1/2 hours.

Broccoli Casserole

Ingredients

3 tablespoons butter
1 onion, chopped
2 (10 ounce) packages chopped frozen broccoli, thawed
1 (10.75 ounce) can condensed cream of mushroom soup
1 cup shredded sharp Cheddar cheese
1 cup mayonnaise
2 eggs, beaten
1/2 teaspoon garlic salt
1/4 teaspoon ground black pepper
1/2 teaspoon seasoned salt
1 1/2 teaspoons lemon juice
12 buttery round crackers, crushed fine
2 tablespoons butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt 3 tablespoons butter in a medium skillet over medium-high heat. Saute onion until golden.

In a 2 quart casserole dish, mix together onion, broccoli, soup, cheese, mayonnaise, eggs, garlic salt, pepper, seasoned salt, and lemon juice. Sprinkle crushed crackers over top and dot with remaining 2 tablespoons butter.

Bake uncovered in preheated oven for 45 minutes, until heated through and browned on top.

Grilled Chicken Noodle Soup

Ingredients

1 tablespoon vegetable oil
3 skinless, boneless chicken breast halves - cut into bite size pieces
1 cup sliced carrots
1/3 cup frozen green peas
4 cups chicken broth
1 cup chopped celery
1/2 red onion, chopped
3/4 cup chopped fresh mushrooms
1 cup uncooked egg noodles

Directions

Heat oil in a medium skillet over medium high heat. Fry chicken pieces in the oil until slightly browned and the juices run clear. Remove from the pan and drain on a paper towel.

In a large saucepan or Dutch oven, heat chicken broth over medium heat. Add the carrots, peas, celery, onion and mushrooms. Bring to a boil, then reduce heat and let simmer for 20 to 25 minutes. Add the noodles and cook for 10 more minutes or until noodles are al dente.

Authentic Paella

Ingredients

2 1/2 cups uncooked white rice
6 cups chicken stock, divided
3 cloves garlic
1 teaspoon chopped fresh parsley
1/2 teaspoon curry powder
5 saffron threads
salt and ground black pepper to taste

1/4 cup olive oil
1 onion, diced
1 (3 pound) whole chicken, cut into small pieces
2 cups peeled and deveined small shrimp, diced
6 small lobster tails
1/2 pound clams in shell, scrubbed
1 (8 ounce) jar mushrooms, drained
1 cup green peas
1 (2 ounce) can mussels

Directions

Rinse the rice with cold water; drain; set aside. Bring the chicken stock to a boil in a saucepan over medium-high heat, reduce the heat to low, cover, and keep warm. Work the garlic, parsley, curry powder, saffron threads, salt, black pepper, and 1/2 cup of the hot chicken stock together with a mortar and pestle until a smooth liquid forms; set the seasoning liquid aside.

Heat the olive oil in a paella pan over medium-high heat; cook and stir the onion until lightly browned. Stir in the chicken, shrimp, lobster, and clams; cook and stir until the chicken is no longer pink in the center, about 10 minutes. Pour in the seasoning liquid.

Stir in the rice, pour in the hot chicken stock, and simmer until the rice is nearly tender, about 15 minutes. Add mushrooms, peas, and mussels; stir two times, and simmer for 10 minutes. Remove from heat; cover and let stand until rice is soft and flaky, about 7 minutes.

Nutmeg Mushrooms

Ingredients

1 pound fresh mushrooms
3/4 cup white wine
1 tablespoon ground nutmeg
1 teaspoon salt

Directions

Clean and slice mushrooms.

Combine all ingredients in a skillet and cook over medium heat until the wine comes to a boil. Reduce heat to low and cook until mushrooms are tender. Remove from heat and serve while hot.

Authentic Chinese Egg Rolls (from a Chinese

Ingredients

4 teaspoons vegetable oil
3 eggs, beaten
1 medium head cabbage, finely shredded
1/2 carrot, julienned
1 (8 ounce) can shredded bamboo shoots
1 cup dried, shredded wood ear mushroom, rehydrated
1 pound Chinese barbequed or roasted pork, cut into matchsticks
2 green onions, thinly sliced
2 1/2 teaspoons soy sauce
1 teaspoon salt
1 teaspoon sugar
1/2 teaspoon monosodium glutamate (MSG)
1 (14 ounce) package egg roll wrappers
1 egg white, beaten
4 cups oil for frying, or as needed

Directions

Heat 1 teaspoon vegetable oil in a wok or large skillet over medium heat. Pour in beaten eggs and cook, without stirring, until firmed. Flip the eggs over and cook for an additional 20 seconds to firm the other side. Set egg pancake aside to cool, then slice into thin strips.

Heat the remaining vegetable oil in a wok or large skillet over high heat. Stir in cabbage and carrot; cook for 2 minutes to wilt. Add bamboo, mushroom, pork, green onions, soy sauce, salt, sugar, and MSG; continue cooking until the vegetables soften, about 6 minutes. Stir in sliced egg, then spread mixture out onto a pan, and refrigerate until cold, about 1 hour.

To assemble the egg rolls, place a wrapper onto your work surface with one corner pointing towards you. Place about 3 tablespoons of cooled filling in a heap onto the bottom third of the wrapper. Brush a little beaten egg white onto the top two edges of the wrapper, then fold the bottom corner over the filling and roll firmly to the halfway point. Fold the left and right sides snugly over the egg roll, then continue rolling until the top corners seal the egg roll with the egg white. Repeat with remaining egg roll wrappers, covering finished egg rolls with plastic wrap to keep from drying out.

Heat about 6-inches of oil in a wok or deep-fryer to 350 degrees F (175 degrees C).

Fry egg rolls 3 or 4 at a time until golden brown, 5 to 7 minutes. Drain on paper towels.

Chicken with Mushroom Sauce

Ingredients

8 bone-in chicken breast halves
2 tablespoons olive or vegetable oil
2 cups sliced fresh mushrooms
2 green onions, chopped
1 cup white wine or chicken broth
3 tablespoons butter or margarine
1/2 teaspoon salt
1/4 teaspoon pepper
1 tablespoon cornstarch
2 tablespoons cold water

Directions

In a large skillet, brown chicken in oil. Cover and cook until juices run clear, about 20 minutes. Remove chicken; keep warm. In the same skillet, saute mushrooms and onions until tender. Stir in wine or broth, butter, salt and pepper.

In a small bowl, combine cornstarch and water until smooth; add to skillet. Bring to a boil; cook and stir for 2 minutes or until thickened. Return chicken to skillet; heat through.

Pork Chops with Stewed Tomatoes

Ingredients

1 onion
4 thick cut boneless pork chops
salt and pepper to taste
10 ounces fresh mushrooms,
sliced
1 (14 ounce) can stewed
tomatoes, with juice

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cut the onion into thick slices and arrange them on the bottom of a casserole dish. Lay the pork chops over the onions. Season the chops with salt and pepper to taste.

Cover the chops with the mushrooms and pour the stewed tomatoes over all.

Bake, covered, at 350 degrees F (175 degrees C) for 1 hour. Remove cover and bake for 30 more minutes.

Chicken Stroganoff II

Ingredients

1 tablespoon vegetable oil
1 onion
1 (4.5 ounce) can mushrooms,
drained
2 pounds skinless, boneless
chicken breast halves - cut into
bite-size pieces
2 teaspoons garlic powder
1 (8 ounce) package egg noodles
2 cups sour cream
1 (26 ounce) can condensed
tomato soup
salt and pepper to taste

Directions

Heat oil in a large skillet over medium heat. Saute onions until soft, then add mushrooms, chicken and garlic powder and stir together. Saute 15 to 20 minutes, or until chicken is cooked through and juices run clear.

Meanwhile, bring a large pot of salted water to a boil. Add noodles and boil for 8 to 10 minutes, or until al dente. Drain, return noodles to pot and set aside.

Mix sour cream and soup together in a medium bowl, then add to chicken mixture. Heat through, then add to noodles and stir all together. Season with salt and pepper to taste and serve hot.

Chicken Macaroni

Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup, undiluted

1 (4 ounce) can chopped green chilies

1/2 cup chicken broth

1/2 cup finely chopped onion

1/2 teaspoon pepper

2 cups cooked elbow macaroni

1 cup cubed cooked chicken

1 cup shredded Cheddar cheese

Directions

In a bowl, combine the first five ingredients. Fold in the macaroni and chicken. Transfer to a greased 1-1/2-qt. baking dish; sprinkle with cheese. Bake, uncovered, at 350 degrees F for 30 minutes or until bubbly.

Chinese New Year Sweet Rice

Ingredients

3 cups uncooked jasmine rice
1 1/2 cups water
2 cups dried shiitake mushrooms
3 tablespoons oyster sauce, divided
2 tablespoons soy sauce
2 tablespoons cornstarch
1 teaspoon salt
1 tablespoon white sugar
1 tablespoon red wine
3 links lop chong (Chinese-style sausage)
1 tablespoon sesame oil
1 pound fresh shrimp - peeled, deveined, and diced
1/4 pound cooked pork link sausage, diced
1 bunch green onions, diced
1 cup fresh water chestnuts, peeled and diced
1 1/2 cups frozen green peas

Directions

Place the jasmine rice and water in a medium saucepan. Cover and let stand at least 1 hour, until the water has been absorbed. Transfer to a steamer basket and fluff with a fork. Steam 20 minutes, or until tender.

Place the dried mushrooms in a bowl with enough hot water to cover. Soak 30 minutes or until tender. Drain, remove stems, and slice.

In a small bowl, mix 1 tablespoon oyster sauce, soy sauce, cornstarch, salt, sugar, and red wine. Place mushrooms in the bowl, and marinate at least 15 minutes.

In the steamer basket, steam the mushrooms and Chinese-style sausage 15 to 20 minutes. Remove from heat and chop.

Heat the sesame oil in a large wok over high heat. Toss in the shrimp and cook 1 to 2 minutes, until nearly opaque. Stir in the mushrooms, Chinese-style sausage, pork sausage, green onion, and water chestnuts. Cook and stir about 2 minutes. Mix in the rice and remaining oyster sauce. Cook another 3 to 4 minutes. Remove from heat and toss in the peas. Serve when the peas are heated through.

Campbell's® Green Bean Casserole

Ingredients

2 (10.75 ounce) cans Campbell's® Condensed Cream of Mushroom Soup or Campbell's® Condensed 98% Fat Free Cream of Mushroom Soup
1 cup milk
2 teaspoons soy sauce
1/4 teaspoon ground black pepper
8 cups cooked cut green beans
2 2/3 cups French's® French Fried Onions

Directions

Stir soup, milk, soy sauce, pepper, beans and 1 1/3 cups onions in 3-qt. casserole.

Bake at 350 degrees F. for 25 min. or until hot. Stir.

Top with remaining onions. Bake for 5 min. more.

Rice Casserole

Ingredients

2 cups instant rice
1 (15 ounce) can condensed
French onion soup
2 (10.75 ounce) cans condensed
cream of mushroom soup
1/4 pound butter, cubed

Directions

In a 9x11 inch microwave safe dish, mix together the rice, French onion soup, mushroom soup and butter.

Cook in microwave oven on high power for 10 minutes or until boiling. Decrease power to medium, stir and cook for 20 minutes. Serve when all liquid is absorbed.

Chicken Noodle Casserole II

Ingredients

1 large onion, diced
1/4 cup butter
3 (10 ounce) cans chicken chunks
1 pint sour cream
2 (10.75 ounce) cans condensed cream of chicken and mushroom soup
3 cups shredded Cheddar cheese
1 (8 ounce) package uncooked egg noodles
4 ounces buttery round crackers, crushed

Directions

Preheat oven to 350 degrees F (175 degrees C). In medium skillet, fry onion in butter until softened. Pour into 9x13 baking dish.

In large bowl, combine chicken chunks, sour cream and soup. Stir in 2 cups of shredded cheddar. Stir in uncooked egg noodles. Pour mixture over onions in baking dish. Top with crumbled crackers and remaining cheddar.

Bake 30 minutes, or until top is golden and noodles are soft.

Mu Shu Pork

Ingredients

2 tablespoons soy sauce
2 tablespoons white wine
1 teaspoon sesame oil
2 teaspoons cornstarch
1 pound pork tenderloin, cut into thin strips

1 3/4 ounces dried shiitake mushrooms
1/2 cup sliced green onions
3 tablespoons minced garlic
2 tablespoons peeled and minced fresh ginger
1 head Napa cabbage

3 tablespoons soy sauce
3 tablespoons white wine
1/2 teaspoon cornstarch
1/2 teaspoon white sugar
1/4 teaspoon ground black pepper

1 tablespoon vegetable oil, plus more if needed
1 teaspoon sesame oil
2 large eggs, beaten

2 tablespoons white wine

1 cup hoisin sauce
1 tablespoon soy sauce
1 teaspoon sesame oil
16 frozen Chinese moo shu pancakes, thawed and warmed

Directions

Place 2 tablespoons of soy sauce, 2 tablespoons of white wine, 1 teaspoon of sesame oil, and 2 teaspoons of cornstarch in a nonreactive bowl, and stir until smooth. Stir the pork strips into the marinade until thoroughly coated, and refrigerate for 1 hour.

Pour hot water over the shiitake mushrooms in a bowl, and allow to soften for 15 to 20 minutes. Drain, pat dry, remove any hard stem pieces, and finely chop the mushrooms. Combine the mushrooms, green onions, garlic, and ginger in a bowl, and set aside.

Remove the leaves from the Napa cabbage, and tear the green leafy portions from the central stalks of the leaves. Slice the stalks the long way into thin slices, then cut them into 1-inch pieces. Finely chop the green leafy portions, and set aside the sliced stems and chopped leaves in separate bowls.

In a small bowl, stir together 3 tablespoons of soy sauce, 3 tablespoons of white wine, 1/2 teaspoon of cornstarch, sugar, and ground black pepper. Set the mixture aside.

Heat vegetable oil and 1 teaspoon of sesame oil in a wok over medium-high heat, and cook and stir the marinated pork until cooked through, no longer pink, and the edges have begun to brown, about 5 minutes. Remove the pork to a bowl.

Pour the beaten eggs into the hot wok, adding more vegetable oil if necessary, and cook and stir until the eggs are scrambled, firm, and well-broken up, about 2 minutes. Stir in the mushroom mixture, and cook and stir 1 to 2 minutes; then stir in the Napa cabbage stem pieces. Cook and stir until the stem pieces are hot but still crunchy, about 1 minute, and then add the chopped cabbage leaves. Pour in 2 tablespoons of white wine, cook and stir the mixture until hot, about 1 more minute, then mix in the cooked pork and the reserved cornstarch mixture. Stir everything together until slightly thickened and hot, about 2 minutes.

Mix the hoisin sauce, 1 tablespoon of soy sauce, and 1 teaspoon of sesame oil in a small bowl until thoroughly combined. To serve, spread about 1 tablespoon of hoisin mixture on each pancake, top with about 1/2 cup of the pork mixture, roll, and serve.

Church Supper Hot Dish

Ingredients

1 pound ground beef
2 cups sliced peeled potatoes
2 cups finely chopped celery
3/4 cup finely chopped carrots
1/4 cup finely chopped green pepper
1/4 cup finely chopped onion
2 tablespoons butter
1 cup water
2 (10.75 ounce) cans condensed cream of mushroom soup, undiluted
1 (5 ounce) can chow mein noodles
1 cup shredded Cheddar cheese

Directions

In a large skillet, cook beef over medium heat until no longer pink; drain and set aside. In a large saucepan or another skillet, saute the potatoes, celery, carrots, green pepper and onion in butter for 5 minutes. Add water; cover and simmer for 10 minutes. Add soup and cooked ground beef; mix well.

Sprinkle half of the chow mein noodles into a greased shallow 2-qt. baking dish. Spoon meat mixture over noodles. Cover and bake at 350 degrees F for 20 minutes. Top with the cheese and remaining noodles. Bake, uncovered, 10 minutes longer or until heated through.

Easiest Filet Marsala

Ingredients

4 (6 ounce) filet mignon steaks
Salt and pepper to taste
3 tablespoons butter
2 cups sliced mushrooms
3/4 cup Marsala wine
1/4 cup balsamic vinegar
1/4 cup thinly sliced green onions

Directions

Preheat oven to 350 degrees F (175 degrees C).

Season steaks to taste with salt and pepper. Melt 2 tablespoons of butter in an ovenproof skillet over medium-high heat. Sear the fillets until browned on both sides, then place into oven and cook to desired doneness, about 13 minutes for medium-rare.

Meanwhile, melt remaining tablespoon of butter in a saucepan over medium-high heat. Stir in mushrooms, and cook until softened, about 2 minutes. Pour in the Marsala, and allow to come to a simmer before adding the balsamic vinegar. Simmer until reduced by half, then remove from heat, season to taste with salt and pepper, and stir in the sliced green onion. Ladle the sauce over steaks to serve.

Creamy Roasted Vegetable Pasta Salad

Ingredients

3 tablespoons olive oil
2 tablespoons red wine vinegar
1 teaspoon Dijon mustard
1 teaspoon garlic powder
salt and pepper to taste
1/2 cup chopped green bell pepper
1/2 cup diced yellow bell pepper
1/2 cup chopped fresh mushrooms
1/2 cup chopped white onion
1 (8 ounce) package dry penne pasta
2 tablespoons light mayonnaise
2 tablespoons grated Parmesan cheese

Directions

Preheat the oven broiler.

In a bowl, mix the olive oil, red wine vinegar, Dijon mustard, garlic powder, salt, and pepper. Spread the green bell pepper, yellow bell pepper, mushrooms, and onion on a baking sheet. Pour the oil and vinegar mixture over the vegetables.

Broil the vegetables 5 minutes, stirring occasionally, until lightly scorched. Remove from heat, and cool.

Bring a large pot of lightly salted water to a boil. Add penne pasta, cook for 8 to 10 minutes, until al dente. Drain, and rinse with cold water to cool.

In a large bowl, toss the vegetables, pasta, and mayonnaise. Top with Parmesan cheese to serve.

Mystery Prize Chicken

Ingredients

2 cups sunflower seeds
1 cup all-purpose flour
2 tablespoons ground black pepper
14 boneless chicken thighs
1 tablespoon olive oil
1 (16 ounce) container sour cream
1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup

Directions

Preheat oven to 350 degrees F (175 degrees C).

Put sunflower seeds and about 1/4 cup of the flour into a blender or food processor. Blend until some of the seeds are completely pulverized into flour, but some of the pieces are still large enough to be crunchy. Pour this mixture in a shallow dish or bowl and add the remaining 3/4 cup flour and the ground black pepper. Mix together.

Dredge the chicken in the flour mixture. Heat oil in a large skillet over medium high heat. Add the coated chicken and brown for about 1 to 2 minutes on each side. (Note: You're not cooking the chicken with this step, just 'crunchifying' the flour and sealing in the juices so that the chicken stays tender while cooking). Lay browned chicken pieces in a 9x13 inch baking dish.

In a medium bowl, mix together sour cream, cream of chicken soup and cream of mushroom soup. Pour this mixture over the chicken, making sure that it gets under and around all of the chicken pieces. Top with any remaining sunflower seed mixture.

Bake at 350 degrees F (175 degrees C) for 1 hour or until chicken is cooked through and juices run clear.

Honey-Mustard Chicken Pasta

Ingredients

1 cup uncooked bow tie pasta
2 bacon strips, diced
1/3 cup sliced fresh mushrooms
2 tablespoons chopped onion
1 garlic clove, minced
1 cup diced cooked chicken
1/2 cup frozen peas, thawed
1/2 cup condensed cream of chicken soup, undiluted
1/3 cup 2% milk
1 tablespoon prepared mustard
2 teaspoons honey
1/2 teaspoon dried parsley flakes
1/8 teaspoon salt
1/8 teaspoon pepper
2 teaspoons grated Parmesan cheese

Directions

Cook pasta according to package directions. Meanwhile, in a large skillet, cook bacon over medium heat until crisp. Using a slotted spoon, remove to paper towels. Drain, reserving 1 tablespoon drippings.

In the drippings, saute mushrooms and onion until tender. Add garlic; saute for 1 minute. Stir in the chicken, peas, soup, milk, mustard, honey, parsley, salt if desired, pepper and bacon. Cook and stir over medium heat until heated through. Drain pasta; add to skillet and toss to coat. Sprinkle with Parmesan cheese.

Chicken Curry Party Salad

Ingredients

1 cube chicken bouillon
9 ounces skinless, boneless chicken breasts
9 ounces fresh mushrooms, sliced
1 (8 ounce) package elbow macaroni
1/2 cup sour cream
1/2 cup mayonnaise
1 clove garlic, chopped
1 teaspoon curry powder
1 (4 ounce) can black olives, drained and chopped
1 apple - peeled, cored and sliced
1 yellow bell pepper, thinly sliced
2 stalks celery, chopped
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil; add bouillon cube and stir until melted. Add chicken and poach for about 13 to 14 minutes. Remove chicken and leave broth in pot; cool chicken and cut into 1/2 inch chunks; reserve.

Add mushrooms to broth and cook over medium heat; cook for a few minutes and remove mushrooms from stock; reserve.

With remaining stock in pot, add some more water, if needed. Bring water to a boil and add pasta to cook for 8 to 10 minutes or until al dente; drain and discard stock. Cool pasta with running water; reserve.

In a small bowl, combine sour cream, mayonnaise, garlic, curry powder and salt and pepper to taste.

In a large bowl, combine cooled pasta, chicken, mushrooms, sour cream dressing, olives, apple, yellow bell pepper and celery; mix well. Refrigerate for at least 3 hours and serve.

Pasta Primavera with Smoked Gouda

Ingredients

1 (16 ounce) package whole wheat penne pasta
2 tablespoons olive oil
2 zucchinis, diced
1 green bell pepper, diced
2 carrots, diced
1 (8 ounce) package mushrooms, sliced
3 onions, diced
3 cloves garlic, minced
1 (14.5 ounce) can stewed tomatoes, coarsely chopped
1 cup low-sodium chicken broth
2 tablespoons chopped fresh parsley
1/2 teaspoon dried basil
1/2 teaspoon dried oregano
1/2 teaspoon red pepper flakes
2 tablespoons grated Parmesan cheese
2/3 cup shredded smoked Gouda cheese

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the penne, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain well in a colander set in the sink.

Heat the olive oil in a skillet over medium heat. Stir in the zucchini, bell pepper, carrots, mushrooms, and onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Add the garlic and cook for one minute more. Stir in the tomatoes, chicken broth, parsley, basil, oregano, and red pepper flakes. Bring to a boil, then reduce heat to low and simmer until sauce thickens. Stir in the pasta and cook until heated through, about 2 minutes. Top with Parmesan and Gouda cheeses before serving.

Rayna's Freezer Antipasto

Ingredients

1 cup marinated cocktail onions,
cut in half
20 ounces canned mushrooms,
drained and minced
1 red bell pepper, minced
1 green bell pepper, minced
1 cup stuffed green olives, minced
1 cup black olives, minced
1 cup dill pickles, minced
1 (14.5 ounce) can green beans,
drained
2 (6 ounce) cans tuna, drained and
flaked
2 1/2 cups ketchup
1/4 cup vinegar
1/4 cup olive oil

Directions

In a large saucepan over medium high heat, mix the pearl onions, canned mushrooms, red bell pepper, green bell pepper, green olives, black olives, dill pickles, green beans, tuna, ketchup, vinegar and olive oil. While stirring, bring to a boil. Reduce heat and simmer 20 minutes.

Remove from heat. Allow to cool completely before transferring to sterile freezer containers, leaving 1 inch of space in the containers. Store in the freezer.

Zucchini and Pork Soup

Ingredients

4 pork chops
1/2 cup all-purpose flour
2 teaspoons vegetable oil
1 onion, chopped
2 teaspoons chopped garlic
1 cup chopped red bell pepper
2 zucchinis, quartered and sliced
1/8 cup chopped sun-dried tomatoes
8 ounces fresh mushrooms, sliced
1 (14.5 ounce) can diced tomatoes
2 (14.5 ounce) cans chicken broth
2 tablespoons oyster sauce
2 teaspoons dried basil
1 teaspoon dried oregano
salt and pepper to taste
4 tablespoons grated Parmesan cheese

Directions

Place flour in a resealable plastic bag. Add pork cubes. Seal bag and shake to coat. In a large skillet, heat 1 teaspoon oil over medium high heat. Add pork and brown in oil for about 8 to 10 minutes. Set aside.

In a 5 to 8 quart soup pot, heat remaining teaspoon of oil over medium heat. Add the onions, garlic and bell pepper. Saute for just a few minutes until tender, but not browned.

Add reserved pork, zucchini, sun-dried tomato bits, mushrooms, diced tomatoes, chicken broth, oyster sauce, basil, oregano, salt and pepper. Heat until almost boiling, then reduce heat and simmer for 10 to 15 minutes. Sprinkle with cheese and serve.

3-Cheese Pasta Bake

Ingredients

1 (10.75 ounce) can
Campbell's® Condensed Cream
of Mushroom Soup (Regular, 98%
Fat Free or 25% Less Sodium)
1 (8 ounce) package shredded
two-cheese blend
1/3 cup grated Parmesan cheese
1 cup milk
1/4 teaspoon ground black
pepper
4 cups cooked corkscrew-shaped
pasta

Directions

Mix soup, cheeses, milk and black pepper in 1 1/2-qt. casserole.
Stir in pasta.

Bake at 400 degrees F. for 20 min. or until hot.

Zesty Tilapia with Mushrooms

Ingredients

1 ounce dried porcini mushrooms
2 tablespoons butter
2 (4 ounce) fillets tilapia, halved
kosher salt to taste
ground black pepper to taste
1 tablespoon lemon zest
2 limes, juiced
2 green onions, chopped

Directions

Place dried porcini mushrooms in a small bowl with enough warm water to cover. Soak 20 minutes, or until rehydrated, and chop.

Melt 1 tablespoon butter in a medium skillet over medium heat. Place tilapia in the skillet, and season with kosher salt and pepper. Sprinkle with 1/2 the lemon zest. Pour half the lime juice over the tilapia, and continue cooking 5 minutes.

Flip the tilapia, and season with kosher salt and pepper. Sprinkle with remaining lemon zest, and cover with remaining lime juice. Stir remaining butter, green onions, and porcini mushrooms into the skillet. Continue cooking 5 minutes, or until fish is easily flaked with a fork.

The Way to a Man's Heart

Ingredients

1 pound halibut
1/2 cup white wine
1/8 teaspoon ground white pepper
2 tablespoons butter
1/2 cup chopped button mushrooms
1/4 cup minced onion
1/4 cup minced red bell pepper
2 tablespoons butter
2 tablespoons all-purpose flour
1 cup evaporated milk
1/4 teaspoon salt
1/8 teaspoon ground white pepper
1/2 pound crabmeat, flaked
1/4 cup shredded Monterey Jack cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter 8 small ovenproof ramekins.

Cut fish into 8 pieces, and arrange in a shallow 9x13 inch baking dish. Pour wine over fish, and sprinkle with 1/8 teaspoon ground white pepper.

Bake in preheated oven for 20 minutes, or until fish flakes easily; keep oven on for final step.

Melt 2 tablespoons butter in a large saucepan over medium heat. Saute mushrooms, onion and red bell pepper until tender; remove from heat and set aside.

Melt remaining 2 tablespoons butter in the saucepan over low heat. Mix in flour, and cook for 1 minute, stirring constantly until smooth. Gradually add milk and increase heat to medium; stir constantly until mixture is thick and bubbly.

Stir in mushroom mixture, salt and remaining 1/8 teaspoon ground white pepper to saucepan, stirring until well combined. Remove sauce from heat and set aside.

Remove fish from wine carefully with a slotted spoon, and place 1 piece into each ramekin. Sprinkle crabmeat evenly on tops, followed by 2 tablespoons sauce and 1 1/2 teaspoons cheese in each dish.

Bake in preheated oven for 5 minutes or until cheese is hot and bubbly; serve immediately.

Chicken Tetrazzini III

Ingredients

- 1 cup water
- 1 (14.5 ounce) can chicken broth
- 4 ounces spaghetti
- 1/2 cup chopped onion
- 1 tablespoon olive oil
- 4 ounces chopped cooked chicken breast meat
- 1 cup fresh mushrooms
- 2 ounces shredded Cheddar cheese
- 2 teaspoons all-purpose flour
- 1 ounce chopped almonds

Directions

In a medium pot, bring the water and chicken broth to a boil. Add the spaghetti pasta, and cook until al dente. Drain well.

In a large skillet saute onion in olive oil until tender. Add chicken, mushrooms, 1 ounce of Cheddar cheese, flour, and cooked spaghetti. Mix well.

Pour mixture into a 2 quart baking dish. Top dish with remaining ounce of Cheddar cheese and almonds.

Bake in a preheated 350 degree oven (175 degrees C) for 30 to 40 minutes.

Chicken a la King III

Ingredients

2 tablespoons butter
1 green bell pepper, chopped
1 cup sliced fresh mushrooms
1 cup chicken broth
2 tablespoons all-purpose flour
2 1/4 cups cooked, cubed chicken breast meat
1 cup sour cream
2 egg yolks
1 pimento, chopped
4 teaspoons cooking sherry
salt and pepper to taste

Directions

Melt butter in a large skillet over medium high heat. Saute bell pepper and mushrooms until tender, then stir in broth and flour and cook, stirring, until thickened. Add chicken, heat through and remove from heat.

In a small bowl combine sour cream, egg yolks, pimento, sherry, salt and pepper and mix together. Add this mixture to chicken mixture in skillet and heat thoroughly, stirring. Serve hot.

Sesame Chicken Stir-Fry

Ingredients

1 skinless, boneless chicken breast half - cut into thin strips
2 teaspoons vegetable oil
7 snow peas
1 cup fresh broccoli florets
1/3 cup julienned sweet red pepper
4 medium fresh mushrooms, sliced
3/4 cup chopped onion
1 tablespoon cornstarch
1 teaspoon sugar
1/2 cup cold water
3 tablespoons soy sauce
Hot cooked rice
1 teaspoon sesame seeds, toasted

Directions

In a skillet or wok, stir-fry chicken in oil for 6-8 minutes or until juices run clear. Remove chicken and set aside. In the same skillet, stir-fry peas, broccoli and red pepper for 2-3 minutes. Add mushrooms and onion; stir-fry for 3-4 minutes. Combine cornstarch and sugar; stir in water and soy sauce until smooth. Add to the pan. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Return chicken to the pan; cook until mixture is heated through and vegetables are tender. Serve over rice. Sprinkle with sesame seeds.

Hamburger Jazz

Ingredients

1 pound ground beef
1 (10.75 ounce) can cream of mushroom soup
1 (14.5 ounce) can diced tomatoes with juice
1/2 cup long grain white rice
3/4 cup shredded mozzarella cheese
salt and pepper to taste

Directions

Crumble the ground beef into a skillet over medium-high heat. Cook and stir until evenly browned. Drain off grease, and stir in the cream of mushroom soup, tomatoes, and uncooked rice. Cover, and simmer over low heat, stirring occasionally, until rice is cooked, about 15 minutes.

Preheat the oven's broiler. When the rice is done cooking, transfer the contents of the skillet to a casserole dish. Cover with a layer of cheese.

Broil until the cheese is melted and toasty. Season with salt and pepper to taste, and enjoy!

Byrdhouse Mushroom Barley Pilaf

Ingredients

1/4 cup butter
3 cloves garlic, pressed
1 small onion, minced
2 cups sliced mushrooms
1/2 cup dry sherry
2 (13.75 ounce) cans chicken broth
1 cup pearl barley
2 teaspoons dried basil, or to taste
salt and pepper to taste
2 tablespoons chopped fresh parsley

Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt butter in an oven safe large pot or Dutch oven over medium heat. Stir in garlic and onion, and cook, stirring occasionally until the onion has softened and turned translucent, about 5 minutes. Stir in the mushrooms, and cook until the mushrooms have softened and released their liquid, about 5 minutes more. Stir in the sherry, and simmer for 1 minute. Add the chicken broth, barley, and basil; bring to a boil over high heat. Season to taste with salt and pepper, and boil for 5 minutes.

Cover the Dutch oven, and place into the preheated oven. Bake until the barley is tender, 45 minutes to 1 hour. Stir in chopped parsley before serving.

Chicken Lasagna I

Ingredients

18 lasagna noodles
1 1/2 cups cottage cheese,
creamed
3 cups diced, cooked chicken
meat
2 cups shredded Cheddar cheese
1/2 cup grated Parmesan cheese

1/2 cup chopped onions
1/2 cup chopped green bell
pepper
1/2 cup chopped red bell pepper
1 1/2 cups sliced mushrooms
4 tablespoons butter
1 (10.75 ounce) can condensed
cream of chicken soup
1/3 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add lasagna and cook for 8 to 10 minutes or until al dente; drain.

In a saucepan melt the butter and saute the onions, green peppers, red peppers, mushrooms. Add chicken soup and milk; cook until smooth.

In a 9x13 inch baking dish, layer noodles, cooked chicken, soup mixture and cheeses. Alternate until gone. Bake in a preheated oven for 45 minutes.

Romantic Chicken with Artichokes and

Ingredients

4 skinless, boneless chicken breast halves
salt and pepper to taste
1 tablespoon olive oil
1 tablespoon butter
1 (14 ounce) can marinated quartered artichoke hearts, drained, liquid reserved
1 cup sliced fresh mushrooms
1 cup white wine
1 tablespoon capers

Directions

Season chicken with salt and pepper. Heat oil and butter in a large skillet over medium heat. Brown chicken in oil and butter for 5 to 7 minutes per side; remove from skillet, and set aside.

Place artichoke hearts and mushrooms in the skillet, and saute until mushrooms are brown and tender. Return chicken to skillet, and pour in reserved artichoke liquid and wine. Reduce heat to low, and simmer for about 10 to 15 minutes, until chicken is no longer pink and juices run clear.

Stir in capers, and simmer for another 5 minutes. Remove from heat; serve immediately.

Portobello Bruschetta with Three Cheeses

Ingredients

2 Roma (plum) tomatoes, diced
1/2 cup crumbled feta cheese
2 cups arugula, chopped
4 cloves garlic, minced
2 large portobello mushroom caps
2 tablespoons olive oil
2 tablespoons grated Parmesan cheese
4 slices fontina cheese
salt and pepper to taste

Directions

Preheat an oven to 425 degrees F (220 degrees C). Lightly grease a large baking sheet. Combine tomatoes, feta, arugula, and garlic in a small bowl.

Arrange mushroom caps, stem side up, on the prepared baking sheet. Drizzle each with 1 tablespoon olive oil and season with salt and pepper. Roast in preheated oven until mushrooms begin to soften, 5 to 7 minutes. Remove from oven.

Sprinkle caps with Parmesan cheese; divide tomato mixture evenly between each mushroom cap. Season with salt and pepper; drizzle with remaining 2 tablespoons olive oil. Top each mushroom with 2 slices of fontina cheese.

Return to oven until cheese is melted, but tomato mixture is still cool in the center, about 3 minutes.

Fanny's Italian Casserole

Ingredients

1 pound ground beef
1 yellow onion, diced
2 (26 ounce) jars tomato, onion,
and garlic spaghetti sauce (such
as Prego®)
1 tablespoon dried basil
1 large bay leaf
1 teaspoon dried oregano
1 teaspoon celery salt
1 (16 ounce) package elbow
macaroni
1 (10.75 ounce) can condensed
cream of mushroom soup
1/2 cup water
2 1/4 cups shredded sharp
Cheddar cheese, divided

Directions

Place the hamburger into a large saucepan over medium heat, and cook and stir the meat until no longer pink, breaking the meat up into crumbles as it cooks, about 10 minutes. Stir in the onion and continue to cook and stir until the onion is translucent, about 5 more minutes. Drain grease from the pan, and stir in the 2 jars of sauce, basil, bay leaf, oregano, and celery salt. Reduce heat, and simmer the sauce for 1 hour. Remove from heat.

About 15 minutes before the sauce is finished simmering, fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink.

Preheat oven to 375 degrees F (190 degrees C). Spray a 9x13-inch baking dish with cooking spray.

Whisk together the mushroom soup and water in a bowl until smooth.

Layer 1/3 of the meat sauce into the bottom of the prepared baking dish, and spread half of the cooked macaroni over the sauce. Spoon half the soup mixture over the macaroni, and spread 1 cup of shredded Cheddar cheese. Repeat the layers with 1/3 of the remaining sauce, the remaining pasta, the remaining soup mix, and 1 more cup of Cheddar cheese. Spread the last third of the meat sauce over the casserole, and sprinkle with the remaining 1/4 cup of Cheddar cheese. Spray a piece of aluminum foil with cooking spray, and cover the dish with the foil.

Bake the casserole in the preheated oven for 30 minutes, then remove the foil and bake until the cheese topping is browned and the casserole is bubbling, about 15 more minutes.

Chicken Pot Pie VI

Ingredients

1 recipe pastry for a 9 inch double crust pie
4 boneless, skinless chicken breast halves
1/2 cup chopped onion
1 teaspoon poultry seasoning
1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
1 cup shredded Cheddar cheese
1 cup shredded mozzarella cheese
2 cups frozen mixed vegetables, thawed
1 cup sliced fresh mushrooms
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour a 2 quart casserole dish.

Place chicken breasts, onion, and poultry seasoning in a medium saucepan and add enough water to cover. Simmer over medium heat for 8 to 10 minutes, until chicken is cooked through. Drain and dice chicken.

In a large bowl, combine chicken, onions, cream of chicken soup, cream of mushroom soup, Cheddar cheese, mozzarella cheese, mixed vegetables, mushrooms, and salt and pepper. Mix thoroughly.

Lay one sheet of pastry in bottom of greased and floured pan. Pour chicken mixture over pastry. Cover with second sheet of pastry. Seal edges of top and bottom pastries. Cut steam vents in top.

Bake in preheated oven for 50 minutes, until pastry is golden brown.

Sausage, Bacon, Apple and Cornbread Stuffing

Ingredients

1 (9x9 inch) pan cornbread, cut into small cubes
1 (14 ounce) package dry bread stuffing mix
8 ounces pork sausage links, finely chopped
1 pound bulk pork sausage
1/2 pound bacon slices, chopped
1 cup chopped celery
1 cup chopped onion
1 (16 ounce) package mushrooms, sliced
1 cup chopped fresh parsley
2 Granny Smith apples - peeled, cored and chopped
1 pinch salt and ground black pepper to taste
1 tablespoon dried sage leaves, or amount to taste
2 (13.75 ounce) cans chicken broth, or as needed

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 9x13 inch baking dish.

Place the cubed cornbread and bread stuffing mix into a large bowl. Set aside.

Place the chopped sausage links and ground sausage in a skillet; cook and stir over medium-high heat until evenly browned. Drain, and place sausage into a bowl. Using the same skillet, cook the bacon over medium heat until evenly browned. Drain bacon on paper towels. Drain excess bacon fat from the skillet. Stir the cooked sausage and bacon into the cornbread mixture.

Using the same skillet, cook the celery and onion over medium heat until transparent and tender, about 5 minutes. Stir into the cornbread mixture.

Stir the mushrooms, parsley, and apples into the cornbread mixture. Season with salt, pepper, and sage. Pour enough chicken broth over the cornbread mixture to moisten thoroughly, and toss to distribute evenly. Spoon the mixture into the prepared baking dish.

Bake in preheated oven until top is toasted and the center is firm, about 45 minutes.

Chicken Tetrazzini with a Twist

Ingredients

3 cups uncooked corkscrew-shaped pasta
1 medium zucchini, shredded
1 medium carrot, shredded
1 tablespoon olive oil
1 small onion, chopped
1 (10.75 ounce) can Campbell's® Healthy Request® Condensed Cream of Mushroom Soup
1/4 cup milk
1/4 cup low-fat sour cream
2 tablespoons grated Parmesan cheese
2 (4.5 ounce) cans Swanson® Premium Chunk Chicken Breast in Water, drained

Directions

Cook pasta according to package directions, omitting salt. Add zucchini and carrot for last 1 minute of cooking time. Drain in colander.

Heat oil in same saucepot. Add onion and cook until tender. Add soup, milk, sour cream, cheese, chicken and pasta mixture. Heat through.

Teriyaki and Pineapple Chicken

Ingredients

2 tablespoons vegetable oil
1 pound skinless, boneless chicken breasts, cut into cubes
1 green bell pepper, sliced thin
1 yellow bell pepper, sliced thin
1 red bell pepper, sliced thin
1 1/4 cups sliced fresh mushrooms
1 onion, chopped
1 cup teriyaki sauce
1 (8 ounce) can pineapple chunks, undrained
1 teaspoon garlic powder
1 teaspoon crushed red pepper
1/4 cup all-purpose flour

Directions

Heat the oil in a wok or large skillet over medium-high heat. Cook the chicken until no longer pink in the center and the juices run clear, 7 to 10 minutes.

Place the green bell pepper, yellow bell pepper, red bell pepper, mushrooms, onion, teriyaki sauce, pineapple chunks with the juice, garlic powder, and crushed red pepper into the wok, and turn the heat to medium. Bring to a simmer, stir in the flour, and continue simmering 15 minutes until thickened.

Yammy Chicken

Ingredients

6 skinless, boneless chicken breasts
1/4 cup all-purpose flour
1/4 teaspoon salt
1/4 teaspoon paprika
ground black pepper to taste
1/4 cup vegetable oil
1/2 cup chopped celery
1/2 cup chopped green bell pepper
1 clove crushed garlic
1 teaspoon dried rosemary
1/8 teaspoon dried thyme
1 bay leaf
1 (10.75 ounce) can fat free condensed cream of mushroom soup
1/2 cup water
1 cup chopped onion
1 (29 ounce) can sweet potatoes

Directions

Mix together flour, salt, and paprika. Add black pepper to taste. Dust chicken with seasoned flour.

Heat oil over medium heat in a saucepan. Lightly brown chicken. Remove chicken from pan, and set aside.

Saute celery, green pepper, garlic, rosemary and thyme for 4 minutes in pan drippings. Stir in remaining seasoned flour, condensed soup, and water or chicken broth.

Arrange chicken in a casserole pan with a lid. Place potatoes and onions around chicken, and pour seasoned soup over. Cover.

Bake at 375 degrees F (190 degrees C) for about 45 minutes. Remove cover. Bake for about 20 more minutes, until meat is done.

Spring Vegetable Soup

Ingredients

1 tablespoon vegetable oil
1/2 cup chopped onion
1 clove garlic, minced
1 medium potato, peeled and chopped
1/2 cup chopped broccoli
1/2 cup frozen corn
1/2 cup torn spinach
1/2 cup chopped fresh mushrooms
1/2 cup chopped carrots
1/4 cup chopped cabbage
2 (32 fluid ounce) containers chicken broth
6 ounces egg noodles
1 cup canned white beans

Directions

Heat the oil in a large pot over medium heat, and cook the onion and garlic until tender. Mix in potato, broccoli, corn, spinach, mushrooms, carrots, and cabbage. Pour in chicken broth and bring to a boil. Reduce heat to low. Simmer 20 minutes, until potato is tender.

Stir egg noodles and white beans into the pot, and continue cooking 7 minutes, or until noodles are tender and beans are heated through.

Poblano Chicken Enchilada Casserole

Ingredients

6 tablespoons butter, divided
6 skinless, boneless chicken breast halves
2 fresh poblano peppers, seeded and sliced into strips
4 fresh jalapeno peppers, seeded and diced
2 cloves garlic, chopped
1 lime, halved
1/4 cup all-purpose flour
1 pint half-and-half
1 bunch fresh cilantro, chopped
1 (8 ounce) package fresh mushrooms, sliced
2 ounces sour cream
12 (6 inch) corn tortillas
4 cups shredded mozzarella cheese

Directions

Melt 2 tablespoons butter in a large skillet over medium heat. Place the chicken breasts in the skillet. Mix in the poblano peppers, jalapeno peppers, and garlic. Squeeze the juice from one lime half over the chicken, and place the lime peel and pulp into the skillet. Cover, and simmer 25 minutes, stirring occasionally, until chicken juices run clear. Remove from heat, cool, and cut chicken into cubes.

Preheat oven to 350 degrees F (175 degrees C).

Melt 1/4 cup butter in a medium saucepan over low heat. Gradually stir in the flour and half-and-half. Mix in the cilantro, mushrooms, sour cream, and juice of remaining lime half. Cook and stir 10 minutes, until mushrooms are tender.

Line the bottom of a 9x13 inch baking dish with 6 tortillas. Arrange 1/2 the chicken and pepper mixture over the tortillas. Sprinkle with 1 cup cheese, and cover with remaining tortillas. Layer with remaining chicken and pepper mixture, and pour the cilantro sauce evenly over the casserole. Top with remaining cheese.

Bake 25 minutes in the preheated oven, until cheese is melted and lightly browned.

Artichoke Salad II

Ingredients

1 (.7 ounce) package dry Italian-style salad dressing mix
1 cup low fat sour cream
4 cups chopped romaine lettuce
1 cup chopped red bell pepper
1 cup chopped broccoli
1 cup sliced fresh mushrooms
1/4 cup diced onion
1 (14 ounce) can artichoke hearts, drained and chopped

Directions

In a small bowl, whisk together the sour cream and Italian dressing mix.

In a large bowl, toss together the lettuce, red pepper, broccoli, mushrooms, onion and artichoke hearts. Top with dressing and toss until evenly coated. Refrigerate until ready to serve.

Tater Tot Casserole

Ingredients

1 pound ground beef
1 medium onion, chopped
1 (10.75 ounce) can Campbell's®
Condensed Cream of Mushroom
Soup (Regular or 98% Fat Free)
1 tablespoon ketchup
1 tablespoon Worcestershire
sauce
3 cups frozen Tater Tot

Directions

Cook beef and onion in 10-inch skillet over medium-high heat until beef is well browned, stirring to break up meat. Pour off fat.

Stir soup, ketchup and Worcestershire into skillet. Spoon beef mixture into 12x8-inch shallow baking dish. Arrange potatoes around edge of casserole.

Bake at 425 degrees F for 25 minutes or until potatoes are done.

Yummy Chicken

Ingredients

4 skinless, boneless chicken breast halves
1/4 cup all-purpose flour
1/2 teaspoon salt
ground black pepper to taste
1 tablespoon olive oil
1 1/2 teaspoons butter
1/2 cup sliced fresh mushrooms
4 green onions, chopped
1 clove garlic, finely minced

1/3 cup unsweetened apple juice
2 tablespoons lemon juice
1 teaspoon white sugar

Directions

Pound the chicken breast halves flat and to about 1/2 inch thick. Cut the flattened chicken breasts into several large pieces.

Place the flour, salt, and pepper into a plastic bag, and drop the chicken pieces into the bag. Shake gently to coat the chicken thoroughly with flour mixture.

Preheat an oven to 325 degrees F (165 degrees C). Grease an 8x8 inch baking dish.

Heat the olive oil and butter in a large skillet over medium heat, and brown the coated chicken pieces on each side until golden brown, about 5 minutes per side. Place the chicken pieces into the prepared baking dish, leaving the oil and butter in the skillet. Cook and stir the mushrooms, green onions, and garlic in the hot skillet until the mushrooms give up their juice and start to brown, about 10 minutes. Spread the cooked vegetables over the chicken pieces.

Pour the apple juice, lemon juice, and sugar into the skillet, stir to dissolve the sugar, and bring the mixture to a boil. Pour the sauce over the chicken and vegetables, cover the baking dish with foil, and bake in the preheated oven until the sauce has reduced and the chicken has absorbed the sauce, about 1 hour.

Curried Mushroom Hot Pot

Ingredients

1/2 onion, diced
2 1/2 tablespoons curry powder
1 (32 fluid ounce) container
chicken broth
1/2 lemon, sliced
1 1/4-inch-thick slices fresh
ginger, peeled
1 1/2 teaspoons white sugar
salt to taste
1 pound assorted mushrooms
1 (13.5 ounce) can coconut milk
1 tablespoon fresh lemon juice
salt to taste
8 kaffir lime leaves

Directions

Prepare a saucepan with cooking spray and place it over high heat. Place the onion in the saucepan; cook and stir for 2 minutes. Sprinkle the curry powder over the onion; stir to coat evenly. Add the chicken broth, lemon, ginger, sugar, and salt to the onions. Reduce heat to medium; cook and stir for 2 to 3 minutes. Stir in the mushrooms and cook another 3 minutes. Mix in the coconut milk and lemon juice; stir and remove from heat.

Drop the lemon leaves into the soup; allow to sit for 5 minutes. Remove leaves before serving.

Homemade Wonton Soup

Ingredients

1 bunch green onions, cut into 1/2-inch pieces, divided
6 fresh mushrooms, sliced
1 pound ground pork
1 tablespoon sesame oil
1 tablespoon soy sauce
1 egg
1/4 cup dry bread crumbs
1/4 teaspoon salt
1/2 teaspoon ground black pepper
1 (16 ounce) package wonton wrappers
8 cups chicken broth
16 uncooked medium shrimp, peeled and deveined (optional)
1 medium head bok choy, torn into 2-inch pieces
16 snow peas
1 dash soy sauce, or to taste (optional)
1 dash sesame oil, to taste (optional)

Directions

Dice the green onions, and set aside all but 1 tablespoon. Slice the mushrooms, and set aside all but 1 tablespoon. Finely chop the 1 tablespoon of green onions and 1 tablespoon of sliced mushrooms, and place in a bowl with the ground pork, 1 tablespoon sesame oil, 1 tablespoon soy sauce, egg, bread crumbs, salt, and pepper. Stir to thoroughly mix the pork filling.

Spoon about 1 tablespoon of the pork filling onto the center of each wonton wrapper. Use your finger or a pastry brush to lightly moisten the edges of the wonton wrappers with water. Fold one corner of the wrapper over the filling onto the opposite corner to form a triangle. Press the edges together to seal. Moisten the two long ends of the triangle, fold them together, and press them firmly to seal.

Bring the chicken broth to a boil in a large saucepan over medium heat. Drop the wontons, one by one, into the broth, and let them cook for 3 to 5 minutes, until they float to the surface. Reduce heat to a simmer, and gently stir in the shrimp, bok choy, and reserved sliced mushrooms. Let the soup simmer 2 more minutes, until the shrimp turn pink, and then drop in the snow pea pods. Garnish with the remaining green onions and a dash of soy sauce and sesame oil, and serve immediately.

Lambless Shepherd's Pie

Ingredients

5 medium potatoes, peeled
4 tablespoons butter
1 1/2 teaspoons salt
fresh ground black pepper to taste
2 cups milk, warmed
1/2 cup kasha (toasted buckwheat groats)
2/3 cup bulgar
2 cups minced onion
2 cloves garlic, minced
2 carrots, finely chopped
2 cups sliced mushrooms
1 1/2 tablespoons all-purpose flour
1 cup corn kernels, blanched

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring 2 1/2 quarts of water to a boil in a large pot. Cut the potatoes into thirds and drop them into the water. Gently boil the potatoes for 20 minutes or until they are tender. Drain well and return the potatoes to the pot.

Place 2 tablespoons of the butter, 3/4 teaspoon salt and pepper into the potato-pot. Mash the potatoes with a potato masher, incorporating 1/2 cup of the warm milk, until they are fairly smooth.

In a saucepan, bring 1 1/2 cups water to a boil with 1/2 teaspoon salt and the kasha. Reduce the heat and simmer, uncovered, for 15 minutes.

Add 1 1/2 cups more water to the kasha, and bring the mixture to a boil. Then add the bulgur, cover the pan and take it off the heat. Let the grain stand undisturbed for 10 minutes. Transfer the contents to a large bowl.

In a large saucepan, heat the remaining 2 tablespoon butter. Mix in the onions, garlic, and carrots; saute them over medium heat, stirring frequently, until the onions soften. Mix in the mushrooms and continue cooking for 3 to 4 minutes; stirring frequently.

Sprinkle the flour over the vegetables, and stir constantly for 2 minutes or until the flour begins to brown. Pour the remaining 1 1/2 cups milk over the vegetables, and turn the heat to high. While the sauce boils stir it constantly with a whisk. Continue stirring until the mixture is smooth. Turn the heat to low and simmer for 5 minutes.

Mix the corn, 1/4 teaspoon salt, and black pepper to taste into the vegetable-flour mixture. Pour the vegetable-gravy mixture to the bowl of kasha and bugler. Stir well.

Grease a 10 inch round pie pan or casserole dish, and spoon the vegetable-grain mixture into it. Smooth the mixture with a plastic spatula. Spoon on the mashed potatoes over the vegetable mixture leaving an uneven top surface.

Bake the pie uncovered for 30 minutes. Garnish with the chopped parsley. Cut the pie into pieces, and serve.

Carol's King Ranch Casserole

Ingredients

4 skinless, boneless chicken breast halves
1 tablespoon chicken bouillon
1 cup chicken broth
1 cup chopped onion
1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup diced red bell pepper
1 (14.5 ounce) can diced tomatoes with green chile peppers
2 (8 ounce) cans chili beans, drained
12 (8 inch) flour tortillas
3 cups shredded Colby-Monterey Jack cheese

Directions

Bring a large saucepan of lightly salted water to a boil. Add chicken and bouillon and boil for 12 to 15 minutes, or until cooked through (no longer pink inside). Reserve 1 cup broth. Remove chicken from pan and dice; set aside.

In a separate large saucepan combine reserved broth, onion, cream of chicken soup, cream of mushroom soup, bell pepper, diced tomatoes with green chile peppers and beans. Mix together and heat through, stirring often.

Preheat oven to 350 degrees F (175 degrees C).

In a 9x13 inch baking dish layer casserole as follows: 4 torn tortillas, 1/2 of diced chicken, 1/3 of soup mixture, more tortilla strips, remaining diced chicken, 1/3 of soup mixture, more tortilla strips and remaining soup mixture. Cover with cheese.

Bake in preheated oven for about 20 to 25 minutes, or until heated through and cheese is melted and bubbly.

Parsnip and Mushroom Soup

Ingredients

1/3 cup extra-virgin olive oil
2 large carrots, peeled and chopped
2 celery ribs, chopped
1 white onion, peeled and chopped
3 large portobello mushroom caps, cleaned and chopped
5 (13.75 ounce) cans chicken broth
8 parsnips, peeled and chopped
2 cups fresh shiitake mushrooms, sliced

1/3 cup extra-virgin olive oil
5 cloves garlic, minced
1 bunch fresh tarragon
3 sprigs fresh thyme
kosher salt to taste (optional)

Directions

Pour 1/3 cup olive oil into a deep pot, and heat over medium heat. Stir in the carrots, celery, and onion; cook until vegetables can be pierced with a fork, about 5 minutes. Stir in the portobello mushrooms, and cook 5 minutes more. Pour in the chicken broth, and add the parsnips and shiitake mushrooms. Bring the mixture to a boil, then reduce heat to medium, and simmer until the parsnips are soft, about 10 minutes. Remove from the heat.

Place 1/3 cup olive oil in a blender or bowl of a food processor. Add the garlic, tarragon, and thyme, and pulse until well blended. Stir the mixture into the soup. Season to taste with kosher salt.

Wild Rice Casserole

Ingredients

1 pound ground pork sausage
2 skinless, boneless chicken breast halves, chopped
1 onion, chopped
3 cloves garlic, crushed
1 cup chopped celery
3 cups chicken broth
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of chicken soup
1 (6 ounce) can sliced mushrooms, drained
1 (6 ounce) package long grain and wild rice mixture
1 (3 ounce) package sliced almonds

Directions

In a large skillet combine the sausage, chicken, onion, garlic and celery. Saute over medium heat until sausage and chicken are browned and vegetables are tender. Crumble sausage, drain fat from skillet and return sausage to skillet.

Preheat oven to 350 degrees F (175 degrees C).

Stir in the chicken broth, cream of mushroom soup, cream of chicken soup, mushrooms and rice. Mix well and spoon mixture into a lightly greased 9x13 inch baking dish. Sprinkle with almonds.

Cover dish and bake in preheated oven for 1 1/2 hours, or until cooked through.

Bow Tie Tuna Florentine

Ingredients

1 (8 ounce) package farfalle (bow tie) pasta
1 tablespoon margarine
1 1/4 cups milk
1 (1.2 ounce) package creamy pesto sauce mix
2 cups fresh spinach, rinsed and thinly sliced
1/2 cup sliced fresh mushrooms
3 (6 ounce) cans tuna, drained
3 roma (plum) tomatoes, chopped

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large saucepan, melt the margarine over medium-high heat. Add milk and pesto sauce mix; bring to a boil stirring constantly with a wire whisk until well blended and boiling. Reduce heat and add spinach and mushrooms. Simmer for 3 to 4 minutes, stirring occasionally.

Add cooked pasta, tuna and tomatoes, stirring gently to coat. Cook 3 to 5 minutes until thoroughly heated.

Simple Salisbury Steaks

Ingredients

1 (10.75 ounce) can
Campbell's® Condensed Cream
of Mushroom Soup (Regular, 98%
Fat Free or 25% Less Sodium)
1 pound ground beef
1/3 cup dry bread crumbs
1 small onion, finely chopped
1 egg, beaten
1 tablespoon vegetable oil
1 1/2 cups sliced mushrooms

Directions

Mix thoroughly 1/4 cup soup, beef, bread crumbs, onion and egg. Shape firmly into 4 patties, 1/2 inch thick.

Heat oil in skillet. Cook patties until browned. Pour off fat. Add remaining soup and mushrooms. Heat to a boil. Cover and cook over low heat 10 minutes or until done.

Chicken Supreme IV

Ingredients

1 1/2 cups grated Parmesan cheese
3 eggs, beaten
1 1/2 cups Italian-style seasoned bread crumbs
3 tablespoons vegetable oil
4 skinless, boneless chicken breast halves
2 cups white Zinfandel wine
2 cups sliced fresh mushrooms
3 cups shredded Monterey Jack cheese

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a medium baking dish.

Place Parmesan cheese, eggs, and bread crumbs in three separate small bowls. Heat the oil in a large skillet over medium-high heat. Dip each piece of chicken into the Parmesan cheese, then into the egg, then into the bread crumbs. Brown the chicken on both sides in the hot skillet, and then transfer them to the prepared baking dish.

Pour wine into skillet, and scrape up the browned bits. Add mushrooms and cook for 5 minutes, or until tender. Top each chicken breast with even amounts of Monterey Jack cheese, then spoon mushrooms over the cheese. Pour the remaining wine from the skillet over all. Cover dish with aluminum foil.

Bake 30 to 35 minutes in the preheated oven, or until chicken is no longer pink and juices run clear.

Moody's Green Beans

Ingredients

1 pound pork sausage
1 (10.75 ounce) can condensed
cream of mushroom soup
2 (14.5 ounce) cans green beans,
drained

Directions

In a medium skillet, crumble sausage and fry over medium-high heat until browned. Drain grease. Preheat oven to 350 degrees F (175 degrees C).

In an 8x8 inch casserole dish, mix together sausage, mushroom soup, and green beans. Mix in 1 cup sour cream if desired. Cover dish with foil and bake for 30 minutes. If you like, sprinkle 1 cup shredded cheese over top and return to oven, uncovered, for 5 minutes or until cheese melts.

Steak and Mushroom Teriyaki Bowl

Ingredients

1 tablespoon vegetable oil
1 pound boneless flank steak,
thinly sliced
1 (10 ounce) package mushrooms,
sliced
1 medium onion, thinly sliced
1 1/2 cups water
1 (5.4 ounce) package Knorr®
Asian Sides® - Teriyaki Rice

Directions

Heat oil in 12-inch nonstick skillet over medium-high heat and cook steak, stirring occasionally, 2 minutes. Season, if desired, with salt and ground black pepper.

Add mushrooms and onion and cook, stirring occasionally, 3 minutes or until tender. Remove steak mixture and set aside.

Bring water to a boil over high heat in same skillet. Stir in Knorr® Asian Sides® - Teriyaki Rice. Reduce heat to low and simmer covered 7 minutes or until rice is tender. Return steak mixture to skillet; heat through. Garnish, if desired, with chopped green onions.

Stuffed Crimini Mushrooms with Gruyere

Ingredients

36 crimini mushrooms, stems removed
1/2 cup olive oil
2 1/2 cups chopped yellow onion
1/3 cup minced shallot
6 cloves garlic, minced
3 tablespoons chopped Italian flat leaf parsley
3/4 cup chopped fresh chives
3 fluid ounces lemon juice
2 cups fresh bread crumbs
5 ounces shredded Gruyere cheese

Directions

Bring a large pot of water to a boil. Add mushrooms, and cook for about 3 minutes. Drain, and set aside to cool.

Heat olive oil in a large skillet over medium heat. Add the onion, shallot, garlic, parsley, and chives. Cover, and let the vegetables sweat for a few minutes to release the aromas. Remove from heat, and stir in the breadcrumbs and lemon juice.

Preheat the oven's broiler. Scoop out the mushroom caps, and fill with the bread crumb mixture. Place on a baking sheet. Top with shredded cheese.

Broil for 3 to 5 minutes, until cheese is melted. Serve hot.

Keon's Slow Cooker Curry Chicken

Ingredients

1 tablespoon butter
1 onion, chopped
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of chicken soup
1 (14 ounce) can coconut milk
1 packet dry onion soup mix (such as Knorr® French Onion Soup Mix)
3 tablespoons curry powder, or to taste
1/2 teaspoon salt
1/2 teaspoon ground black pepper
2 teaspoons ground cayenne pepper, or to taste
3 large skinless, boneless chicken breast halves -- trimmed and cut into 1-inch pieces
1 cup green peas
2 cups sliced fresh mushrooms

Directions

Set the slow cooker to the High setting.

Heat the butter in a skillet over medium heat, and cook and stir the onion until browned, 5 to 10 minutes. Set the onion aside.

In a large bowl, stir together cream of mushroom soup, cream of chicken soup, coconut milk, dry soup mix, curry powder, salt, pepper, and cayenne pepper until the mixture is thoroughly combined. Place the chicken into the bottom of the slow cooker, and pour the mixture over the chicken. Stir in onion, peas and mushrooms.

Cook on High setting for 1 1/2 hours, then reduce heat to Low and cook an additional 1 1/2 to 2 hours.

Ham and Swiss Salad with Red Currants

Ingredients

1 head romaine lettuce, rinsed, patted dry and chopped
4 ounces arugula, washed and dried
4 ounces sliced mushrooms
1 cup grape tomatoes, halved
1 shallot, thinly sliced
1 cup fresh red currants
1/2 cup shredded Swiss cheese
4 ounces honey ham, chopped
1/4 cup balsamic vinegar
1/4 cup extra virgin olive oil
salt and pepper to taste

Directions

Toss together the romaine, arugula, mushrooms, tomatoes, shallot, currants, Swiss cheese, and ham in a large salad bowl. Whisk together the balsamic vinegar, olive oil, salt, and pepper in a small bowl until mixed. Pour over the salad and toss to coat.

Vegetarian's Delight Pizza

Ingredients

1 (12 inch) pre-baked pizza crust
2 tablespoons olive oil
1 cup seasoned tomato sauce
1/2 cup sliced onion
1 cup fresh sliced mushrooms
1/2 cup chopped green bell pepper
1/4 cup chopped black olives
2 cups shredded mozzarella cheese

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Place the pizza crust on a large cookie tray or pizza pan. Brush the crust evenly with olive oil. Spread tomato sauce over it with a spatula or back of a spoon. Sprinkle vegetables evenly over the sauce, and top with cheese.

Bake for 10 to 12 minutes, or until cheese has melted and is bubbly. Let cool for 2 to 3 minutes before cutting.

Beef Burgundy I

Ingredients

2 tablespoons olive oil
2 pounds round steak, cut into small pieces
3 tablespoons all-purpose flour
2 cups beef broth
1 1/2 cups dry red wine
1 teaspoon salt
1/2 teaspoon dried marjoram, crushed
1/2 teaspoon dried thyme, crushed
1/4 teaspoon ground black pepper
2 1/2 cups sliced fresh mushrooms
3 onions, sliced

Directions

In a large stock pot over medium/high heat, heat the oil and add the beef pieces. Sprinkle the flour over the beef. Brown the meat on all sides.

Pour in broth and red wine. Sprinkle in salt, marjoram, thyme and black pepper.

Bring to a boil. Cover, and reduce heat. Simmer for 1 1/2 hours or until beef is tender, stirring occasionally.

Add mushrooms and onions to the pot. Liquid should just cover everything. If necessary, add some more wine to cover. Cook until onions are limp.

Mushroom and Jack Cheese Quesadillas

Ingredients

1 tablespoon vegetable oil
1 (10 ounce) package mushrooms, sliced
1 medium onion, chopped
2 jalapeno peppers, seeded and finely chopped
1 clove garlic, finely chopped
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/3 cup Hellmann's® or Best Foods® Real Mayonnaise
4 (10 inch) burrito-size flour tortillas
1 1/2 cups shredded Monterey Jack cheese

Directions

In 12-inch nonstick skillet, heat oil over medium-high heat and cook mushrooms, onion, jalapeno peppers, garlic, salt and black pepper, stirring occasionally, 7 minutes or until vegetables are tender. Let cool slightly, then stir in Hellmann's® or Best Foods® Real Mayonnaise. Evenly spread mixture over tortillas, then top with cheese and fold in half.

In same skillet, over medium-high heat, cook tortillas, one at a time, 2 minutes on each side or until lightly golden. To serve, cut tortillas into wedges and serve.

Crab with Stilton Cheese

Ingredients

1/4 cup butter
1/2 pound fresh mushrooms,
thinly sliced
1/2 cup white wine
12 ounces cooked crabmeat
1/4 cup chopped green onions
1/4 pound seedless red grapes,
halved
4 ounces Stilton cheese, crumbled

Directions

Preheat oven to 375 degrees F (190 degrees C).

Melt butter in a saucepan over medium heat, add mushrooms and white wine. Cook stirring until mushrooms are slightly softened, and about 1/4 cup white wine remains. Remove the mushrooms, and set aside.

Arrange the crabmeat in the bottom of a small baking dish. Layer with the mushrooms, green onions, and grapes. Drizzle with the butter and wine mixture, and top with Stilton cheese.

Bake 10 to 12 minutes in the preheated oven, until the dish is heated through and bubbly.

Pork and Sea Shells with Summer Vegetables

Ingredients

1 (16 ounce) package seashell pasta
3 tablespoons olive oil, divided
6 boneless pork loin chops, cut into bite sized pieces
Worcestershire sauce to taste
salt and pepper to taste
1 medium green bell pepper, chopped
1 yellow squash, cut into bite sized pieces
1 zucchini, cut into bite sized pieces
6 ounces fresh mushrooms, sliced
1 medium onion, chopped
3 cloves garlic, finely chopped
1 (15 ounce) can tomato sauce
1 (14.5 ounce) can diced tomatoes with juice
2 tablespoons tomato paste
1/4 cup red wine
2 1/3 tablespoons dried basil
1 teaspoon dried thyme
1 teaspoon dried oregano
2 bay leaves
1 dash red pepper flakes
grated Parmesan cheese for topping

Directions

Bring a large pot of lightly salted water to a boil. Add seashell pasta, cook for 8 to 10 minutes, until al dente, and drain.

Heat 1 tablespoon olive oil in a large skillet over medium-high heat. Place the pork in the skillet, and season with Worcestershire sauce, salt, and pepper. Cook and stir 10 minutes, or until almost done. Remove from heat, and set aside.

Heat the remaining olive oil in the skillet over medium heat. Cook and stir the green pepper, squash, zucchini, mushrooms, onion, and garlic 3 to 4 minutes. Return the pork to the skillet.

Mix in the tomato sauce, diced tomatoes, tomato paste, and wine into the skillet. Season with basil, thyme, oregano, bay leaves, and red pepper flakes. Reduce heat to low, and simmer 35 minutes. Remove the bay leaves, and serve over the cooked pasta with a sprinkling of Parmesan cheese.

Versatile Tomato Sauce

Ingredients

3 tablespoons olive oil
1 onion, chopped
4 cloves garlic, minced
1 pound lean ground beef
2 (29 ounce) cans tomato sauce
1 (14.5 ounce) can stewed tomatoes
1/2 pound pepperoni sausage, sliced
1 green bell pepper, chopped
1 (4.5 ounce) can mushrooms, drained and chopped
1/4 teaspoon garlic salt
1/4 teaspoon salt
1/4 teaspoon ground black pepper
1/4 teaspoon onion powder
1/4 teaspoon dried oregano
1/4 teaspoon Italian seasoning

Directions

In a medium skillet over medium heat, warm oil and saute onions and garlic until caramelized; set aside.

In a large skillet over medium heat, cook ground beef until almost browned. Add onions and garlic and cook for 3 minutes.

In a large pot over medium heat, combine tomato sauce and stewed tomatoes; bring to a boil and then reduce heat. Simmer sauce for 15 minutes.

Stir pepperoni, ground beef mixture and green peppers into sauce; cover and simmer for 30 minutes.

Stir in mushrooms, garlic salt, salt, ground black pepper, onion powder, oregano and Italian seasoning. Simmer for 10 minutes and serve.

Tater Tot Casserole II

Ingredients

1 (32 ounce) package frozen potato rounds
1 (16 ounce) container sour cream
1 cup shredded Cheddar cheese
1 (10.75 ounce) can condensed cream of mushroom soup
1 (6 ounce) can French-fried onions

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Arrange tater tots in the prepared baking dish.

In a mixing bowl, combine sour cream, cheese, and mushroom soup. Pour this mixture over the tater tots. Sprinkle onions over the top of the casserole.

Bake in the 350 degrees F (175 degrees C) oven for 45 to 60 minutes.

Tomato Alfredo Sauce with Artichokes

Ingredients

1 (14 ounce) can artichoke hearts
in water
2 tomatoes, chopped
1 onion, chopped
1 cup fresh sliced mushrooms
1/2 cup chopped fresh basil
1/2 cup whole milk
2 tablespoons all-purpose flour

Directions

Chop artichoke hearts and place in large skillet with juice. Thicken with flour and milk to desired consistency.

Add onion, mushrooms, tomatoes, and basil. Cook for a short time, leaving vegetables firm and tasty and pretty.

Cook up a batch of your favorite spaghetti noodles (e.g., angel hair or spaghetti). Rinse. Toss artichoke sauce on top of cooked pasta.

Creamy Pork with Sour Cream Sauce

Ingredients

1 egg, lightly beaten
1 tablespoon water
1/2 teaspoon crushed dried rosemary
1/4 teaspoon black pepper
1 pinch garlic powder
3 tablespoons vegetable oil
3 pounds pork cube steaks
1 cup seasoned bread crumbs
2 tablespoons butter
3/4 pound fresh mushrooms, coarsely chopped
1 (10.5 ounce) can condensed cream of chicken soup
1 cup sour cream
1/2 cup chicken broth

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a shallow dish, stir together egg, water, rosemary, black pepper, and garlic powder.

Heat vegetable oil in a large skillet over medium heat. Dip pork steaks into egg mixture, and coat with bread crumbs; brown pork 5 minutes on each side. Remove, and place in a 9x13 inch baking dish.

In the same skillet, heat butter over medium heat. Stir in mushrooms, and cook until tender. Stir in soup, sour cream, and chicken broth. Warm through, then pour over pork, and cover dish with aluminum foil.

Bake in a preheated oven for 1 hour.

Noodles Marmaduke

Ingredients

1/4 cup butter
1/2 cup sliced onion
1 clove garlic, minced
8 ounces fresh mushrooms, sliced
1 pound ground beef
1/2 cup Burgundy wine
3 tablespoons lemon juice
1 (10.5 ounce) can condensed beef consomme
1/2 teaspoon salt
1/4 teaspoon ground black pepper
2 cups medium egg noodles
1 cup sour cream
1 tablespoon chopped fresh parsley for garnish

Directions

Melt the butter in a large skillet over medium heat. Add the onions, garlic and mushrooms; cook and stir until lightly browned. Crumble in the ground beef, and cook until no longer pink. Drain excess grease.

Stir in the Burgundy wine, scraping any bits of food from the bottom of the pan to flavor the sauce. Then stir in the lemon juice, beef consomme, salt and pepper. Simmer uncovered for 15 minutes.

Mix the uncooked noodles into the skillet. Cover, and simmer for 10 minutes, or until noodles are tender. Remove from the heat and stir in the sour cream. Sprinkle parsley over the top and serve.

Chinese Take-Out Shrimp with Garlic

Ingredients

2 tablespoons canola oil
10 cloves garlic, chopped
1 teaspoon minced fresh ginger root
1 (8 ounce) can sliced water chestnuts, drained
1 cup snow peas
1 cup small white button mushrooms
1 teaspoon crushed red pepper flakes
1/2 teaspoon salt
1 teaspoon ground black pepper
1 pound peeled and deveined jumbo shrimp
1/2 cup chicken broth
1 tablespoon rice vinegar
2 tablespoons fish sauce
2 tablespoons dry sherry
1 tablespoon cornstarch
1 tablespoon water

Directions

Heat oil in wok or large skillet until very hot. Cook and stir garlic and ginger in the hot oil until fragrant, about 30 seconds. Add the water chestnuts, snow peas, mushrooms, red pepper flakes, salt, pepper, and shrimp to the pan. Cook, stirring, until shrimp turns pink, 2 to 3 minutes.

Combine the chicken broth, rice vinegar, fish sauce, and dry sherry in a small bowl. Pour into the shrimp mixture; cook and stir briefly to combine. Combine the cornstarch and water and stir into the wok. Stir until sauce has thickened, about 2 minutes.

Spicy Chicken Spaghetti

Ingredients

3 tablespoons extra virgin olive oil, divided
10 chicken tenderloins
salt and pepper to taste
1 (26 ounce) jar spaghetti sauce with mushrooms
1 (14.5 ounce) can Italian diced tomatoes, undrained
1 red bell pepper, diced
1 (15 ounce) can whole kernel corn, drained
1 (10 ounce) can whole black olives, drained
1/4 cup canned jalapeno pepper slices, undrained
1 1/2 teaspoons garlic powder
1 teaspoon onion powder
1 teaspoon ground black pepper
1 (16 ounce) package angel hair pasta
1 tablespoon butter

Directions

Heat 2 tablespoons olive oil in a skillet over medium-high heat. Place chicken in the skillet, season with salt and pepper, and cook 6 minutes on each side, until juices run clear. Set aside, and keep warm.

In a large pot, mix spaghetti sauce, tomatoes with liquid, red bell pepper, corn, olives, and jalapenos. Bring to a boil, and season with garlic powder, onion powder, and 1 teaspoon pepper. Place chicken in the pot. Reduce heat to low, cover, and simmer 15 minutes.

Bring a large pot of lightly salted water to a boil. Place pasta in the pot, and cook 2 to 4 minutes, until al dente. Drain, transfer to a bowl, and toss with remaining olive oil and butter. Spoon the sauce over the pasta to serve.

Cajun Catfish Supreme

Ingredients

1 1/2 pounds catfish fillets, cut in strips
2 teaspoons Cajun-style blackened seasoning
4 tablespoons mayonnaise
1/2 cup butter
1 cup sliced fresh mushrooms
1/2 cup chopped fresh parsley
1 cup sliced green onions
1 pound small, peeled shrimp
2 (10.75 ounce) cans condensed cream of shrimp soup

Directions

Sprinkle catfish strips with blackened fish seasoning. Spread catfish with mayonnaise. Place in a shallow dish, cover, and refrigerate for 1 hour.

In a large skillet, heat 4 tablespoons butter until it begins to sizzle. Sear the fish strips until golden, turning once. Transfer to a 9x13 inch baking dish, and arrange fish in a single layer.

In the same skillet, heat remaining 4 tablespoons butter over medium heat. Cook and stir mushrooms in butter until golden. Stir in parsley, green onions, and shrimp. Reduce heat to low, and cook until shrimp are pink and tender. Stir in cream of shrimp soup, and blend well. Ladle soup mixture over fish in baking dish.

Bake at 375 degrees F (190 degrees C) for 30 minutes.

Aunt Teresa's Chicken

Ingredients

4 chicken thighs
1 green bell pepper, sliced
2 carrots, shredded
1 large onion, sliced
2 (10.75 ounce) cans condensed
cream of mushroom soup

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a 9 x 13 inch baking dish, layer in the following order: onion, bell pepper, carrots and chicken. Pour soup over the top. Cover with aluminum foil and bake at 350 degrees F (175 degrees C) for 45 minutes. Remove foil and bake an additional 15 minutes.

Shrimp and Portobello Mushroom Fettuccine

Ingredients

1 (16 ounce) package dry fettuccini noodles
3/4 cup butter, divided
1 pound baby portobello mushrooms, sliced
1 large onion, chopped
3 cloves garlic, minced
4 ounces cream cheese
2 tablespoons all-purpose flour
1 pint whipping cream
1/2 cup freshly grated Parmesan cheese, divided
2 pounds medium shrimp, peeled and deveined
1 tablespoon Cajun seasoning
salt and pepper to taste
1/2 cup green onions, chopped

Directions

Bring a large pot of lightly salted water to boil. Add pasta, and cook until al dente, about 8 to 10 minutes. Drain, and set aside.

Meanwhile, heat 1/4 cup butter in a large skillet over medium heat. Stir in mushrooms, and cook until soft. Remove mushrooms, and set aside. Wipe out skillet.

Heat 1/2 cup butter in the skillet over medium-high heat. Stir in onions, and cook until soft and translucent. Stir in garlic, and cook 1 minute. Add cream cheese, and cook until melted.

Reduce heat to medium low, and stir in flour, whipping cream, and 1/4 cup Parmesan cheese. Stir in shrimp, and season with Cajun seasoning, salt, and pepper. Cook until shrimp are pink and sauce thickens, about 3 minutes. Remove from heat. Fold mushrooms, green onions, and fettuccine into sauce. Sprinkle with remaining 1/4 cup Parmesan, and serve.

Grilled Steak and Potato Salad

Ingredients

1/4 cup red wine vinegar
1 tablespoon Dijon mustard
2 teaspoons jarred minced garlic
1 teaspoon salt
1/2 teaspoon dried thyme leaves
1/2 teaspoon freshly ground black pepper
1/2 teaspoon granulated sugar
3/4 cup CRISCO® Oil
1 1/2 pounds small red potatoes, scrubbed and quartered
1 pound boneless sirloin, New York Strip or Delmonico steak
1/2 pound fresh green beans, cut into 1-inch pieces
1/2 pound white mushrooms, rinsed, stems trimmed and thinly sliced
1 medium red bell pepper, seeds and ribs removed and thinly sliced
1/2 small red onion, peeled and thinly sliced
1 pint cherry tomatoes, rinsed and halved
Bibb or head lettuce leaves

Directions

Whisk together vinegar, mustard, garlic, salt, thyme, pepper and sugar. Add CRISCO® Oil; whisk until thoroughly blended.

Place steak in re-sealable plastic bag. Pour one-third of dressing over meat. Marinate 30 minutes.

Place potatoes in large pot. Cover with cold water; add salt. Bring to boil on high heat. Boil for 12-15 minutes, or until tender when pierced with a knife. Drain. Place in large mixing bowl. Toss with half of remaining dressing.

Prepare grill or broiler.

Microwave green beans on high for 2 minutes, or until crisp-tender. Set aside. Add green beans, mushrooms, red bell pepper, onion and tomatoes to potatoes; toss gently to mix.

Remove steak from marinade; discard marinade. Season steak with salt and pepper.

Grill steak to desired doneness; allow to rest 5 minutes before slicing into thin slices across the grain.

Arrange lettuce leaves on 4 plates. Top with vegetable mixture. Place steak slices on top; drizzle with remaining dressing. Serve immediately.

Garden-Fresh Spaghetti

Ingredients

4 cups sliced fresh mushrooms
3 medium carrots, coarsely chopped
1 cup chopped celery
1 cup chopped onion
1/2 cup chopped green pepper
1/2 cup chopped sweet red pepper
4 garlic cloves, minced
1/4 cup vegetable oil
2 (28 ounce) cans crushed tomatoes
2 (15 ounce) cans tomato sauce
1 (12 ounce) can tomato paste
1 cup beef broth
2 teaspoons dried basil
2 teaspoons dried oregano
1 1/2 teaspoons brown sugar
1 teaspoon salt
1/2 teaspoon pepper
1 cup grated Parmesan cheese
Hot cooked spaghetti

Directions

In a Dutch oven, saute the mushrooms, carrots, celery, onion, peppers and garlic in oil until tender. Add the next 10 ingredients. Bring to a boil. Reduce heat; cover and simmer for 1 hour. Serve over spaghetti.

Made Over Chicken Tetrizzini

Ingredients

1/2 pound spaghetti, uncooked
1 pound boneless skinless
chicken breasts, cubed
1 medium red pepper, chopped
2 cups sliced fresh mushrooms
4 ounces PHILADELPHIA
Neufchatel cheese, cubed
1/4 cup flour
1 (14 ounce) can fat-free reduced-
sodium chicken broth
3 tablespoons KRAFT Grated
Parmesan Cheese, divided
1/2 cup KRAFT 2% Milk Shredded
Mozzarella Cheese

Directions

Preheat oven to 350 degrees F. Cook pasta as directed on package. Meanwhile, spray large nonstick skillet with cooking spray. Add chicken, peppers and mushrooms; cook and stir 5 min. or until chicken is no longer pink. Remove from skillet; set aside.

Place Neufchatel, flour and broth in skillet. Cook and stir with wire whisk until boiling. Reduce heat to medium-low; simmer 5 min., stirring frequently.

Drain pasta; return to saucepan. Add Neufchatel cheese mixture, chicken mixture and 2 Tbsp. of the Parmesan cheese; mix well. Spoon into 2-qt. round casserole dish; cover with foil. Bake 25 min. Top with mozzarella and remaining 1 Tbsp. Parmesan cheese; continue baking, uncovered, 2 min. or until mozzarella cheese is melted.

Deviled Ham Broiled Sandwiches

Ingredients

1 loaf French bread, halved lengthwise and sliced into 2 inch slices
1 (8 ounce) package cream cheese, softened
1/4 cup margarine
1 (4 ounce) can deviled ham meat spread
1 teaspoon salt
1/4 teaspoon dill weed
1 (3 ounce) can sliced mushrooms, drained

Directions

Preheat oven to broiler setting.

In a bowl, mix the cream cheese, margarine, deviled ham meat spread, salt, dill weed, and mushrooms together until smooth. Spread mixture evenly over bread slices.

Broil on top oven rack for 3 to 5 minutes, or until lightly browned. Watch carefully to prevent burning.

Dad's Favorite Casserole

Ingredients

1 pound ground beef
1 clove garlic, minced
salt and pepper to taste
1 (10 ounce) package frozen
chopped spinach, thawed and
drained
1 (16 ounce) package uncooked
wide egg noodles
1 (10.75 ounce) can condensed
cream of mushroom soup
2 1/2 cups fat free milk
1 cup shredded American cheese

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a large casserole dish.

In a skillet over medium heat, cook the ground beef until evenly brown. Drain grease. Mix in garlic, and season with salt and pepper. Stir in spinach, and cook until heated through. Stir in the uncooked egg noodles, and transfer to the prepared casserole dish. Mix in cream of mushroom soup and milk, and sprinkle with cheese.

Bake 45 minutes in the preheated oven, until bubbly.

Baked Ziti Supreme

Ingredients

1 pound ground beef
1 medium onion, chopped
1 (28 ounce) jar Prego® Fresh Mushroom Italian Sauce
1 1/2 cups shredded mozzarella cheese
5 cups hot cooked medium tube-shaped pasta (ziti)
1/4 cup grated Parmesan cheese

Directions

In large saucepan over medium-high heat, cook beef and onion until beef is browned, stirring to separate meat. Pour off fat.

Stir in pasta sauce, 1 cup mozzarella cheese and macaroni. Spoon into 3-quart shallow baking dish. Sprinkle with remaining mozzarella cheese and Parmesan cheese. Bake at 350 degrees F for 30 minutes or until hot.

Pizza Pasta Bake

Ingredients

1 (12 ounce) package uncooked elbow macaroni
1/2 pound mild Italian sausage
1/2 cup chopped onion
1 (14 ounce) can pizza sauce
1 (8 ounce) can tomato sauce
1/2 cup milk
1 (3.25 ounce) package sliced pepperoni, cut in half
1/4 cup sliced fresh mushrooms
1/4 cup sliced black olives
1/4 cup chopped Canadian bacon
1 cup shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Stir in macaroni, cook for 8 to 10 minutes, until al dente, and drain.

In a skillet over medium heat, cook the Italian sausage and onion until sausage is evenly brown and onion is tender. Drain grease.

In a bowl, mix the pizza sauce, tomato sauce, and milk. Stir in the sausage and onion, pepperoni, mushrooms, olives, and Canadian bacon. Gently mix in the cooked macaroni until evenly coated. Transfer to the prepared baking dish.

Cover, and bake 30 minutes in the preheated oven. Remove cover, top with cheese, and continue baking 15 minutes, until cheese is melted and bubbly.

No-Bake Lasagna

Ingredients

1/2 cup sliced fresh mushrooms
1/4 cup chopped onion
1 teaspoon vegetable oil
3/4 cup spaghetti sauce
1/2 cup chopped fresh tomato
1/4 teaspoon dried basil
1/8 teaspoon pepper
4 lasagna noodles
1/2 cup shredded mozzarella cheese
Shredded Parmesan cheese

Directions

In a skillet, saute the mushrooms and onion in oil until tender. Add spaghetti sauce, tomato, basil and pepper. Bring to a boil. Reduce heat; cover and simmer for 10 minutes, stirring occasionally. Meanwhile, cook lasagna noodles according to package directions.

Add mozzarella cheese to the sauce; cook on low until cheese is melted. Drain noodles; cut into thirds. For each serving, on a plate, layer 2 tablespoons of sauce and two noodle pieces. Repeat layers twice. Top with 2 tablespoons sauce. Sprinkle with Parmesan cheese.

Creamy Souper Rice

Ingredients

1 (10.75 ounce) can
Campbell's® Condensed Cream
of Mushroom Soup (Regular, 98%
Fat Free or 25% Less Sodium)
1 1/2 cups Swanson® Natural
Goodness® Chicken Broth
1 1/2 cups uncooked instant white
rice
1 tablespoon grated Parmesan
cheese
Freshly ground black pepper

Directions

Mix soup and broth in saucepan. Heat to a boil.

Stir in rice and cheese. Cover and remove from heat. Let stand 5 minutes. Fluff with fork. Serve with freshly ground black pepper and additional Parmesan cheese.

Blues Burgers

Ingredients

1/2 pound sliced fresh mushrooms
2 tablespoons butter
1 1/2 pounds lean ground beef
1/2 teaspoon ground cumin
1/2 teaspoon paprika
1/4 teaspoon salt
1/4 teaspoon chili powder
1/4 teaspoon pepper
1 pinch cayenne pepper
2 ounces crumbled blue cheese
2/3 cup barbecue sauce
4 onion rolls or hamburger buns

Directions

In a skillet, saute mushrooms in butter for 2-3 minutes or until tender. Set aside and keep warm.

In a bowl, combine the beef and seasonings just until mixed. Shape into eight thin patties. Sprinkle half of the patties with blue cheese; top with remaining patties and press edges firmly to seal.

Grill, uncovered, over medium-hot heat for 3 minutes on each side. Brush with some of the barbecue sauce. Grill 10-12 minutes longer or until juices run clear, basting and turning occasionally. Drain the mushrooms. Serve burgers on rolls topped with mushrooms.

Florentine Pasta Salad

Ingredients

1 pound spaghetti
1 tablespoon sesame oil
1 clove garlic, chopped
1 red onion, coarsely chopped
10 ounces fresh mushrooms,
sliced
1 cup teriyaki sauce
2 carrots, shredded
8 ounces spinach, rinsed

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Place in large bowl.

Meanwhile, in large skillet or wok, heat oil over high heat. Add garlic, onion and mushroom. Cook until onions are translucent. Add teriyaki sauce and carrot, cook 3 minutes more.

Add cooked vegetable mixture to pasta, toss. Add spinach and toss. Cover for 5 minutes to wilt spinach. Serve warm.

Mushion Pork

Ingredients

4 pork chops
1 (10.75 ounce) can condensed
cream of mushroom soup
1 onion, chopped
2/3 cup water

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place pork chops in a 9x13 inch baking dish. In a medium bowl combine the soup, onion and water. Mix well and pour mixture over pork chops. Cover dish with aluminum foil and bake in the preheated oven for 45 minutes. Remove cover and bake for another 15 minutes.

Chicken Claridge Stew

Ingredients

3 skinless, boneless chicken breast halves - cut into cubes
1 onion, chopped
2 stalks celery, chopped
4 carrots, chopped
1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
1 cup chicken broth
salt and pepper to taste
1/4 teaspoon dried sage
1 clove garlic, minced
1 (14.5 ounce) can diced tomatoes

Directions

Spray a large skillet with cooking spray. Saute the chicken in the oil. Add the onion and saute until translucent. Add the celery and carrots and saute briefly.

Add the chicken soup, mushroom soup, water or broth, salt and pepper, sage and garlic. Do not add the tomatoes yet as they retard cooking time. Bring all to a boil, then cover and simmer for about 20 minutes. Add the tomatoes and simmer for 10 more minutes, uncovered. Serve over hot cooked rice if desired. Delicious!

Leslie's Broccoli, Wild Rice, and Mushroom

Ingredients

1/2 cup uncooked wild rice
1 1/2 cups water
2 cups chopped fresh broccoli
1/2 cup butter
1 1/2 cups sliced mushrooms
1 cup chopped onion
1 (16 ounce) package herb
seasoned stuffing mix
1 (14 ounce) can chicken broth
1/2 cup sliced almonds (optional)

Directions

Bring rice and 1 1/2 cups water to boil in a pot. Cover, reduce heat to low, and simmer 45 minutes.

Place broccoli in a pot with enough water to cover, and boil 5 minutes, or until slightly tender. Remove from heat, and drain.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a baking dish.

Melt the butter in a skillet over medium heat, and saute the mushrooms and onion until tender. Mix in cooked rice, cooked broccoli, stuffing mix, broth, and almonds. Transfer to the prepared baking dish (or use to stuff turkey just before roasting).

Bake 30 minutes in the preheated oven, or until golden brown.

Beef Bourguignon I

Ingredients

3 cups Burgundy wine
2 tablespoons brandy
2 onions, thinly sliced
2 carrots, chopped
1 sprig fresh parsley
1 bay leaf
1 clove garlic, crushed
10 whole black peppercorns
1 teaspoon salt
2 pounds cubed beef chuck roast

4 tablespoons olive oil, divided
1/4 pound bacon, cubed
2 onions, chopped
3 tablespoons all-purpose flour
1 tablespoon tomato paste
2 cloves garlic, crushed
1 (10.5 ounce) can beef broth
salt and pepper to taste
4 tablespoons butter
1 pound fresh mushrooms, sliced

Directions

For marinade: In a large bowl, combine the wine, cognac, onions, carrots, parsley, bay leaf, garlic, peppercorns and salt. Mix well and add the cubed beef. Cover and marinate in the refrigerator for 2 days.

Preheat oven to 300 degrees F (150 degrees C).

For Bourguignon: Strain the meat from the vegetables and marinade; reserve marinade. Dry meat with paper towels. Heat 2 tablespoons of the oil in a large skillet over medium high heat. Add the meat and saute for 10 minutes, or until browned on all sides. Transfer meat to a separate medium bowl with a slotted spoon and set aside.

In the same skillet, add the bacon and saute until lightly browned. Transfer the bacon to the bowl with the meat. Drain the skillet and return it to the heat. Pour a cup of marinade into the skillet to deglaze the skillet, scraping the bottom to loosen up all the little bits. Return this liquid to the reserved marinade.

Heat the remaining oil in the skillet. Add the onion and carrot from the marinade, along with the additional onion that you've chopped, and saute for 5 minutes, or until tender. Transfer this mixture to the bowl with the meat and bacon, again using a slotted spoon, and return skillet to the heat. Add the flour to the skillet, combining with the oil and stir until well mixed and brown, about 2 minutes.

Now add the tomato paste, garlic, beef broth, reserved marinade and salt and pepper to taste. Bring to a boil and whisk to remove any flour lumps. Add this to the meat and vegetable mixture. Place entire mixture into a 9x13 baking dish.

Bake at 300 degrees F (150 degrees C) for 3 hours, stirring occasionally and adding water as needed. Season with salt and pepper to taste.

About 15 minutes before meat is done baking, melt butter in the skillet over medium high heat. Add the mushrooms and saute for 5 to 10 minutes, or until lightly browned. When meat is done, add the mushrooms to the meat mixture, stir well and let sit for about 15 minutes.

Chicken Pepperoncini

Ingredients

2 eggs, beaten
1 cup Italian seasoned dry bread crumbs
1/2 cup Parmesan cheese
ground black pepper to taste
1 1/2 pounds skinless, boneless chicken breast halves - cut into cubes
1/4 cup olive oil
1 pound fresh mushrooms, sliced
1 large onion, chopped
1/2 cup white wine
1/2 cup pepperoncini, or amount desired

Directions

Place the eggs in a shallow dish. Stir the bread crumbs, Parmesan cheese, and pepper together in a second shallow dish. Dip the chicken cubes first into the eggs, then coat evenly with the bread crumbs.

Heat about half of the oil in a large skillet over medium heat. Stir in the chicken, and cook until browned on all sides, about 10 minutes. Remove the chicken and drain on a paper towel-covered plate. Add more oil to the skillet if needed. Stir in the mushrooms, onion, and wine. Cook and stir until the mushrooms are tender and have cooked down. This may take a good 15 minutes.

Return the chicken to the skillet and stir into the mushroom mixture. Use scissors to cut the pepperoncini into slices over the skillet to retain the pepper juices. Discard any stems. Simmer the chicken mixture, stirring occasionally, 5 to 10 minutes more before serving.

Imitation Hamburger Gravy

Ingredients

1 (12 ounce) package textured vegetable protein
1 (10.75 ounce) can condensed cream of mushroom soup
1 (4 ounce) jar sliced mushrooms
1 onion, chopped
1 tablespoon soy sauce
1 teaspoon seasoning salt
1/2 teaspoon dried savory
1 cup water

Directions

In a 3 quart saucepan over medium heat, combine textured vegetable protein, soup, sliced mushrooms (with liquid), onion, soy sauce, seasoning salt, savory and water. Simmer until onions are tender and gravy reaches desired consistency.

Creamy Saffron Shrimp with Gnocchi and

Ingredients

1 tablespoon butter
1 large onion, thinly sliced
6 mushrooms, sliced
1 teaspoon brown sugar
1 (16 ounce) package potato gnocchi
20 peeled and deveined large shrimp (21 to 30 per pound)
3 tablespoons reduced-fat sour cream
1 teaspoon paprika
1 pinch saffron
salt to taste
2 tablespoons shredded fresh basil
1/4 cup grated Parmesan cheese

Directions

Melt the butter in a large skillet over medium heat. Stir in the onion, mushrooms, and brown sugar. Cook and stir until the onion has cooked to a deep brown color, about 10 minutes. Remove the caramelized onions and set aside.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the gnocchi and return to a boil. Cook until the gnocchi floats to the top, about 3 minutes; drain, and keep warm.

Place the skillet over medium-high heat, and stir in the shrimp. Cook and stir until the shrimp have turned pink on the outside and are no longer translucent in the center, about 5 minutes. Add the caramelized onions, sour cream, paprika, and saffron. Cook and stir until the mixture begins to simmer, then gently fold in the cooked gnocchi, then season to taste with salt.

Pour the gnocchi into a serving dish, and sprinkle with shredded basil and Parmesan cheese to serve.

Peppery Scalloped Potatoes

Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 1/2 cups milk
1/2 teaspoon salt
1/8 teaspoon cayenne pepper
5 cups peeled and thinly sliced potatoes
1/4 cup butter or margarine, melted
1/4 cup all-purpose flour

Directions

In a small bowl, combine the soup, milk, salt and cayenne; set aside. Place a third of the potatoes in a greased 13-in. x 9-in. x 2-in. baking dish; layer with a third of the butter, flour and soup mixture. Repeat layers twice. Bake, uncovered, at 350 degrees F for 1 hour and 20 minutes or until potatoes are tender.

Campbell's® Turkey and Broccoli Alfredo

Ingredients

1/2 (16 ounce) package linguine*
1 cup fresh or frozen broccoli
flowerets
1 (10.75 ounce) can Campbell's®
Condensed Cream of Mushroom
Soup (Regular or 98% Fat Free)
1/2 cup milk
1/2 cup grated Parmesan cheese
1/4 teaspoon ground black
pepper
2 cups cubed cooked turkey

Directions

Cook the linguine according to the package directions. Add the broccoli for the last 4 minutes of the cooking time. Drain the linguine and broccoli well in a colander.

Stir the soup, milk, cheese and black pepper in a 12-inch skillet over medium heat. Add the turkey and linguine mixture and cook until it's hot and bubbling. Serve with additional Parmesan cheese.

Round Steak and Gravy I

Ingredients

1/2 cup all-purpose flour
salt and pepper to taste
garlic powder to taste
3 pounds round steak
1 tablespoon olive oil
1 (10.75 ounce) can condensed
cream of mushroom soup
1 cup water
1 onion, sliced
1 tablespoon beef bouillon
1 (6 ounce) package beef flavored
stuffing mix
1/3 cup warm water
4 tablespoons butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small bowl, mix together the flour, seasoned salt, ground black pepper and garlic powder to taste. Cut the steak into 3x3 inch squares and coat with the flour mixture.

Heat the oil in a large skillet over medium high heat. Add the steaks and saute until browned on both sides. Remove meat and set aside in a 9x13 inch baking dish. Add the soup, water, onion and bouillon to the skillet, allow to heat through and pour over the meat.

In a separate small bowl, combine the stuffing mix, water and butter or margarine. Mix well and spread over the steaks and gravy.

Bake at 350 degrees F (175 degrees C) for at least one hour, or until steak is tender.

The Mighty Chicken Stuff

Ingredients

1 pound skinless, boneless chicken breast halves
3 (3 ounce) packages chicken flavored ramen noodles
1 (13 ounce) package Ranch-flavored tortilla chips
1 (10.75 ounce) can condensed cream of mushroom soup
2 cups sour cream
1 cup milk
1 (16 ounce) package frozen broccoli florets, thawed
4 cups shredded Cheddar cheese

Directions

Preheat the oven to 325 degrees F (165 degrees C).

Place chicken in a large saucepan with enough water to cover by at least 2 inches. Mix in the seasoning packets from the ramen noodles. Bring to a boil, and cook until chicken is no longer pink in the center. Remove chicken and set aside to cool. Add the ramen noodles to the boiling chicken water. Cook until tender, about 2 minutes. Drain. Chop chicken into bite sized pieces when it is cool enough to handle.

In a medium bowl, stir together the cream of mushroom soup, sour cream and milk. Grease a 9x13 inch baking dish, and begin layering the ingredients as follows. 1/3 of the tortilla chips, 1/2 of the noodles, 1/2 of the chicken, 1/2 of the broccoli, 1/3 of the cheese, and 1/2 of the soup mixture. Repeat layers a second time, then top with remaining tortilla chips and cheese.

Bake for 30 minutes in the preheated oven, until heated through and bubbly.

Make Ahead Breakfast Casserole

Ingredients

2 1/2 cups seasoned croutons
1 pound spicy pork sausage
4 eggs
2 1/4 cups milk
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10 ounce) package frozen chopped spinach - thawed, drained and squeezed dry
1 (4.5 ounce) can mushrooms, drained and chopped
1 cup shredded sharp Cheddar cheese
1 cup shredded Monterey Jack cheese
1/4 teaspoon dry mustard
2 sprigs fresh parsley, for garnish

Directions

Spread croutons on bottom of greased 9x13 inch baking dish. Crumble sausage into medium skillet. Cook over medium heat until browned, stirring occasionally. Drain off any drippings. Spread sausage over croutons.

In a large bowl, whisk together eggs and milk until well blended. Stir in soup, spinach, mushrooms, cheeses and mustard. Pour egg mixture over sausage and croutons. Refrigerate overnight.

The next morning, preheat oven to 325 degrees F (165 degrees C).

Bake in preheated oven for 50 to 55 minutes or until set and lightly browned on top. Garnish with parsley sprigs and serve hot.

Tuna Patties

Ingredients

2 eggs, beaten
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted, divided
3/4 cup milk, divided
2 cups stuffing mix
1 (12 ounce) can tuna, drained
and flaked
2 tablespoons butter or margarine

Directions

In a bowl, combine the eggs, a third of the soup and 1/4 cup milk; mix well. Stir in stuffing mix and tuna. Shape into eight patties. In a skillet, brown patties in butter for 3-4 minutes on each side or until heated through. Meanwhile, in a small saucepan, heat remaining soup and milk. Serve with patties.

Jarjeer (Arugula) Salad

Ingredients

1 bunch arugula
2 onions, thinly sliced
1 cup chopped mushrooms
1 tomato, diced (optional)
1 teaspoon extra virgin olive oil
1/2 lemon, juiced
2 teaspoons sumac (see Note)
Salt to taste

Directions

Wash and dry arugula leaves. Arrange leaves on a large plate and layer with onions, mushrooms and tomato.

Whisk together olive oil, lemon juice and sumac. Season to taste with salt, and pour over the salad.

World's Best Potato Soup

Ingredients

8 unpeeled potatoes, cubed
1 onion, chopped
2 stalks celery, diced
6 cubes chicken bouillon
1 pint half-and-half cream
1 pound bacon - cooked and crumbled
1 (10.75 ounce) can condensed cream of mushroom soup
2 cups shredded Cheddar cheese

Directions

In a large stock pot combine potatoes, onions, celery, bouillon cubes and enough water to cover all ingredients. Bring to a boil and simmer on medium heat until potatoes are within 15 minutes of being finished.

Add half and half, bacon, cream of mushroom soup and stir until creamy. Add cheese and stir until completely melted. Simmer on low until potatoes are done.

Quinoa Turkey Stuffing

Ingredients

- 1 cup quinoa, rinsed
- 2 cups water
- 1 onion, chopped
- 1 pound fresh mushrooms, sliced
- 2 apples - peeled, cored, and chopped
- 1/4 cup pine nuts
- 1/3 cup raisins
- 2 cloves garlic, minced
- 1 teaspoon salt
- 1/4 teaspoon ground black pepper
- 2 teaspoons poultry seasoning

Directions

Place the quinoa and water in a large, microwave-safe bowl; cover. Cook on HIGH for 20 minutes.

Stir the onion, mushrooms, apples, pine nuts, raisins, garlic, salt, pepper, and poultry seasoning in with the quinoa.

Pack lightly into uncooked turkey. Roast turkey as directed.

Jiffy Casserole

Ingredients

1 tablespoon vegetable oil
2 onions, sliced
1 pound ground beef
5 potatoes - peeled and cubed
salt and pepper to taste
1 (10.75 ounce) can condensed
cream of mushroom soup
1/4 cup water
paprika to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat a large skillet over medium heat and pour in oil. Saute onion in oil until browned, 5 to 10 minutes. Set aside. In the same skillet over medium heat, saute the ground beef for 5 to 10 minutes, or until browned.

Place a layer of potatoes into a lightly greased 9x13 inch baking dish. Sprinkle with salt and pepper to taste and then spread a layer of ground beef over the potatoes, followed by a layer of onions.

Repeat layers, ending with potatoes. In a medium bowl, combine the soup with the water. Mix well and pour over the casserole mixture. Sprinkle with paprika to taste.

Cover pan and bake in preheated oven for 1 hour.

A Simple Seafood Bisque

Ingredients

1 (12 ounce) can evaporated milk
1/2 cup half-and-half
1/2 cup dry white wine
1 roasted red pepper, chopped
2 teaspoons butter
1 bay leaf
1 pinch salt
1 dash hot pepper sauce (such as Tabasco®)
2 (8 ounce) cans oysters, drained and rinsed
2 (6.5 ounce) cans chopped clams with juice
1 cup chopped portobello mushrooms
2 green onions, minced

Directions

Heat evaporated milk, half-and-half, white wine, roasted red pepper, butter, bay leaf, salt, and hot pepper sauce in a saucepan over medium-low heat, stirring often, until very hot but not simmering, about 5 minutes. Stir in the oysters, clams with juice, and mushrooms. Cover and cook until canned oysters are just heated through, about 3 minutes. Do not boil. Remove bay leaf, sprinkle with green onions, and serve.

Mushroom Burgers

Ingredients

1 pound fresh mushrooms, sliced
1 large onion, minced
2 slices white bread, finely diced
2 tablespoons oyster sauce
1 egg
salt to taste
ground black pepper to taste

Directions

Coat a large skillet with cooking spray, and place over medium heat. Add mushrooms and onions; cook and stir for about 4 minutes, just until mushrooms begin to give up their juices. Stir in bread cubes and oyster sauce; cook and stir 1 minute. Remove mixture from pan, and set mixture aside to cool. Wipe pan clean.

Beat egg, and mix into mushroom mixture. Season to taste with salt and pepper.

Coat skillet with cooking spray, and place over medium heat. Spoon mixture into skillet in 6 equal amounts. Brown one side, flip over, and brown other side. Serve.

Herb Garden Pasta

Ingredients

1 1/2 pounds ground beef
1 medium onion, chopped
1 garlic clove, minced
1 (28 ounce) can diced tomatoes, undrained
1 small green pepper, chopped
1 small sweet red pepper, chopped
1 (6 ounce) jar sliced mushrooms, drained
1 (6 ounce) can tomato paste
1 teaspoon Italian seasoning
1 teaspoon dried parsley flakes
1/2 teaspoon celery salt
1/2 teaspoon dried basil
1/2 teaspoon dried thyme
1/4 teaspoon dried oregano
salt and pepper to taste
3/4 cup elbow macaroni, cooked and drained
grated Parmesan cheese

Directions

In a large saucepan, cook beef, onion and garlic over medium heat until no longer pink; drain. Add the tomatoes, peppers, mushrooms, tomato paste and seasonings. Bring to a boil. Reduce heat; cover and simmer for 15 minutes. Add macaroni; cover and simmer 10 minutes longer or until heated through. Sprinkle with Parmesan cheese.

Bow Tie Medley

Ingredients

1 (16 ounce) package farfalle (bow tie) pasta
1 tablespoon olive oil
1/2 red onion, chopped
4 cloves garlic, minced
1 zucchini, chopped
1 yellow squash, chopped
1/2 cup sliced fresh mushrooms
1/2 red bell pepper, cut into strips
5 roma (plum) tomatoes, chopped
1/4 cup fresh basil leaves
1 teaspoon dried oregano
1 teaspoon salt
1 teaspoon pepper
1/4 cup olive oil
1 cup finely grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat 1 tablespoon olive oil in a large skillet over medium heat. Saute onion, garlic, zucchini, yellow squash, mushrooms, bell pepper, and 1/2 the chopped tomatoes until tender. Season with basil, oregano, salt and pepper. Add pasta and 1/4 cup olive oil. Mix well, and heat through. Sprinkle top with Parmesan and remaining chopped tomatoes.

Kickin' Portobello Dressing

Ingredients

- 1 (1 pound) loaf French bread, cubed
- 1 (8 ounce) loaf Italian bread, cubed
- 1 pound sliced bacon, diced
- 3 sweet onions, chopped
- 2 1/4 cups chicken stock
- 12 ounces portobello mushroom caps, chopped
- 4 stalks celery with leaves, chopped
- 1/4 cup dried cranberries
- 1/4 cup raisins
- 1/4 cup golden raisins
- 2 teaspoons dried sage
- 1 teaspoon dried rosemary
- 3 eggs, beaten
- 1 teaspoon ground black pepper
- 2 teaspoons salt
- 1 cup butter, melted (optional)

Directions

Preheat the oven to 250 degrees F (120 degrees C). Spread the bread cubes out in a single layer on rimmed baking sheets. Toast in the oven for 20 minutes, or until dry. Cool, and transfer to a large bowl.

Fry the bacon pieces in a large skillet over medium heat until crisp. Remove from the pan to drain on paper towels. Add onions to the pan with the bacon grease: cook and stir over medium heat until starting to turn deep brown, about 15 minutes.

Pour in 1/4 cup of the chicken stock, stirring to remove any bits that are stuck to the bottom of the skillet. Add the celery and mushrooms and season with sage, rosemary, salt and pepper. Drizzle this over the bread cubes, and toss to coat.

Pour the rest of the chicken broth over the bread and add the bacon, cranberries, raisins and golden raisins. The stuffing can be made up to this point up to 3 days in advance.

Preheat the oven to 350 degrees F (175 degrees C). Whisk the salt and pepper in with the eggs and stir into the bread cubes. Transfer to a disposable roasting pan, or a large baking dish. Drizzle melted butter over the top and cover with aluminum foil. If stuffing a turkey, mix in the eggs and melted butter; stuff in to the cavity right before roasting.

Bake for 30 minutes in the preheated oven, then remove the aluminum foil and continue to bake for an additional 10 to 15 minutes, until the top is browned.

Mushroom Sauce

Ingredients

2 cups fresh sliced mushrooms
1/4 cup butter
1 tablespoon butter
1 tablespoon shallots, minced
1/2 cup chopped mushrooms
1/2 teaspoon dried thyme
1 bay leaf
1/4 cup red wine
2 cups beef broth
1 tablespoon arrowroot powder
salt to taste
freshly ground black pepper

Directions

In a medium saute pan, melt 1/4 cup butter over medium heat. Add sliced mushrooms; cook and stir until soft. Remove mushrooms from pan, and set aside.

Add 1 tablespoon butter to pan, and melt . Add shallots; cook and stir until translucent. Add mushrooms, and cook until soft. Add thyme, bay leaf, and red wine. Reduce.

In a small bowl, dissolve arrowroot in 1/4 cup cold beef broth. Stir remaining broth into sauce, and bring to a boil. Whisk in arrowroot mixture, and stir until thick. Add reserved mushrooms. Season to taste with freshly ground black pepper and salt.

Cheesy Green Beans

Ingredients

10 slices bacon
2 (16 ounce) packages frozen cut green beans
1 cup water
1 pound sliced fresh mushrooms
3/4 cup chopped onion
3/4 teaspoon ground black pepper
1 (16 ounce) jar processed cheese sauce

Directions

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble, and set aside. Reserve 1/4 cup of bacon drippings in the skillet.

Place green beans and water in a medium saucepan, and bring to a boil. Reduce heat, cover, and simmer 6 minutes, or until tender but crisp; drain.

Place mushrooms and onion into the skillet with the reserved bacon drippings. Cook and stir over medium-high heat for 10 minutes; drain. Reserving 2 tablespoons for topping, mix the crumbled bacon into the skillet. Stir in the green beans. Season with pepper, and transfer to a 2 quart baking dish.

Melt the cheese sauce in the microwave, and pour over the green bean mixture. Sprinkle with reserved bacon, and serve.

Escargots Vol-au-Vent

Ingredients

12 helix snails, without shells
1/2 cup butter, softened
2 cloves garlic, finely chopped
1 green onion, finely chopped
1 tablespoon finely minced fresh parsley
1 teaspoon freshly ground black pepper
1/8 teaspoon ground nutmeg
2 tablespoons dry white wine
12 puff pastry shells
12 mushroom caps

Directions

Preheat oven to 400 degrees F (200 degrees C). Drain escargots; rinse in cold water and drain again.

In a mixing bowl, combine the butter, garlic, green onion, parsley, pepper, nutmeg and wine. Mix thoroughly. Place 1 teaspoon of butter mixture into each pastry shell. Top each with 1 escargot, cover with another teaspoon of butter mixture and place mushroom cap on top.

Arrange pastry shells on a 10x15 inch baking sheet. Bake in a preheated oven for 8 to 10 minutes or until golden brown.

Mushroom Cheese Puffs

Ingredients

1 (8 ounce) package refrigerated crescent rolls
1 (8 ounce) can mushrooms, drained
1 cup shredded Cheddar cheese

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a cookie sheet.

Unroll one crescent dough from the package and place on the cookie sheet. Pinch the seams together until the sheet is in the form of a rectangle. Place the drained mushrooms onto the dough and top with the grated cheese. Place the second roll of crescent dough on top, again pinching the seams. Press slightly to compact and pinch seams all the way around but leaving a slit for steam to escape.

Bake for 10 minutes or until golden brown. Slice into 8 individual servings and serve immediately.

Noodles

Ingredients

1 (16 ounce) package wide egg noodles
2 (5 ounce) cans chunk chicken, drained
2 (10.75 ounce) cans condensed cream of mushroom soup
1/2 teaspoon garlic salt
1/2 teaspoon ground black pepper

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Return pasta to pot with chicken, soup, garlic salt and pepper over medium heat. Heat through, 5 minutes.

Lemon Garlic Mushrooms

Ingredients

1/4 cup lemon juice
3 tablespoons minced fresh
parsley
2 tablespoons olive or vegetable
oil
3 garlic cloves, minced
pepper to taste
1 pound large fresh mushrooms

Directions

In a small bowl, combine the first five ingredients; set aside. Grill mushrooms, covered, over medium-hot heat for 5 minutes. Brush generously with lemon mixture. Turn mushrooms; grill 5-8 minutes longer or until tender. Brush with remaining lemon mixture before serving.

Continental Rice

Ingredients

1 clove garlic, minced
2 tablespoons butter
1 (14.5 ounce) can chicken broth
1 (9 ounce) package frozen
French-style green beans
1 (4.5 ounce) jar sliced
mushrooms, drained
1/2 teaspoon dried basil
1/8 teaspoon pepper
1 1/2 cups uncooked instant rice

Directions

In a large saucepan, saute garlic in butter for 2 minutes. Add the broth, beans, mushrooms, basil and pepper; bring to a boil. Reduce heat; simmer, uncovered for 2 minutes. Add rice; cover and remove from the heat. Let stand for 8 minutes or until broth is absorbed.

Creamy Spaghetti Casserole

Ingredients

1/2 cup sliced green onions
1/2 cup sliced celery
1 (4 ounce) can mushroom stems and pieces, drained
2 tablespoons butter or margarine
8 ounces spaghetti, cooked and drained
3 cups cubed fully cooked ham
2 cups shredded Monterey Jack cheese, divided
1 cup sour cream
1 cup small curd cottage cheese
1 cup frozen cut green beans, thawed
1 (2 ounce) jar diced pimientos, drained
1/4 teaspoon garlic salt
1/8 teaspoon pepper

Directions

In a large saucepan or Dutch oven, saute onions, celery and mushrooms in butter until tender. Add the spaghetti, ham, 1-1/2 cups Monterey Jack cheese, sour cream, cottage cheese, beans, pimientos, garlic salt and pepper; mix well. Transfer to a greased shallow 2-qt. baking dish. Bake, uncovered, at 350 degrees F for 20 minutes; sprinkle with remaining Monterey Jack cheese. Bake 10 minutes longer or until bubbly and the cheese is melted.

Chicken Casserole Mississippi

Ingredients

3 1/2 pounds skinless, boneless chicken breast halves
1 onion, chopped
1 teaspoon seasoning salt
1 (8 ounce) package wide egg noodles
1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
2 cups crushed buttery round crackers
1/2 cup butter, melted
7 ounces sour cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a casserole dish.

Cut the chicken into bite size pieces. Place the chicken and onion into a large nonstick skillet and sprinkle with seasoning salt. Cook over medium heat, stirring occasionally, until chicken juices run clear and onion is transparent, 5 to 10 minutes.

Prepare the egg noodles according to package directions. Combine the chicken and onion mixture, soups, and noodles in the prepared casserole dish and toss to mix together evenly. Crush the crackers in a medium bowl. Stir in the butter and sour cream. Mix thoroughly and spread over the chicken mixture.

Bake in preheated oven until the top is golden brown, about 30 minutes.

Asparagus Portobello Pasta

Ingredients

2 (15 ounce) cans asparagus
1 (2.25 ounce) can sliced black olives
1/2 pound fettuccini pasta
1 tablespoon olive oil
3 large portobello mushrooms, sliced
1 (8 ounce) can peas, drained
2 teaspoons Italian seasoning
1 (6 ounce) can tomato paste
1/2 cup grated Parmesan cheese

Directions

Fill a large pot with water and the drained liquids of the asparagus and the olives; bring to a boil. Cook pasta for 8 to 10 minutes, or until al dente. Drain.

Meanwhile, heat oil in a large skillet over medium heat. Saute mushrooms, peas, and Italian seasoning until mushrooms are tender.

In a blender or food processor, puree asparagus, black olives, tomato paste and Parmesan. Transfer to a small saucepan, and heat through over medium-low heat. Spoon asparagus sauce over fettuccini, and top with mushrooms and peas.

Mommy's Surprise

Ingredients

1 pound ground beef
1 small onion, diced
1 green bell pepper, diced
1 (4 ounce) can chopped mushrooms, drained (optional)
1 (10.75 ounce) can condensed cream of mushroom soup
2 cups shredded Cheddar cheese
6 Kaiser rolls, split

Directions

In a large skillet over medium-high heat, brown the ground beef with the onion, green pepper, and mushrooms. Drain off excess grease. Reduce heat to medium, and stir in the cream of mushroom soup. Mix in the Cheddar cheese until blended, then remove from heat.

Preheat the oven to 350 degrees F (175 degrees C). Scoop out the centers of the Kaiser rolls on both the top and bottom. Spoon the ground beef mixture into the rolls. Wrap each one in aluminum foil.

Bake for 20 minutes in the preheated oven, or until the rolls are toasted.

Shrimp with Lemon Linguine

Ingredients

1 1/2 cups sliced fresh mushrooms
1 small sweet red pepper, julienned
2 tablespoons sliced green onion
1 garlic clove, minced
3 tablespoons all-purpose flour
1/4 teaspoon salt
1/4 teaspoon dried tarragon
1/8 teaspoon pepper
1 1/2 cups half-and-half cream
1 pound uncooked shrimp, peeled and deveined
1/2 cup white wine or chicken broth
LEMON LINGUINE:
10 cups water
1/2 cup lemon juice
1 teaspoon salt
8 ounces linguine or other pasta
1 tablespoon grated lemon peel
1 tablespoon minced fresh parsley

Directions

In a large skillet, saute the mushrooms, red pepper, green onion and garlic in butter until the vegetables are crisp-tender. Stir in the flour, salt, tarragon and pepper until blended. Gradually add cream. Bring to a boil; cook and stir for 1 minute or until thickened. Add the shrimp; simmer, uncovered, for 5 minutes or until shrimp turn pink. Stir in wine or broth; heat through.

In a large saucepan, bring water, lemon juice and salt to a boil. Add linguine. Cook for 10-13 minutes or until tender; drain. Sprinkle with lemon peel and parsley. Toss with the shrimp mixture.

Marinated Mushroom Salad

Ingredients

1 tablespoon white wine vinegar
1 tablespoon Dijon mustard
1/4 teaspoon dried oregano
1/4 teaspoon dried tarragon
1/8 teaspoon salt
1/8 teaspoon pepper
2 tablespoons olive oil
1 1/2 cups sliced fresh mushrooms
1/2 cup cherry tomato halves
8 pitted ripe olives, halved
Lettuce Leaves

Directions

In a small bowl, combine the first six ingredients. Gradually whisk in oil until blended. Add the mushrooms, tomatoes and olives; toss to coat. Cover and refrigerate for 2 hours. Serve in a lettuce-lined bowl.

Scrumptious Beef and Potato Casserole

Ingredients

2 tablespoons shortening
2 pounds beef stew meat, cut into
3/4 inch pieces
1 large onion, thinly sliced
1 cup water
1 (10.75 ounce) can condensed
cream of mushroom soup
1 cup sour cream
1 1/4 cups milk
1 teaspoon salt
1/4 teaspoon ground black
pepper
4 large potatoes, peeled and
chopped
1 cup shredded Cheddar cheese
1 1/4 cups whole wheat flake
cereal, crumbled

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet over high heat, melt the shortening and quickly brown the ground beef with the onion. Stir in water and bring to a boil. Cover, reduce heat to low and simmer for 30 minutes.

In a medium bowl, thoroughly mix the condensed cream of mushroom soup, sour cream, milk, salt and pepper. Set aside.

Pour meat mixture into a 9x13 inch baking dish. Arrange potatoes over the meat. Pour soup mixture over the potatoes. Sprinkle with Cheddar cheese. Top with whole wheat flake cereal.

Bake in preheated oven, uncovered, for 1 1/2 hours.

Italian Chicken Sausage Stuffed Portabellas

Ingredients

8 portabella mushroom caps (3 to 4-inch diameter), cleaned with stems removed
1 teaspoon olive oil
1 (16 ounce) package al fresco® All Natural Sweet Italian Chicken Sausage
1 (8 ounce) container cream cheese spread with onion and chives, softened
2 tablespoons olive oil
3 tablespoons grated Parmesan cheese
Fresh chives, minced for garnish (optional)

Directions

Preheat oven to 375 degrees F.

Over medium-high heat, in a heavy, medium nonstick skillet, heat 1 tsp oil. Add chopped sausage and saute until sausage is heated through, 2 to 3 minutes. Remove from heat and stir in cream cheese and 1/4 tsp pepper; mix well.

Brush both sides of mushrooms lightly with remaining olive oil. Place mushroom caps, cavity side up, on baking sheet sprayed with non-stick cooking spray. Fill each cavity with sausage mixture. Lightly sprinkle each with Parmesan.

Bake mushrooms in preheated oven for 7 to 8 minutes or until hot throughout. Sprinkle each with minced chives for garnish.

Skillet Zucchini

Ingredients

1/2 pound bacon
1 large onion, chopped
1 green bell pepper, chopped
1 red bell pepper, chopped
1 cup chopped celery
6 medium zucchini, cut into 1/4-inch slices
1 cup sliced fresh mushrooms
2 large ripe tomatoes, coarsely chopped
1 (14 ounce) can artichoke hearts, drained and chopped
1 (16 ounce) can pineapple chunks - drained with juice reserved
1/4 cup juice from the can of pineapple
1 tablespoon soy sauce
salt and pepper to taste
1 teaspoon dried basil
1/4 teaspoon garlic powder
1/2 teaspoon Italian seasoning
1 cup shredded Cheddar cheese
1/2 cup grated Parmesan cheese (optional)

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside. Pour off all but one tablespoon of bacon fat from the skillet.

Stir in the onion, green and red bell peppers, and celery to the skillet and cook over medium heat, stirring, for 2 minutes. Add the zucchini and mushrooms and cook 1 more minute. Stir in the tomatoes, artichoke hearts, pineapple and crumbled bacon.

Pour in the reserved pineapple juice and the soy sauce. Season with the salt and pepper, basil, garlic powder and Italian seasoning. Cover and simmer over low heat for 10 minutes stirring occasionally. Do not over cook.

Sprinkle the Cheddar cheese on top of the vegetables and cook 2 more minutes, or until the cheese melts. Serve zucchini in the skillet topped with Parmesan cheese, if desired.

Harold's Salad

Ingredients

5 slices bacon
1 head fresh broccoli, chopped
1 head cauliflower, chopped
1/3 cup chopped onion
10 black olives
12 button mushrooms, sliced
1 (4 ounce) jar pimentos
16 ounces oil and vinegar salad dressing
2 tablespoons white sugar
salt to taste
1 teaspoon ground black pepper

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a large bowl, combine the bacon, broccoli, cauliflower, onion, olives, mushrooms and pimento. Stir to mix.

Whisk together the salad dressing, sugar, salt and pepper. Pour over salad, toss, and refrigerate until chilled.

Herbed Beef and Vegetable Skillet

Ingredients

1 pound boneless beef sirloin steak or beef top round steak
2 tablespoons vegetable oil
3 medium medium carrots, sliced thin diagonally
1 medium onion, chopped
2 cloves garlic, minced
1/2 teaspoon dried thyme leaves, crushed
1 (10.75 ounce) can Campbell's® Condensed Golden Mushroom Soup
1/4 cup water
2 teaspoons Worcestershire sauce
1/8 teaspoon ground black pepper
Hot cooked noodles

Directions

Slice beef into very thin strips.

Heat 1 tablespoon oil in large skillet over medium-high heat. Add beef and cook until browned, stirring often. Remove beef.

Add remaining oil to skillet and heat over medium heat. Add carrots, onion, garlic and thyme and cook until carrots are tender-crisp, stirring often.

Add soup, water, Worcestershire and black pepper. Return beef to pan and heat through. Serve over noodles.

Ann's Shrimp Etouffee

Ingredients

1 cup butter
2 large white onions, chopped
6 stalks celery, chopped
3 cloves garlic, pressed
4 tablespoons all-purpose flour
5 pounds fresh shrimp, peeled,
deveined and chopped
1 cup chopped fresh mushrooms
3 tablespoons paprika
salt to taste
ground black pepper to taste
crushed red pepper to taste

Directions

In a large skillet, melt butter and saute onions, celery and garlic for about 45 minutes or until they are cooked down.

Stir in flour and cook briefly, do not brown. Stir in chopped shrimp and cook for 20 minutes.

Pour in 2 to 3 cups of water and mushrooms. Stir in paprika and season with salt, pepper and red pepper flakes. Cook for 30 minutes. Should be a thick and have a gravy-like consistency.

Cheddar Mushroom Potatoes

Ingredients

4 medium potatoes, cut into 1/4-inch slices
1 cup shredded Cheddar cheese
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1/2 teaspoon paprika
1/4 teaspoon pepper

Directions

Arrange potatoes in a greased shallow 2-qt. baking dish; sprinkle with cheese. In a bowl, combine soup, paprika and pepper; spread over cheese. Cover and bake at 400 degrees F for 45 minutes. Uncover; bake 10 minutes longer or until potatoes are tender.

Chicken Marsala

Ingredients

4 boneless, skinless chicken breasts
2 tablespoons flour
1/2 teaspoon salt
1/2 teaspoon Spice Islands® Garlic Powder
1/4 teaspoon Spice Islands® Fine Grind Black Pepper
3 tablespoons olive oil, divided
1 cup sliced fresh mushrooms
2 teaspoons Argo® Corn Starch
1/2 cup Marsala wine
1/2 cup chicken broth
1/2 teaspoon Spice Islands® Sweet Basil
1/2 teaspoon Spice Islands® Onion Powder

Directions

Pound chicken pieces to 1/4-inch thickness (place between 2 sheets of waxed paper before pounding).

Combine flour, salt, garlic powder and pepper in a large bowl. Add chicken; coat with flour mixture.

Heat 2 tablespoons oil in large skillet over medium-high heat. Cook chicken 8 to 10 minutes, or until done, turning once. Remove from pan.

Add 1 tablespoon oil and mushrooms to skillet. Saute 2 to 3 minutes. Mix corn starch, wine, chicken broth, basil and onion powder; add to mushrooms. Simmer, uncovered, 2 minutes or until thickened.

Serve chicken and sauce over cooked linguine, if desired.

Super Sunday Chicken

Ingredients

2 pounds boneless, skinless
chicken breasts
8 slices Swiss cheese
1 (10.75 ounce) can condensed
cream of mushroom soup
12 ounces dry bread stuffing mix

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cut chicken fillets into bite size pieces (or leave whole, if desired).
Place chicken in a 9 x 13 inch pan, and put cheese slices on top.
Spread mushroom soup over all.

Mix stuffing according to package directions, and place on top of
chicken dish.

Bake uncovered for 1 hour at 350 degrees F (175 degrees C).

My Veggie Thing

Ingredients

2 tablespoons olive oil
3 large onions, chopped
3 green onions, chopped
3 cloves garlic, chopped
2 cubes beef bouillon
1/4 cup soy sauce
1 tomato, seeded and diced
1 (7 ounce) jar roasted red pepper, diced
1 (4 ounce) jar sliced mushrooms with juice
1 (10 ounce) package frozen chopped broccoli, thawed
1 cup cooked brown rice
1/4 teaspoon salt, or to taste
1/4 teaspoon ground black pepper, or to taste

Directions

Heat the olive oil in a large skillet over medium heat. Sauté the onions, green onion, and garlic until tender. Mix in the bouillon cubes and soy sauce until the cubes are dissolved.

Stir in the tomato, peppers, mushrooms, broccoli, and cooked rice. Cook, stirring constantly until the broccoli is cooked through. Season with salt and pepper before serving.

Bacon, Egg, and Cheese Strata

Ingredients

12 thick slices white bread, cut into 1 inch cubes
1/4 cup crumbled cooked bacon
2 cups shredded Cheddar cheese
1 1/2 cups chopped fresh mushrooms (optional)

12 eggs
2 1/2 cups half-and-half
1 teaspoon Dijon mustard

Directions

Toss cubed bread with bacon, cheese, and mushrooms, and pour into a 9x13 inch baking dish. Whisk together eggs, half-and-half, and mustard until smooth, then pour evenly over cubed bread. Cover dish with plastic wrap, and refrigerate overnight.

Preheat oven to 350 degrees F (175 degrees C).

Remove plastic wrap from the baking dish, and bake strata in preheated oven until the top is golden brown, and the eggs are set, about 1 hour. Let stand for 10 minutes before serving.

Prego® Easy Chicken Cacciatore

Ingredients

1 tablespoon vegetable oil
1 pound skinless, boneless
chicken breast or thighs, cut into
cubes
1 (25.75 ounce) jar Prego®
Chunky Garden Mushroom &
Green Pepper Italian Sauce
8 ounces corkscrew-shaped pasta
(rotini), cooked and drained

Directions

Heat the oil in a 10-inch skillet over medium-high heat. Add the chicken and cook for 10 minutes or until it's well browned, stirring often.

Stir the sauce in the skillet and heat to a boil. Reduce the heat to low. Cover and cook for 5 minutes or until the chicken is cooked through. Serve the chicken mixture with the pasta.

Mushroom Bolognese

Ingredients

1 1/2 teaspoons butter
1 1/4 teaspoons olive oil
1/2 pound portobello mushrooms,
chopped
1/4 cup chopped onion
1/4 cup chopped carrot
2 tablespoons chopped celery
2 tablespoons white wine
1/2 cup beef broth
1 1/4 teaspoons tomato paste
1 teaspoon butter
2 ounces enoki mushrooms
3 1/2 tablespoons heavy cream
1 pinch ground nutmeg
salt and pepper to taste

Directions

Melt 1 1/2 teaspoon of butter with olive oil in a large skillet over medium heat. Cook and stir the portobello mushrooms, onion, carrot, and celery until the vegetables are softened and beginning to brown, about 8 minutes. Transfer the mushroom mixture to a large saucepan.

Pour the white wine into the skillet and bring to a boil, dissolving any browned flavor bits from the bottom of the skillet. Allow the wine to cook for about 2 minutes, until reduced, and pour into the saucepan. Stir the beef broth and tomato paste into the mixture in the saucepan, bring to a boil over medium-high heat, then reduce heat to low. Simmer, partially covered, until the beef broth has reduced and the vegetables are very tender, about 35 minutes.

Melt 1 teaspoon of butter in the original skillet, and cook and stir the enoki mushrooms until lightly browned, 3 to 4 minutes. Remove the enoki, and chop. Stir the chopped enoki mushrooms into the sauce and simmer for about 10 minutes; stir in the heavy cream, and allow to heat through (do not boil). Season with nutmeg, salt, and pepper to taste.

Easy Seafood Fettucini

Ingredients

4 tablespoons butter
1 large onion, chopped
4 cloves garlic, minced
3 tablespoons all-purpose flour
2 cups milk
1 (10.75 ounce) can condensed cream of mushroom soup
4 ounces fresh shrimp, peeled and deveined
4 ounces crabmeat
8 bay scallops, raw
16 ounces dry fettuccini noodles

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large saute pan, melt butter and saute onions and garlic until onions are almost translucent.

Stir in flour, coating all of the onions well. Gradually pour in milk, stirring constantly. Stir in mushroom soup and seafood.

Cook for 10 minutes or until shrimp are pink and scallops are opaque. Serve over pasta.

Pasta with Pesto and Scallops

Ingredients

16 ounces dry fettuccine pasta
1/4 cup pesto
2 tablespoons olive oil
3 tablespoons olive oil
1/2 onion, chopped
2 cloves garlic, minced
1 green bell pepper, thinly sliced
1/2 cup fresh sliced mushrooms
2 tablespoons dry white wine
2 tablespoons lemon juice
salt to taste
ground black pepper to taste
1 pound scallops
2 tablespoons grated Parmesan cheese

Directions

In a large pot with boiling salted water cook fettuccini pasta until al dente. Drain. Stir in pesto sauce and 2 tablespoons of olive oil.

Meanwhile, in a large skillet, saute onion and garlic in 3 tablespoons olive oil until soft. Add green bell pepper, mushrooms and cook until soft, about 3 minutes. Stir in dry white wine, lemon juice, salt and pepper to taste, and bring to a boil. Add scallops and toss for 2 minutes. Take care not to overcook the scallops, as they will toughen when exposed to prolonged heat.

Toss the pesto covered pasta with the scallop sauce. Sprinkle with grated Parmesan cheese. Serve immediately.

Sweeper Steak

Ingredients

2 teaspoons sesame oil
1 1/2 pounds beef stew meat, cut
into 1 inch cubes
2 (10.75 ounce) cans condensed
cream of mushroom soup,
undiluted
1 (1 ounce) envelope dry onion
soup mix
1/2 cup diced onion

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 1 quart casserole dish or larger with sesame oil.

Place the beef, cream of mushroom soup, soup mix and onion into the prepared baking dish and stir to blend.

Cover and cook for 1 hour, or until meat is tender.

Exotic Mushroom and Walnut Pate

Ingredients

1 cup walnuts
1/2 cup minced shallots
1/2 cup unsalted butter
1/4 pound shiitake mushrooms,
chopped
1/4 pound crimini mushrooms,
chopped
1/4 pound portobello mushrooms,
chopped
1 tablespoon roasted garlic puree
1/4 cup chopped fresh Italian
parsley
1 tablespoon chopped fresh
thyme
1/2 teaspoon salt
1/2 teaspoon white pepper
2 tablespoons extra-virgin olive oil

Directions

Preheat oven to 350 degrees F (175 degrees C). Spread walnuts in a single layer on a cookie sheet. Toast for 10 minutes, or until fragrant and lightly browned.

In a large saute pan, cook shallots in butter over medium heat until translucent. Then add chopped mushrooms, garlic, parsley, thyme, salt, and pepper. Cook, stirring often, until most of the liquid has evaporated.

Process toasted walnuts and olive oil in a blender or food processor until mixture forms a thick paste. Spoon in the cooked mushroom mixture, and process to desired texture.

Pack mixture into well-oiled ramekins or bowl. Cover with plastic wrap, and refrigerate for a few hours or overnight.

Crab-Stuffed Mushrooms

Ingredients

36 large fresh mushrooms
1/2 cup butter, divided
1 1/2 cups finely chopped onions
3 (6 ounce) cans crabmeat -
drained, flaked and cartilage
removed
3 tablespoons lemon juice
1/2 cup mayonnaise
1/4 cup minced fresh parsley
1 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/4 teaspoon pepper
1/4 cup grated Parmesan cheese

Directions

Remove stems from mushrooms; set caps aside. Finely chop stems. In a skillet, melt 1/4 cup butter; saute stems and onions until tender. In a bowl, combine crab and lemon juice. Add onion mixture, mayonnaise, parsley, Worcestershire sauce, salt and pepper; mix well.

Stuff into mushroom caps; sprinkle with Parmesan cheese. Place in a greased 15-in. x 10-in. x 1-in. baking pan. Melt remaining butter; drizzle over mushrooms. Bake, uncovered, at 350 degrees F for 20 -25 minutes or until heated through. Serve warm.

Indiana-Style Fried Cabbage

Ingredients

1/2 pound bacon, diced
3 tablespoons butter
1 small head cabbage, chopped
1 cup chopped celery
1 green bell pepper, chopped
salt and pepper to taste
1 (4.5 ounce) can mushrooms,
with liquid
1 onion, chopped

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until crisp. Stir in butter, cabbage, celery, green pepper, salt, pepper, mushrooms and onions. Cover skillet and steam for 15 to 20 minutes. Stir several times during the course of steaming.

Herbed Chicken Pasta

Ingredients

1 pound uncooked linguine
2 teaspoons vegetable oil
1 1/2 cups fresh sliced mushrooms
1/2 cup chopped onion
1 clove garlic, minced
1 pound skinless, boneless chicken breast halves - cut into 1 inch pieces
1/2 teaspoon salt
1/2 teaspoon dried basil
1/4 teaspoon ground black pepper
2 cups chopped tomatoes
1/4 cup grated Parmesan cheese

Directions

Cook pasta in about 4 quarts of boiling salted water until al dente. Drain.

Meanwhile, heat oil in a large nonstick skillet over medium high heat until hot. Add mushrooms, onions, and garlic; saute 2 minutes. Add chicken, salt, basil, and pepper; saute 5 minutes, or until chicken is done. Add chopped tomato, and saute an additional 2 minutes.

Serve chicken herb sauce over pasta. Sprinkle with Parmesan cheese.

Marinated Mushroom and Eggplant with Peanut

Ingredients

2 medium eggplants
8 ounces crimini mushrooms,
sliced
1 teaspoon ground cumin
1 teaspoon ground coriander seed
1 tablespoon fresh ginger root
2 cloves crushed garlic
4 tablespoons soy sauce
8 tablespoons sunflower seed oil
2 tablespoons lemon juice
1/2 teaspoon cumin seeds
1/2 teaspoon coriander seeds
3 cloves garlic
2 tablespoons chopped onion
1 tablespoon lemon juice
1 teaspoon salt
1/4 teaspoon chili powder
1/2 cup coconut milk
1 cup crunchy peanut butter
1 cup water

Directions

Cut eggplant into 1 inch chunks. Thread eggplant and mushrooms onto 8 wooden or metal skewers. Place vegetable skewers in a nonporous, shallow dish, and spoon the marinade over everything. Cover, and refrigerate for at least 2 hours.

To make marinade: Mix together ground cumin, ground coriander, grated ginger, and 2 cloves crushed garlic in a large skillet or wok. Stir over high heat until fragrant. Remove from heat, and stir in soy sauce, oil, and lemon juice.

To make peanut sauce: In a food processor, grind cumin seeds, coriander seeds, and 3 cloves garlic. Combine with onion, lemon juice, salt, chili powder, coconut milk, and peanut butter in a small saucepan. Stir in water. Simmer over medium low heat until it becomes a thick sauce. Transfer peanut sauce to a serving bowl.

Preheat grill to medium heat and lightly oil grate.

Remove skewers from marinade, and place on grill. Cook for about 10 to 15 minutes, or until vegetables are tender. Serve immediately with peanut sauce.

Momma's Mmm-Mmm-Magnificent Meatloaf

Ingredients

1 pound ground beef
1 (12 ounce) package bulk pork
breakfast sausage
6 fresh mushrooms, chopped
1 red onion, chopped
2 tablespoons barbecue sauce
2 teaspoons Worcestershire sauce
1 egg
1/2 cup instant oatmeal
1 teaspoon garlic powder
1/4 teaspoon ground black
pepper
1 cup shredded Cheddar cheese
4 strips bacon

Directions

Preheat an oven to 375 degrees F (190 degrees C).

Mix the ground beef, sausage, mushrooms, onion, barbecue sauce, Worcestershire sauce, egg, oatmeal, garlic powder, pepper, and Cheddar cheese together in a large bowl until evenly mixed. Form into a loaf and place in a 9x13-inch baking dish. Lie the bacon strips across the top of the meatloaf.

Bake in the preheated oven until no longer pink in the center, about 1 hour. An instant-read thermometer inserted into the center should read at least 160 degrees F (70 degrees C).

Swiss Vegetable Medley

Ingredients

1 (16 ounce) package frozen mixed vegetables, thawed
1 (10.75 ounce) can condensed cream of mushroom soup
1 cup shredded Swiss cheese
1 cup sour cream
1 (6 ounce) can French-fried onions
ground pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Set aside 1/4 cup of cheese, and 1/4 cup of onions.

In a medium-size mixing bowl, combine thawed vegetables, mushroom soup, 3/4 cup Swiss cheese, sour cream, remaining fried onions, and pepper. Pour ingredients into a 2 quart casserole dish.

Bake for 30 minutes. Sprinkle reserved cheese and onions on top of the casserole and bake additional 5 minutes, or until the cheese has melted.

Cream Cheese Chicken

Ingredients

1 teaspoon butter
8 ounces fresh mushrooms, sliced
6 ounces cream cheese, softened
6 skinless, boneless chicken
breast halves
1 cup brown sugar
1/2 cup Dijon mustard
1/2 cup chopped walnuts

Directions

Preheat oven to 450 degrees F (230 degrees C).

Melt butter in a skillet over medium heat. Saute mushrooms until tender. Reduce heat to low, and stir in cream cheese until melted. Remove from heat.

Pound chicken breasts thin with a meat mallet. Spread with mushroom mixture, and roll up. In a small bowl, mix together brown sugar and Dijon mustard. Press mustard mixture onto chicken. Roll chicken in chopped nuts. Place in a baking dish.

Bake in preheated oven for 15 to 20 minutes, or until chicken is no longer pink, and juices run clear.

White Beans with Rigatoni

Ingredients

8 ounces rigatoni or large tube pasta
1/2 cup chopped onion
1 clove garlic, minced
1 tablespoon olive oil
1 (8 ounce) package sliced fresh mushrooms
1 (15 ounce) can white kidney or cannellini beans, rinsed and drained
1 (14.5 ounce) can diced tomatoes, undrained
2 tablespoons minced fresh sage
1/2 teaspoon salt
1/4 teaspoon pepper
2 cups chopped kale
1/4 cup shredded Parmesan cheese

Directions

Cook pasta according to package directions. In a large saucepan, saute onion and garlic in oil until tender. Stir in the mushrooms; cook about 5 minutes longer or until mushrooms are almost tender.

Stir in the beans, tomatoes, sage, salt and pepper. Bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes. Stir in the kale. Return to boil. Cover and cook for 3-4 minutes or until kale is wilted and tender. Drain pasta; add to bean mixture and heat through. Sprinkle with Parmesan cheese.

Easy Ham and Noodles

Ingredients

2 cups cooked egg noodles
1 cup cubed, cooked ham
1/2 cup cubed Cheddar cheese
1 (10.75 ounce) can condensed
cream of mushroom soup
1/2 (10.75 ounce) can milk

Directions

Preheat oven to 375 degrees F (190 degrees C).

Place the noodles, ham, cheese, soup and milk in a 9x9 inch
casserole dish and mix well.

Bake at 375 degrees F (190 degrees C) for 25 to 30 minutes.

Dilled Vegetable Barley Soup

Ingredients

1 cup uncooked pearl barley
2 cups water

1 tablespoon butter
1/2 cup minced onion
1 teaspoon salt
2 bay leaves
2 carrots, chopped
2 stalks celery, chopped
1/2 cup dry white wine
1 (8 ounce) package mushrooms,
chopped
2 teaspoons dried dill weed
1 teaspoon soy sauce
8 cups turkey broth
ground black pepper to taste

Directions

Bring the barley and water to a boil in a saucepan over high heat. Cover, reduce heat to low, and simmer until the barley is tender, about 30 minutes.

Melt the butter in a large pot over medium heat. Stir in the onion, salt, and bay leaves. Cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the carrot and celery; cook for 5 more minutes. Pour in the wine and bring to a boil over high heat. Add the mushrooms, dill, soy sauce, turkey broth, and cooked barley; season to taste with pepper. Bring to a boil; reduce heat to medium-low, cover, and simmer 1 1/2 hours.

Savory Mushroom Soup

Ingredients

1/4 red onion, minced
1 1/2 tablespoons butter
1 (10.75 ounce) can condensed
cream of mushroom soup
1 cup milk
1/2 cup frozen green peas
3 tablespoons sour cream

Directions

In small saucepan saute onion in butter. Add soup, milk, and peas. Heat on medium-low until peas are soft. Add sour cream. Stir. When hot, serve. Add sour cream to thickness desired.

Better-Than-Takeout Thai Stir-Fry

Ingredients

1/2 cup chicken broth
2 cups sliced mushrooms
1/2 sweet onion, sliced
1 small head broccoli, cut into spears
1 tablespoon tamari or soy sauce
1/4 cup creamy peanut butter
1 pinch red pepper flakes (optional)
1 (12 ounce) package shredded coleslaw mix
3 cups bean sprouts
1 (9 ounce) package diced cooked chicken breast meat
1 tablespoon toasted sesame seeds (optional)

Directions

Bring the chicken broth to a boil in a large, deep skillet over medium-high heat. Add the mushrooms, onion, and broccoli; cover, and steam until tender, about 5 minutes. Stir in tamari, peanut butter, and pepper flakes until smooth. Add the coleslaw mix, bean sprouts, and chicken; cook until heated through. Sprinkle with toasted sesame seeds to garnish.

Golden Pork Chops

Ingredients

6 pork chops
1/4 teaspoon seasoned salt
1/4 teaspoon freshly ground black pepper
1 onion, chopped
1/2 cup fresh sliced mushrooms
2 (10.75 ounce) cans condensed golden mushroom soup

Directions

Preheat oven to 375 degrees F (190 degrees C).

Rinse pork chops, pat dry, and season with seasoned salt and pepper. Place them in a 9x13 inch baking dish. In a separate small bowl, combine the onion, mushrooms and soup. Mix together well and spoon over the chops.

Cover, and bake at 375 degrees F (190 degrees C) for 45 minutes. Uncover, and bake for 15 more minutes. (Note: Time could be less or more depending on the thickness of the chops.) Pork chops are done when their internal temperature has reached 160 degrees F (70 degrees C).

Vareniky

Ingredients

For the Dough:

1 1/2 cups milk
2 tablespoons sunflower seed oil
1 egg yolk
3 1/2 cups all-purpose flour
1/2 teaspoon salt

For the Filling:

3 1/2 ounces dried porcini mushrooms
1/2 cup hot water
1 pound potatoes, peeled
2 onions, chopped
3 tablespoons vegetable oil
salt and pepper to taste

To Cook Vareniky:

1 gallon water
1 tablespoon salt

Directions

To mix the dough, combine the milk, sunflower oil, egg yolk, flour, and 1/2 teaspoon salt in a bowl. You can use an electric mixer or knead the dough by hand until it forms a smooth, stiff dough. Shape the dough into a log, wrap it in plastic wrap, and set aside.

Soak the dried porcini in 1/2 cup hot water for 45 minutes. Meanwhile, cook the potatoes in boiling salted water to cover until tender, about 20 minutes. Drain and allow to steam dry for a minute or two.

Chop the rehydrated mushrooms, reserving the soaking liquid. Mash the potatoes, adding the mushroom-soaking liquid to moisten.

Heat the vegetable oil in a skillet over medium heat. Stir in the chopped onions; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the chopped mushrooms.

Mix the mashed potatoes, onions, and mushrooms; season with salt and pepper to taste. Set the filling aside while you roll out the vareniky dough.

Cut the dough into discs about 3/8 inch thick and 2 inches wide (1 cm thick and 5 cm in diameter). Flatten or roll each disc on a lightly floured surface to make a thin circle. Drop the filling by tablespoonfuls into the center of each vareniky; fold the dough in half and pinch the edge to seal. Repeat until all of the dumplings are filled.

Bring the gallon of water and tablespoon of salt to a boil in a large pot. Add the vareniky to the boiling water and stir once, gently. Simmer until all of the dumplings have floated to the surface, about 10 to 15 minutes. Drain well before serving.

Hot Dog Noodle Casserole

Ingredients

1 (10 ounce) package frozen chopped spinach, thawed
1 (8 ounce) package wide egg noodles
1 (10.75 ounce) can cream of mushroom soup
1/2 cup milk
1/2 cup sour cream
1 pound hot dogs, sliced into circles
1 pound frozen green peas, thawed
4 slices bacon, fried and crumbled

Directions

Prepare spinach according to package directions. Drain and spread in the bottom of a lightly greased 9x13-inch baking dish.

Bring a large pot of lightly salted water to a boil. Add egg noodles and cook for 8 to 10 minutes or until al dente. Drain and place on top of spinach in baking dish.

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl combine the soup, milk, sour cream and hot dogs. Mix together and place mixture on top of noodles.

Cover dish with aluminum foil and bake at 350 degrees F (175 degrees C) for about 45 minutes, or until heated through. Sprinkle with peas and bacon and heat in oven until peas are just hot.

Easy Lasagna Soup

Ingredients

1 pound ground beef
5 cups water
1 (14.5 ounce) can diced tomatoes, drained
1 1/2 cups quartered fresh mushrooms
3/4 cup chopped green bell pepper
1/2 cup diced onion
1 clove garlic, crushed
1 teaspoon basil
salt and pepper to taste
3/4 cup crumbled feta cheese

Directions

In a large pot over medium heat, cook and stir the ground beef until evenly brown; drain.

Mix the water, tomatoes, mushrooms, green bell pepper, onion, and garlic into the pot with the beef. Season with basil, salt, and pepper. Bring to a boil, reduce heat, and simmer 45 minutes.

Mix the feta cheese into the soup, and continue cooking about 15 minutes before serving.

Herb and Beer Braised Rabbit

Ingredients

1/2 cup all-purpose flour
1/2 teaspoon salt
1/4 teaspoon pepper
1 (3 pound) rabbit meat, cleaned and cut into pieces
3 tablespoons extra-virgin olive oil
2 cups thinly sliced onions
1 1/2 pounds mushrooms, thinly sliced
2 tablespoons chopped garlic
1 tablespoon chopped fresh thyme
1 tablespoon chopped fresh basil
1 tablespoon chopped fresh rosemary
2 bay leaves
2 cups amber beer
1 quart chicken stock
3 tablespoons all-purpose flour
2 tablespoons softened butter
1 tablespoon minced fresh parsley

Directions

Place 1/2 cup flour, salt, and pepper into a plastic bag; toss to mix. Add the rabbit pieces, toss to coat with the flour mixture, and shake off excess. Heat 2 tablespoons of olive oil in a Dutch oven over medium-high heat until lightly smoking.

Sear the rabbit pieces on each side until golden brown, then set aside. Pour in the remaining tablespoon of olive oil and stir in the sliced onions. Cook until the onions have softened, about 2 minutes; then stir in the mushrooms and garlic, cook for an additional 2 minutes. Add the thyme, basil, rosemary, and bay leaves; season to taste with salt and pepper.

Place the browned rabbit pieces into the Dutch oven, and pour in the beer and chicken stock. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until the rabbit is very tender, 25 to 30 minutes.

Stir 3 tablespoons of flour into the softened butter until smooth. Remove the rabbit from the simmering broth and set aside. Skim any visible fat from the liquid, then whisk in the butter paste. Simmer for 3 or 4 minutes until thickened, then remove the bay leaves, season again with salt and pepper if needed, and stir in the parsley. Serve the thickened sauce with braised rabbit.

Spinach and Cheese Pie

Ingredients

2 pounds spinach, washed and chopped
1 onion, chopped
1/2 pound fresh mushrooms, sliced
3 tablespoons vegetable oil
2 cups ricotta cheese
2 tablespoons dried basil
2 eggs
1 cup feta cheese
3/4 cup butter, melted
1 (16 ounce) package phyllo dough

Directions

Steam the spinach until just wilted.

In a medium skillet heat the oil until hot and saute the onions and mushrooms. Stir together with the spinach.

In a medium bowl, beat the eggs well. Stir in the ricotta, feta, and basil.

Butter a deep dish pie pan. Place a sheet of phyllo on the bottom of the pan, and brush melted butter over the sheet. Repeat until there are 5 or 6 sheets in the pan. Spread the ricotta mixture over the phyllo. Layer 5 or 6 more sheets of filo brushed with butter on top of the cheese. Spread spinach mixture over the phyllo. Top the pie with 5 or 6 more sheets of phyllo brushed with butter. Trim dough to the edge of the pie dish.

Bake at 375 degrees F (175 degrees C) for about 1 hour, or until pie is golden brown.

Apple Pork Chop Casserole

Ingredients

2 (3/4 inch thick) boneless pork loin chops
2 teaspoons vegetable oil
3/4 cup water
1 tablespoon butter or margarine
1 small tart green apple, cored and chopped
2 tablespoons raisins
1 1/2 cups crushed chicken stuffing mix
2/3 cup condensed cream of mushroom soup, undiluted

Directions

In a skillet, brown meat in oil for about 5 minutes on each side. In a saucepan, combine the water, butter, apple and raisins; bring to a boil. Stir in stuffing mix. Remove from the heat; cover and let stand for 5 minutes. Fluff with a fork.

Transfer to a greased shallow 1-qt. baking dish. Top with meat. Spoon soup over meat and stuffing. Cover and bake at 350 degrees F for 30-35 minutes or until a meat thermometer inserted into pork chops reads 160 degrees F.

Slow Cooker Beef and Mushrooms

Ingredients

1 1/2 pounds cubed beef stew meat
1 (10.75 ounce) can condensed golden mushroom soup
1 (4.5 ounce) can sliced mushrooms, undrained
1 (1 ounce) package dry onion soup mix
1/4 cup red wine (optional)
1 pinch black pepper to taste
1 cup uncooked white rice
2 cups water

Directions

Combine the stew meat, mushroom soup, mushrooms with their liquid, and onion soup mix in the crock of a slow cooker. Pour in red wine, if desired. Season with pepper.

Cook on Low for 8 to 10 hours, or on High for 4 to 6 hours.

In the last half hour of cooking time, bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes.

Ben's Seafood Dip

Ingredients

1 (8 ounce) package cream cheese
1 (.25 ounce) package unflavored gelatin
1 (10.75 ounce) can condensed cream of mushroom soup
3/4 cup chopped celery
3/4 cup chopped green onions
3/4 cup water chestnuts, drained
1 1/2 cups cooked shrimp, peeled and deveined

Directions

Place the cream cheese and gelatin in a medium bowl and microwave on high approximately 1 minute, or until melted. Blend until creamy.

Stir in the cream of mushroom soup, celery, green onions, water chestnuts and shrimp. Chill in the refrigerator approximately 1 hour before serving.

Southern Style Fried Mushrooms

Ingredients

2 cups vegetable oil for frying
1/4 cup red cooking wine
2 teaspoons water
1/2 cup all-purpose flour
1 teaspoon chopped fresh parsley
3/4 teaspoon minced garlic
1/2 teaspoon kosher salt
ground black pepper to taste
10 button mushrooms
2 tablespoons grated Parmesan cheese

Directions

Heat oil in a deep-fryer or large saucepan to 350 degrees F (175 degrees C).

Whisk the wine, water, flour, parsley, garlic, salt, and pepper together in a bowl until well combined and no lumps are visible. Dip each mushroom individually into the mixture to coat. Carefully put the coated mushrooms into the hot oil, keeping the mushrooms from touching and sticking together while cooking. Cook until golden brown, 5 to 6 minutes. Remove from oil and drain on a plate lined with paper towels. Sprinkle with the Parmesan cheese to serve.

Hungarian Noodle Side Dish

Ingredients

1 (16 ounce) package wide egg noodles
3 cubes chicken bouillon
1/4 cup water
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup chopped onion
2 tablespoons Worcestershire sauce
1 tablespoon poppy seeds
1/4 teaspoon garlic powder
1/4 teaspoon hot pepper sauce
2 cups cottage cheese
2 cups sour cream
1/4 cup grated Parmesan cheese
1 pinch paprika

Directions

Cook egg noodles in a large pot with boiling salted water. Drain well.

In a large bowl dissolve chicken bouillon cube in boiling water. Mix in the cream of mushroom soup, chopped onion, Worcestershire sauce, poppy seeds, garlic powder, and hot pepper sauce. Stir in cottage cheese, sour cream, and cooked egg noodles.

Transfer to lightly greased slow cooker and sprinkle the top with parmesan cheese and paprika.

Cover and cook on high for 3 to 4 hours. Serve immediately.

Pasta Pizza Pie

Ingredients

1 tablespoon vegetable oil
1 large onion, chopped
1 cup sliced mushrooms
Vegetable cooking spray
1 egg, beaten
1/4 cup milk
3 1/2 cups cooked tri-color or
plain corkscrew-shaped pasta
1 cup shredded part-skim
mozzarella cheese
1 1/2 cups Prego® Traditional
Italian Sauce or Prego® Tomato,
Basil & Garlic Italian Sauce

Directions

Heat oil in large skillet over medium heat. Add onion and mushrooms and cook until tender and almost all liquid is evaporated. Remove from heat. Spray 12-inch pizza pan with cooking spray.

Mix egg, milk, pasta and 1/2 cup cheese. Spread pasta mixture in an even layer on prepared pan.

Bake at 350 degrees F for 20 minutes.

Spread pasta sauce over pasta crust. Top with onion mixture. Sprinkle with remaining cheese. Bake for 18 minutes or until cheese is melted and sauce is hot. Let stand 5 minutes.

Green Bean Casserole II

Ingredients

1 (10.75 ounce) can condensed
cream of mushroom soup
3/4 cup milk
2 (9 ounce) packages frozen green
beans
1 1/3 cups French-fried onions
ground black pepper to taste

Directions

In a 1-1/2 quart casserole mix soup, milk, and pepper. Stir in beans and 2/3 cup french fried onions.

Bake at 350 degrees F (175 degrees C) for 30 minutes or until heated through, stir. Top with remaining 2/3 cup of french fried onions. Bake 5 minutes more or until the onions are golden.

Swiss Chicken Bake

Ingredients

6 skinless, boneless chicken breast halves
5 ounces sliced fresh mushrooms
2 cups shredded Swiss cheese
1 (10.75 ounce) can condensed cream of mushroom soup
1/4 cup sour cream
1/4 cup chicken broth
1/4 cup Parmesan cheese

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Place chicken in a large baking dish. Scatter mushrooms around and sprinkle with Swiss cheese. In a small bowl, combine cream of mushroom soup, sour cream, and chicken broth. Pour sauce mixture over chicken.

Bake the chicken breasts in the preheated oven until no longer pink in the center and the juices run clear, about 50 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Remove from the oven and sprinkle with Parmesan cheese and return to oven. Bake for an additional 5 minutes.

Taco Noodle Dinner

Ingredients

1 pound ground beef
1/4 cup chopped onion
3/4 cup water
1 (1.25 ounce) package taco seasoning
1/2 teaspoon salt
1 (4 ounce) can mushroom stems and pieces, drained
3 cups uncooked fine egg noodles
2 1/2 cups tomato juice
1 cup sour cream
1 tablespoon minced fresh parsley

Directions

In a large skillet over medium heat, cook the beef and onion until meat is no longer pink; drain. Stir in the water, taco seasoning and salt. Reduce heat; simmer for 2-3 minutes. Add the mushrooms. Sprinkle noodles over the top. Pour tomato juice over the noodles and stir gently. Cover and simmer for 20-25 minutes or until noodles are tender.

Remove from the heat. Combine the sour cream and parsley; spread over the top. Cover and let stand for 5 minutes.

Mushroom and Spinach Mini Pizzas

Ingredients

4 Arnold® 100% Whole Wheat Sandwich Thins® rolls
1 tablespoon oil from sun-dried tomatoes
8 ounces fresh mushrooms, chopped (use any kind you like)
4 sun-dried tomatoes packed in olive oil
2 teaspoons oil from sun-dried tomatoes
1 cup fat-free ricotta cheese
1 cup fresh baby spinach leaves, washed and dried
Kosher salt, to taste
Freshly ground black pepper, to taste

Directions

Preheat oven to 350 degrees F. Toast Sandwich Thins® halves just to light golden. In a skillet, heat 1 tablespoon of the oil from the marinated sundried tomatoes over medium heat. Add mushrooms and cook until soft and moisture is released, about 5 to 7 minutes, and season with salt and pepper to taste.

Meanwhile, pulse 5 sundried tomatoes with 2 teaspoons of their oil in food processor until smooth and add ricotta. Pulse to incorporate and season to taste with salt and pepper.

Spread approximately 2 tablespoons of the sundried tomato and ricotta mixture on top of each toasted Sandwich Thins® half. Top each pizza with a few baby spinach leaves and divide mushrooms between each pizza. Place pizzas on a baking sheet and bake for 3 to 5 minutes to heat and infuse all the flavors.

Warm Mushroom Spread

Ingredients

3 tablespoons butter
1 pound fresh mushrooms, sliced
1 small onion, chopped
1 1/2 tablespoons all-purpose flour
1 cup sour cream
1/2 teaspoon lemon juice
1 pinch salt and pepper to taste
1/3 cup Parmesan cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

Melt the butter in a skillet over medium heat. Stir in the mushrooms and onion, and cook until tender. Sprinkle with the flour. Reduce heat to low, and continue cooking 5 minutes. Mix in sour cream and lemon juice, and season with salt and pepper. Transfer to a small casserole dish, and top with Parmesan cheese.

Bake 15 minutes in the preheated oven, until bubbly.

Thai Red Curry Tofu Soup

Ingredients

1 (14 ounce) can coconut milk
2 cups vegetable broth
1 (1 inch) piece galangal
2 stalks lemon grass, bruised and chopped
5 kaffir lime leaves, torn
1/2 teaspoon Thai red curry paste
1 (12 ounce) package extra firm tofu, drained and cubed
1/2 cup stemmed and sliced shiitake mushrooms
1/2 cup sliced button mushrooms
2 tablespoons fresh lime juice
2 1/2 tablespoons brown sugar
1/8 teaspoon turmeric powder
4 ounces dry rice stick noodles
1/2 teaspoon crushed red pepper flakes

Directions

Bring coconut milk, broth, galangal, lemon grass, and kaffir leaves to a simmer in a large pot over medium heat. Simmer for 15 minutes, but do not allow broth to come to a full boil.

Strain the broth and discard the solids. Whisk in red curry paste, then add tofu, shiitake mushrooms, button mushrooms, lime juice, brown sugar, and turmeric to the soup. Continue simmering until mushrooms have softened, about 10 minutes.

Meanwhile, bring a large pot of lightly salted water to a boil. Add rice stick noodles, and cook for 3 to 4 minutes until tender; drain. Place drained noodles into individual bowls, then ladle soup over the noodles. Garnish with crushed red pepper flakes.

Chicken Gumbo Soup

Ingredients

8 cups water
1 teaspoon garlic powder
1 tablespoon hot pepper sauce
2 carrots, sliced thin
4 ounces fresh mushrooms
1 (10 ounce) package frozen okra,
thawed and sliced
1/4 cup uncooked wild rice
1 skinless, boneless chicken
breast half - cut into cubes
1 1/2 cups uncooked rotini pasta
salt to taste
ground black pepper to taste
3 green onions, thinly sliced

Directions

Bring the water to a boil. Add the garlic powder and the hot pepper sauce. Put the carrots and mushrooms into the pot of water. Cook for five minutes.

Add the okra, wild rice, and chicken cubes. Turn heat to low, and cook for three hours.

Add the spiral pasta, and cook for ten minutes. Add salt and pepper to taste. Serve hot, garnished with green onions.

Poor Man's Hamburger Steaks

Ingredients

3 pounds ground beef
25 saltine crackers, crushed
1 cup milk
1/2 teaspoon black pepper
1/2 teaspoon salt
1/2 teaspoon garlic powder
1/2 teaspoon Italian seasoning
3 (10.75 ounce) cans condensed
cream of mushroom soup
1 (8 ounce) can mushrooms,
drained (optional)

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a large bowl, mix together the ground beef, crackers, milk, pepper, salt, garlic powder, and Italian seasoning. Form 6 or 8 large beef patties, and place in a 9x13 inch baking dish, or other shallow casserole dish. Pour the condensed soup evenly over the top of the patties, and sprinkle canned mushrooms over the top. Cover the pan with a lid or aluminum foil.

Bake for about 45 minutes in the preheated oven, or until beef patties are well done.

Rubbed Down Pork Chops

Ingredients

2 tablespoons garlic powder
1 teaspoon salt
1 teaspoon pepper
4 pork chops
4 tablespoons minced garlic
1/4 cup Worcestershire sauce
1/2 cup water, divided
1 medium onion, sliced
2 cups fresh mushrooms, sliced

Directions

In a bowl, mix the garlic powder, salt, and pepper. Rub pork chops on both sides with the garlic powder mixture and the minced garlic.

In a skillet over medium heat, mix the Worcestershire sauce and 1/4 cup water. Place pork chops in the skillet, and cook 10 minutes.

Turn chops in the skillet, and pour in remaining 1/4 cup water. Mix in the onion and mushrooms, and continue cooking 10 minutes, or to desired doneness.

Tuna Casserole II

Ingredients

1 (12 ounce) package uncooked rotini (corkscrew) pasta
1 tablespoon vegetable oil
2 cloves garlic, minced
1 large red bell pepper, chopped
1 large green bell pepper, chopped
3 carrots, julienned
1 zucchini, julienned
2 (10.75 ounce) cans condensed cream of mushroom soup
2 (6 ounce) cans tuna, drained
4 ounces shredded mozzarella cheese
1 (6 ounce) can French-fried onions

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 8x8 inch baking dish.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Meanwhile, heat oil in a large skillet over medium heat. Lightly fry the garlic, red and green pepper, carrots and zucchini; about 3 to 5 minutes.

In a large mixing bowl, combine the mushroom soup and tuna. Stir in the vegetables and the cooked pasta. Mix to combine well. Pour into the prepared baking dish. Sprinkle the cheese and fried onions over the top.

Bake in a preheated oven for 30 minutes or until bubbly and slightly brown.

Garden Green Beans

Ingredients

4 cups cut fresh green beans (2 inch pieces)
1/2 cup sliced fresh mushrooms
2 tablespoons chopped onion
1 garlic clove, minced
2 tablespoons olive or vegetable oil
1/3 cup sliced water chestnuts
1/4 teaspoon Italian seasoning
1/4 teaspoon salt
1/8 teaspoon pepper
2 tablespoons shredded Parmesan cheese

Directions

Place beans in a saucepan and cover with water; bring to a boil. Reduce heat; cover and simmer until crisp-tender.

Meanwhile, in a skillet, saute mushrooms, onion if desired and garlic in oil until tender. Stir in water chestnuts and seasonings; heat through. Drain beans and stir into skillet. Sprinkle with Parmesan cheese. Serve immediately.

Crispy Macaroni and Cheese

Ingredients

1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular or 98% Fat Free)
1/2 cup milk
1/2 teaspoon prepared mustard
Generous dash ground black pepper
3 cups elbow pasta, cooked and drained
2 cups shredded Cheddar cheese
1 (2.8 ounce) can French fried onions

Directions

Heat the oven to 400 degrees F. Stir the soup, milk, mustard, pepper, pasta and 1 1/2 cups of the cheese in a 1 1/2-quart casserole.

Bake for 20 minutes or until it's hot and bubbling.

Stir the mixture. Sprinkle with the onions and remaining cheese. Bake for 1 minute or until the onions are golden.

Thai Chicken with Basil Stir Fry

Ingredients

2 cups uncooked jasmine rice
1 quart water
3/4 cup coconut milk
3 tablespoons soy sauce
3 tablespoons rice wine vinegar
1 1/2 tablespoons fish sauce
3/4 teaspoon red pepper flakes
1 tablespoon olive oil
1 medium onion, sliced
2 tablespoons fresh ginger root, minced
3 cloves garlic, minced
2 pounds skinless, boneless chicken breast halves - cut into 1/2 inch strips
3 shiitake mushrooms, sliced
5 green onions, chopped
1 1/2 cups chopped fresh basil leaves

Directions

Bring rice and water to a boil in a pot. Cover, reduce heat to low, and simmer 20 minutes.

In a bowl, mix the coconut milk, soy sauce, rice wine vinegar, fish sauce, and red pepper flakes.

In a skillet or wok, heat the oil over medium-high heat. Stir in the onion, ginger, and garlic, and cook until lightly browned. Mix in chicken strips, and cook about 3 minutes, until browned. Stir in the coconut milk sauce. Continue cooking until sauce is reduced by about 1/3. Mix in mushrooms, green onions, and basil, and cook until heated through. Serve over the cooked rice.

Cashew Chicken

Ingredients

1 pound boneless skinless chicken breasts, cut into 1-inch cubes
1 medium onion, chopped
2 cups frozen broccoli cuts
1 3/4 cups boiling water
1 cup uncooked long grain rice
1 (6 ounce) jar sliced mushrooms, drained
1 tablespoon chicken bouillon granules
1/2 teaspoon ground ginger
pepper to taste
3/4 cup salted cashews, divided

Directions

In a large bowl, combine the first nine ingredients. Transfer to a greased shallow 1-1/2-qt. baking dish. Cover and bake at 375 degrees F for 45-55 minutes or until rice is tender and chicken is no longer pink. Stir in 1/2 cup of cashews. Sprinkle with remaining cashews.

Pappardelle Puttanesca

Ingredients

1/4 cup extra-virgin olive oil, or as needed
2 cups sliced mushrooms
2 tablespoons minced garlic, or to taste
1 cup dry white wine
1 (5 ounce) jar anchovy-stuffed green olives, drained and halved
1/4 cup capers, drained
2 tablespoons caper juice
2 (14 ounce) cans crushed tomatoes
1 pinch red pepper flakes, or to taste
1 pound dried pappardelle pasta

Directions

Heat olive oil in a large skillet over medium-high heat. Stir in mushrooms and garlic. Cook until the mushrooms have begun to brown, about 4 minutes. Increase heat to high, and pour in wine. Bring to a boil, then stir in olives, capers, caper juice, crushed tomatoes, and pepper flakes. Return to a simmer, then reduce heat to medium-low, and cook for 20 minutes.

Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and toss with sauce to serve.

Pineapple Fried Rice

Ingredients

1 (8 ounce) can crushed pineapple with juice
4 cups water
2 cups white rice
1 tablespoon peanut or walnut oil
2 eggs, beaten
1/2 teaspoon sesame oil
1 (12 ounce) package tofu, diced
3/4 cup chopped mushrooms
3 tablespoons soy sauce
3 green onions, thinly sliced
1 cup diced carrots

Directions

Open can of crushed pineapple and drain juice into a cup.

In a medium saucepan, combine the liquid from the can of crushed pineapple with 3 cups water, bring to a boil. Add rice. Bring mixture to boil. Cover and reduce heat to simmer. Cook 25 to 30 minutes or until rice is tender.

In a non-stick wok heat the 1 tablespoon walnut or peanut oil. Add the eggs and cook without stirring, until set. Slide eggs out of the wok to a plate - cut into short, narrow strips. In the same wok, heat the sesame oil and stir fry the tofu with the mushrooms, soy sauce, green onions, and carrots for about 4 minutes. Stir in cooked rice, pineapple, and egg strips. Heat until everything is heated through.

Microwave Swiss Steak

Ingredients

1 1/2 pounds boneless round steak (1/4 inch thick)
3 tablespoons dry onion soup mix
1 (4 ounce) can mushroom stems and pieces, drained
1 (14.5 ounce) can diced tomatoes
2 tablespoons cornstarch
1/4 teaspoon pepper
1 dash cayenne pepper

Directions

Cut steak into serving-size pieces; pound with a mallet to tenderize. Place the steak in an ungreased shallow microwave-safe dish. Sprinkle with soup mix and mushrooms. Drain tomatoes, reserving liquid; set tomatoes aside. In a bowl, combine the cornstarch and tomato liquid until smooth. Add pepper, cayenne if desired and tomatoes. Pour over meat. Cover and microwave on high for 6-7 minutes or until mixture begins to boil. Microwave, covered, at 50% power for 20-25 minutes longer or until meat is tender.

Marinated Mushrooms II

Ingredients

1/3 cup red wine vinegar
1/3 cup olive oil
1 small onion, thinly sliced
1 teaspoon salt
2 tablespoons dried parsley
1 teaspoon ground dry mustard
1 tablespoon brown sugar
2 cloves garlic, peeled and crushed
1 pound small fresh button mushrooms

Directions

In a medium saucepan, mix red wine vinegar, olive oil, onion, salt, parsley, dry mustard, brown sugar and garlic. Bring to a boil. Reduce heat. Stir in mushrooms. Simmer 10 to 12 minutes, stirring occasionally. Transfer to sterile containers and chill in the refrigerator until serving.

Best of Everything Veggie Burgers

Ingredients

1/2 cup uncooked brown rice
1 cup water

2 (16 ounce) cans black beans,
rinsed and drained
1 green bell pepper, halved and
seeded
1 onion, quartered
1/2 cup sliced mushrooms
6 cloves garlic, peeled
3/4 cup shredded mozzarella
cheese
2 eggs
1 tablespoon chili powder
1 tablespoon ground cumin
1 tablespoon garlic salt
1 teaspoon hot sauce
1/2 cup dry bread crumbs, or as
needed

Directions

Bring the brown rice and water to a boil in a saucepan over high heat. Reduce the heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 45 to 50 minutes.

Preheat an outdoor grill for high heat. Lightly oil a sheet of aluminum foil. Mash black beans in a large bowl with a fork until thick and pasty; set aside.

Place the bell pepper, onion, mushrooms, and garlic in the bowl of a food processor, and chop finely. Stir the bell pepper mixture into the mashed black beans. Place the brown rice and mozzarella cheese in the food processor, and process until combined. Stir the mixture into the black beans.

Whisk together the eggs, chili powder, cumin, garlic salt, and hot sauce. Stir the egg mixture into the black bean mixture. Stir in the bread crumbs, adding additional bread crumbs as needed until the mixture is sticky and holds together. Divide into 6 large patties.

Place patties onto the prepared foil, and grill until browned and heated through, about 8 minutes per side.

Tomato 'n' Shrimp Pasta

Ingredients

12 ounces uncooked spaghetti
1 1/2 pounds uncooked medium shrimp, peeled and deveined
1 teaspoon minced garlic
3 tablespoons olive oil, divided
1/2 pound sliced fresh mushrooms
1/2 cup chopped onion
2 (14.5 ounce) cans diced tomatoes, undrained
3 tablespoons tomato paste
2 tablespoons minced fresh basil
1 teaspoon sugar
1 teaspoon dried oregano
1/4 teaspoon crushed red pepper flakes

Directions

Cook spaghetti according to package directions. Meanwhile, in a large skillet, saute shrimp and garlic in 1 tablespoon oil until shrimp turn pink. Remove and set aside.

In the same skillet, saute mushrooms and onion in remaining oil until mushrooms are lightly browned. Stir in the tomatoes and tomato paste. Bring to a boil. Reduce heat to low. Add the shrimp, basil, sugar, oregano and red pepper flakes. Cook, uncovered, for 5-10 minutes or until heated through. Drain spaghetti; top with shrimp mixture.

Vegetarian Stuffing

Ingredients

1 (1 pound) loaf day-old bread
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.5 ounce) can vegetable broth
1/4 cup water
1 teaspoon poultry seasoning
salt to taste
ground black pepper to taste
1/2 cup wild rice, cooked (optional)
1/4 cup dried cranberries (optional)
1/2 cup chopped mushrooms (optional)
1/4 cup chopped walnuts (optional)
1/4 cup cubed apples (optional)

Directions

Mix together the bread, cream of mushroom soup, vegetable broth, water, poultry seasoning, and salt and pepper to taste. Add any or all of the optional ingredients as desired. It will be sticky. Shape into a loaf and wrap in (nonstick, sprayed) foil to bake.

Bake for about an hour at 350 degrees F (175 degrees C). You can slice it like a meatloaf and serve.

Campbell's Baked Chicken and Broccoli

Ingredients

1 pound broccoli, trimmed, cut into 1-inch pieces, cooked and drained
8 skinless, boneless chicken breasts
1 (26 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or 25% Less Sodium)
2/3 cup milk
1/4 teaspoon ground black pepper
8 cups hot cooked rice

Directions

Place broccoli and chicken in 3-qt. shallow baking dish. Mix soup, milk and pepper and pour over all.

Bake at 400 degrees F. for 30 min. or until done. Stir sauce before serving. Serve with rice.

The Best Thai Coconut Soup

Ingredients

1 tablespoon vegetable oil
2 tablespoons grated fresh ginger
1 stalk lemon grass, minced
2 teaspoons red curry paste
4 cups chicken broth
3 tablespoons fish sauce
1 tablespoon light brown sugar
3 (13.5 ounce) cans coconut milk
1/2 pound fresh shiitake mushrooms, sliced
1 pound medium shrimp - peeled and deveined
2 tablespoons fresh lime juice
salt to taste
1/4 cup chopped fresh cilantro

Directions

Heat the oil in a large pot over medium heat. Cook and stir the ginger, lemongrass, and curry paste in the heated oil for 1 minute. Slowly pour the chicken broth over the mixture, stirring continually. Stir in the fish sauce and brown sugar; simmer for 15 minutes. Stir in the coconut milk and mushrooms; cook and stir until the mushrooms are soft, about 5 minutes. Add the shrimp; cook until no longer translucent about 5 minutes. Stir in the lime juice; season with salt; garnish with cilantro.

Angel Chicken

Ingredients

4 ounces PHILADELPHIA Cream Cheese, softened
1 (10.75 ounce) can reduced-sodium condensed cream of mushroom soup
1/4 cup KRAFT Tuscan House Italian Dressing and Marinade
1/4 cup dry white wine
1 1/2 pounds boneless skinless chicken thighs, cut into bite-size pieces
1/2 pound angel hair pasta, uncooked
2 tablespoons chopped fresh parsley

Directions

Beat cream cheese, soup, dressing and wine with whisk until blended; pour over chicken in slow cooker. Cook on LOW 4 to 5 hours (or on HIGH 2 to 3 hours).

Cook pasta as directed on package about 15 min. before chicken is done; drain. Serve topped with chicken mixture and parsley.

Mild 'Sweet' Tomato Sauce with Elbow Macaroni

Ingredients

1/2 pound lean ground beef
1/2 pound ground pork
1/2 cup chopped onion
1/2 clove garlic, minced
2 tablespoons vegetable oil
1 (8 ounce) can tomato sauce
6 ounces tomato paste
4 ounces canned mushrooms
1 carrot
1/4 teaspoon white sugar
1/2 teaspoon salt
1/8 teaspoon ground black pepper
1/2 pound elbow macaroni, cooked
2 cups shredded sharp Cheddar cheese

Directions

Cook beef, pork, onion, and garlic in hot oil until onion is golden. Add tomato sauce, tomato paste, mushrooms, carrot, salt, pepper, and sugar, and simmer 15 minutes.

Remove the carrot and throw away--it is just there for sweetness.

Alternate layers of macaroni, cheese, and meat in greased 2-quart casserole. Sprinkle top with cheese.

Bake in a 350 degree F (175 degrees C) oven for 45 minutes.

Chicken Sandwiches with Zang

Ingredients

4 skinless, boneless chicken breast halves
3 tablespoons Italian seasoning
3 tablespoons grill seasoning (such as Montreal Steak Seasoning)
1/2 cup barbeque sauce (such as Big Moe'sB®)

1 teaspoon butter
1 onion, thinly sliced
1 green bell pepper, sliced
4 mushrooms, sliced
4 hamburger buns, split and toasted
4 slices Swiss cheese

Directions

Preheat an outdoor or indoor grill for low heat, and lightly oil the grate.

Sprinkle the chicken breasts generously on all sides with the Italian and grill seasonings. Slowly cook on the preheated grill, turning every 10 minutes; brush the chicken with the barbeque sauce each time you turn it. Cook until the chicken is no longer pink in the center and the juices run clear. Once done, an instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).

While the chicken is cooking, melt the butter in a skillet over medium-low heat. Cook the onions, bell peppers, and mushrooms in the butter, stirring frequently until the vegetables are tender.

To make the sandwiches, place a chicken breast on each hamburger bun half. Spoon the pepper and onion mixture overtop, and top with a slice of Swiss cheese. Cover with the hamburger bun tops.

Mushroom Bread Wedges

Ingredients

1 (8 ounce) package refrigerated crescent rolls
1/2 pound fresh mushrooms, sliced
3 tablespoons butter or margarine, melted
1/4 cup grated Parmesan cheese
1/4 teaspoon Italian seasoning

Directions

Separate crescent dough into eight triangles and place on a greased 12-in. round pizza pan with points toward the center; seal perforations. In a bowl, combine the mushrooms and butter; toss to coat. Spoon mushroom mixture over dough. Sprinkle with Parmesan cheese and Italian seasoning.

Bake at 375 degrees F for 15-20 minutes or until crust is golden brown and mushrooms are tender,

Elegant Oyster Soup

Ingredients

2 tablespoons butter
1/2 cup carrot, finely chopped
1/2 cup onion, finely chopped
1/2 cup celery, finely chopped
1/2 cup button mushrooms,
chopped
1/2 cup butter
1/4 cup all-purpose flour
1 quart chicken broth
1 (14 ounce) can artichoke hearts,
drained
1 bay leaf
3/4 teaspoon salt
1/2 teaspoon cayenne pepper
1/4 teaspoon dried thyme
1/4 teaspoon dried oregano
1/4 teaspoon dried sage
1 cup heavy cream
12 shucked oysters and juice

Directions

In a large pot, saute chopped carrot, onion, celery and fresh mushrooms in 2 tablespoons of butter for 5 minutes or until the onions are transparent.

In another large pot, melt 1/2 cup butter and stir in the flour. Cook for 5 minutes.

Whisk in the chicken broth to the flour mixture. Add the sauteed vegetables, artichokes hearts, bay leaf, salt, cayenne pepper, thyme, oregano and sage. Simmer for 30 minutes over medium heat.

Whisk in cream and add oysters; bring to a simmer, but do not boil.

Portobello, Wild Rice, and Gizzards

Ingredients

- 1 1/2 cups uncooked wild rice
- 4 1/2 cups water
- 1 pound chicken gizzards
- 1 tablespoon extra virgin olive oil
- 1/2 medium red onion, chopped
- 1 large portobello mushroom cap, chopped
- 1 clove garlic, chopped
- 1/4 cup sun-dried tomatoes
- 1 cup grated Parmesan cheese

Directions

Place rice and water in a pot, and bring to a boil. Reduce heat to low, cover, and simmer 45 minutes.

Preheat oven to 300 degrees F (150 degrees C). Lightly grease a medium casserole dish.

Place gizzards in a pot with enough water to cover, and bring to a boil. Cook 15 minutes. Drain, and dice.

Heat olive oil in a skillet, and cook the onion, mushroom, garlic, and sun-dried tomatoes until tender. Mix in the cooked gizzards, and cook until lightly browned. Transfer mixture to the prepared casserole dish, and stir in the rice. Top with Parmesan cheese.

Bake 20 minutes in the preheated oven, until bubbly.

Kristi's Tetrazzini

Ingredients

4 skinless, boneless chicken breast halves
1 (12 ounce) package wide egg noodles
2 (10.75 ounce) cans condensed cream of chicken soup
2 fresh broccoli, minced
3 stalks celery, chopped
1 cup fresh sliced mushrooms
1 onion, chopped
salt to taste
ground black pepper to taste
1 pinch seasoned salt
1/4 cup shredded Cheddar cheese
1/4 cup mozzarella cheese, shredded
1 pinch paprika

Directions

Preheat oven to 325 degrees F (165 degrees C). Coat a 13x9 inch baking dish with cooking spray.

In a 3 quart saucepan, boil chicken for about 30 minutes. Drain, and cut into bite sized pieces.

Meanwhile, cook pasta according to directions. Drain.

In a large bowl, mix together cream of chicken soup, broccoli, celery, sliced mushrooms, seasoned salt, salt, pepper, and onion. Stir in pasta and chicken pieces. Spread mixture into the prepared baking dish. Sprinkle with shredded cheese and paprika.

Bake for 45 minutes.

Leftover Turkey Casserole

Ingredients

1 (6 ounce) package dry bread stuffing mix
1 (16 ounce) container sour cream
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of celery soup
1 (1 ounce) package dry onion soup mix
2 (14.5 ounce) cans French-style green beans, drained
2 cups cooked, chopped turkey meat

Directions

Preheat oven to 350 degrees F (175 degrees C).

Prepare stuffing according to package directions.

In a medium bowl, mix the sour cream, cream of mushroom soup, cream of celery soup and dry onion soup mix.

Spread the green beans in a 9x13 inch dish. Top with a layer of turkey. Pour the soup mixture over the turkey. Top with stuffing.

Bake in the preheated oven 30 minutes, or until browned and bubbly.

Aussie Breakfast Egg Mess

Ingredients

1 tablespoon butter
1/2 cup diced onion
1/2 cup diced green bell pepper
1/2 cup sliced fresh mushrooms
1/2 cup diced bacon
4 eggs, lightly beaten
salt and ground black pepper to taste
1/2 cup diced ripe tomato
1/2 cup freshly grated Parmesan cheese
1 tablespoon ketchup (optional)

Directions

Melt the butter over medium heat in a large skillet. Add the onion and bell pepper; cook and stir until the onion is transparent, 5 to 7 minutes. Stir in the mushrooms and bacon, and cook 2 minutes more. Remove skillet from heat, and place the vegetable-bacon mixture in a bowl.

Pour the eggs into the same skillet. Cook and stir gently just until the eggs are soft. Stir the vegetable-bacon mixture into the eggs. Season with salt and pepper. Cook the eggs until firm. Remove skillet from heat and stir in the tomato and cheese. If desired, stir in the ketchup.

Gunk on Noodles

Ingredients

1 (8 ounce) package uncooked egg noodles
1 pound ground beef
1 small onion, chopped
1 clove garlic, minced
1 (6 ounce) can tomato paste
1 (4 ounce) can sliced mushrooms with juice
1 teaspoon sugar
1 tablespoon butter
1 teaspoon Worcestershire sauce
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Place the egg noodles in the pot, cook 6 to 8 minutes, until al dente, and drain.

In a large skillet over medium-high heat, cook the ground beef 10 minutes, or until evenly brown. Mix in the onion and garlic, and cook until onion is tender. Mix in the tomato paste, mushrooms and juice, sugar, butter, and Worcestershire sauce. Season with salt and pepper. Continue to cook and stir 5 minutes, until bubbly and heated through. Serve over the cooked noodles.

Spinach-Stuffed Pork Roast

Ingredients

1/4 cup chopped fresh mushrooms
1/4 cup chopped onion
1 tablespoon vegetable oil
1 (10 ounce) package frozen chopped spinach, thawed and well drained
1 cup soft bread crumbs
1/2 teaspoon salt
1/2 teaspoon pepper
1/4 teaspoon garlic powder
1/4 teaspoon rubbed sage
4 pounds boneless loin pork roast, tied

Directions

In a skillet, saute mushrooms and onion in oil until tender. Stir in spinach, bread crumbs, salt, pepper, garlic powder and sage. untie pork roast and separate the loins. Spread stuffing over one loin to within 1 in. of the edges. Top with the remaining loin; retie securely with heavy string. Place in an ungreased shallow baking pan. Bake, uncovered, at 325 degrees F for 2-1/2 hours or until a meat thermometer reads 160 degrees F-170 degrees F. Let stand for 15 minutes before slicing.

Pineapple Spread

Ingredients

1 (3 ounce) package cream cheese, softened
2 tablespoons finely chopped green onions
1 finely chopped mushroom (optional)
1 garlic clove, minced
Dash salt
Dash pepper
1/4 cup crushed pineapple, drained
Assorted crackers

Directions

In a small mixing bowl, beat cream cheese until fluffy. Stir in onions, mushrooms if desired, garlic, salt and pepper. Fold in pineapple. Serve with crackers.

Barengate Bay Chicken

Ingredients

1 (10.75 ounce) can condensed cream of broccoli soup
1 (10.75 ounce) can milk
6 skinless, boneless chicken breast halves
1/4 cup olive oil
4 cloves garlic, chopped
1 (14.5 ounce) can chicken broth
6 fresh button mushrooms
2 lemons, quartered and seeded

Directions

In a small saucepan heat soup with milk over low heat; when heated through, set aside. Meanwhile, roll chicken in bread crumbs, pressing hard to make sure chicken is well coated.

Preheat oven to 350 degrees F (175 degrees C).

Place coated chicken in a lightly greased 9x13 inch baking dish and drizzle with oil, then sprinkle with chopped garlic. Stir chicken broth into soup mixture, and pour mixture all over chicken. Sprinkle with mushrooms, then squeeze lemon over all.

Bake at 350 degrees F (175 degrees C) for 40 minutes, or until chicken is cooked through and juices run clear.

Hearty Sausage Stew

Ingredients

1 (16 ounce) package Hillshire FarmB® Polska Kielbasa
12 small new potatoes, cut into halves
2 tablespoons olive oil
4 carrots, sliced
1 onion, cut into thin wedges
1 cup chopped celery
2 cloves garlic, minced
16 ounces fresh mushrooms, cut into halves
2 (14.5 ounce) cans diced tomatoes, undrained
1 (8 ounce) can tomato sauce
1 tablespoon dried oregano
1/2 teaspoon ground black pepper
Salt to taste

Directions

Cut kielbasa into 1/2" slices; set aside. Cook potatoes in a medium pan of boiling water until just barely tender, about 10 minutes; drain and set aside.

Heat oil in 4-5 quart pan over medium-high heat until hot. Add carrots, onion, celery, and garlic; cook stirring frequently for 5 minutes or until tender. Add mushrooms, tomatoes, tomato sauce, oregano and pepper. Bring to a boil; reduce heat to medium-low, cover and cook 20 minutes.

Stir in kielbasa and cooked potatoes; cook stirring occasionally for 15 minutes or until heated through. Add salt to taste.

Salami Noodle Casserole

Ingredients

6 1/2 cups uncooked egg noodles
1 cup chopped green pepper
1/2 cup chopped onion
2 tablespoons butter
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 cup sour cream
3/4 cup milk
8 ounces hard salami, cubed
3/4 cup shredded mozzarella cheese
3/4 cup shredded provolone cheese
2 tablespoons dry bread crumbs

Directions

Cook noodles according to package directions. Meanwhile, in a large skillet, saute green pepper and onion in butter until tender. Remove from the heat; whisk in soup, sour cream and milk until blended.

Drain noodles. Add the noodles, salami and cheeses to the soup mixture. Transfer to a greased 11-in.x 7-in.x 2-in. baking dish. Sprinkle with bread crumbs. Bake, uncovered, at 350 degrees F for 20-22 minutes or until top is lightly browned.

Chicken Hekka

Ingredients

1 1/2 pounds skinless, boneless chicken breast meat
3/4 cup white sugar
3/4 cup soy sauce
3/4 cup mirin (Japanese sweet wine)
2 tablespoons vegetable oil
1 tablespoon grated fresh ginger
3 carrots, julienned
2 onions, thinly sliced
1 (14 ounce) can shredded bamboo, drained
1/2 pound fresh mushrooms, sliced
1 cup trimmed and coarsely chopped watercress
1 (8 ounce) package rice noodles, soaked and cut into 2 inch pieces

Directions

Cut chicken meat into bite size pieces. In a medium bowl combine the sugar, soy sauce, and mirin wine. Mix well, and set aside.

In a skillet or wok, heat oil over medium-high heat. Squeeze juice from grated ginger into wok, add grated ginger, and stir fry until brown. Discard ginger fibers. Increase heat to high, and stir in chicken. Season with soy sauce mixture, and cook for 2 more minutes.

One at a time add the carrots, onions, bamboo shoots, mushrooms, and watercress. Stir after each addition. Add rice noodles; cook, stirring, for about 3 more minutes, or until done.

Zucchilattas

Ingredients

2 tablespoons butter
1 1/2 pounds sliced zucchini
1 pound mushrooms, sliced
1 onion, sliced
1 1/2 pounds tomatoes, chopped
salt and pepper to taste
1 1/2 pounds Monterey Jack
cheese, shredded
10 (10 inch) flour tortillas

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Melt butter in a large skillet over medium heat. Mix together the zucchini, mushrooms, onion, tomatoes, salt and pepper, and add to the skillet. Cook and stir until the vegetables are soft.

Warm the tortillas 2 to 3 minutes, until soft, in the preheated oven. Fill the warmed tortillas with zucchini mixture and Monterey Jack cheese, reserving some of both for toppings. Roll the filled tortillas and place them seam side down in the baking dish. Cover with the remaining zucchini mixture. Top with remaining cheese.

Bake in the preheated oven 15 minutes, or until the cheese is bubbly.

Southwestern Turkey Casserole

Ingredients

1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
1 (7 ounce) can diced green chile peppers, drained
1 cup sour cream
16 (6 inch) corn tortillas, cut into strips
10 ounces cooked turkey, diced
8 ounces shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a mixing bowl, combine the chicken soup, mushroom soup, chile peppers and sour cream.

Line the bottom of a 9x13 inch baking pan with corn tortillas. Follow with a layer of turkey. Pour soup mixture over turkey, sprinkle with 1/2 of the cheese. Repeat layers and top with cheddar cheese. Bake for 30 to 45 minutes or until cheese is browned and bubbly.

Game Hen Stuffed with Wild Rice and Mushrooms

Ingredients

1/2 cup uncooked wild rice
1 1/2 cups water
1 pinch salt
10 fresh mushrooms, sliced
2 tablespoons butter
1 Cornish game hen, thawed
1 tablespoon poultry seasoning,
or to taste
1/2 teaspoon dried crushed
rosemary
salt and pepper to taste
2 tablespoons butter

Directions

Bring the rice, a pinch of salt, and water to a boil in a saucepan with a lid. Reduce the heat, cover with a lid, and simmer the wild rice until the kernels burst open, 45 to 50 minutes. Replenish the water if necessary. Fluff the rice with a fork, and let stand for 5 to 10 minutes to absorb water.

Preheat oven to 425 degrees F (220 degrees C). Grease a baking dish large enough to hold the game hen.

Heat 2 tablespoons of butter in a skillet, and cook and stir the mushrooms over medium heat until they are partially cooked and starting to give their juice, 5 to 8 minutes. Stir the mushrooms and butter into the cooked rice.

Sprinkle the game hen, inside and out, with poultry seasoning, rosemary, and salt and pepper. Lightly stuff the Cornish hen with the wild rice mixture, and tie the legs together with cooking twine to hold in the stuffing. Slice 2 tablespoons of butter into small pats, and dot them around the bird.

Bake the bird in the preheated oven until no longer pink at the bone and the juices run clear, 40 to 50 minutes. An instant-read thermometer inserted into the thickest part of the thigh, near the bone should read 165 degrees F (74 degrees C). Remove the game hen from the oven, cover with a doubled sheet of aluminum foil, and allow to rest in a warm area for 10 minutes before slicing.

Mushroom Onion Matzo Kugel

Ingredients

3 cups matzo farfel
2 onions, chopped
1 pound mushrooms, chopped
2 tablespoons vegetable oil
salt and pepper to taste
1 pinch garlic powder
1 teaspoon dried dill weed

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 8x12 inch baking dish.

Place farfel in a colander and pour boiling water over it.

In a large skillet, saute onions and mushrooms in vegetable oil. Stir in salt and pepper, garlic powder, and dill. Remove from heat and stir farfel into the skillet.

Bake at 350 degrees F (175 degrees C) for 1 hour.

Fish and Veggies Primavera

Ingredients

- 1 tablespoon butter, melted
- 4 fresh or frozen orange roughy fillets (6 ounces each), thawed
- 2 tablespoons lemon juice
- 1 pinch pepper
- 1 garlic clove, minced
- 1 tablespoon olive oil
- 1 1/2 cups broccoli florets
- 1 cup cauliflowerets
- 1 cup julienned carrots
- 1 cup sliced fresh mushrooms
- 1/2 cup sliced celery
- 1/4 teaspoon dried basil
- 1/4 teaspoon salt
- 1/4 cup grated Parmesan cheese

Directions

Place the butter in a 13-in. x 9-in. x 2-in. baking dish; add fish and turn to coat. Sprinkle with lemon juice and pepper. Bake, uncovered, at 450 degrees F for 5 minutes.

Meanwhile, in a large skillet over medium heat, saute garlic in oil. Add the next seven ingredients; stir-fry until vegetables are crisp-tender, about 2-3 minutes. Spoon over the fish; sprinkle with Parmesan cheese. Bake, uncovered, at 450 degrees F for 3-5 minutes or until fish flakes easily with a fork.

Beef Mushroom Spaghetti

Ingredients

1 pound ground beef
1 medium onion, chopped
1 (15 ounce) can tomato sauce
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1/4 cup water
1 (7 ounce) package thin
spaghetti, cooked and drained

Directions

In a skillet, cook beef and onion over medium heat until the meat is no longer pink; drain. Stir in tomato sauce, soup and water. Add spaghetti; mix well. Place in a greased 8-in. square baking dish. Cover and freeze for up to 3 months. To bake: Thaw in the refrigerator. Cover and bake at 350 degrees F for 35-40 minutes or until heated through.

Mushroom Chicken Piccata

Ingredients

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

Directions

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

Grandma's Rice

Ingredients

2 (4 ounce) cans mushroom stems and pieces, undrained
1 (10.5 ounce) can condensed beef consomme (such as Campbell's ®)
1/2 cup water
1 cup white rice
1 small white onion, chopped
1 stick butter, cut into 4 pieces
2 teaspoons garlic powder
1 tablespoon grated Parmesan cheese (optional)

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Stir the mushrooms with juice, beef consomme, water, rice, and onion together in a glass baking dish with a lid. Arrange the butter atop the rice. Season with the garlic powder. Cover with lid.

Bake in the preheated oven for 1 hour. Sprinkle the Parmesan cheese over the top and return to the oven until the cheese melts slightly, about 5 minutes.

Tasty 2-Step Chicken Bake

Ingredients

4 skinless, boneless chicken breast halves
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular or 98% Fat Free)

Directions

Place the chicken into a 2-quart shallow baking dish. Spread the soup over the chicken. Cover the baking dish.

Bake at 400 degrees F for 25 minutes or until the chicken is cooked through.

Portobello Mushroom Chili

Ingredients

2 tablespoons extra virgin olive oil
2 medium onions, diced
2 cloves garlic, chopped
1 tablespoon chili powder
1/4 teaspoon ground cayenne pepper
1 1/2 pounds portobello mushrooms, cut into 1/2 inch pieces
1 (28 ounce) can Italian-style diced tomatoes
1 (19 ounce) can red kidney beans
salt to taste
1/2 teaspoon ground black pepper

Directions

Heat the oil in a large pot over medium heat, and cook the onions until tender. Stir in the garlic, chili powder, and cayenne pepper. Mix the mushrooms into the skillet, and continue cooking, stirring frequently, 10 minutes, or until tender.

Pour the tomatoes and beans into the skillet. Season with salt and pepper. Reduce heat to low, cover, and simmer 40 minutes.

Meatless Lasagna

Ingredients

9 uncooked lasagna noodles
1/2 cup chopped onion
2 garlic cloves, minced
2 cups diced zucchini
1 1/2 cups sliced fresh mushrooms
1 cup thinly sliced carrots
1/2 cup diced green pepper
1/2 cup diced sweet red pepper
1 (28 ounce) can crushed tomatoes
1 1/2 cups water
1 (6 ounce) can tomato paste
1 teaspoon sugar
1 teaspoon dried basil
1/2 teaspoon salt
1/2 teaspoon dried rosemary, crushed
1/4 teaspoon pepper
1 (15 ounce) container reduced-fat ricotta cheese
1 1/2 cups shredded part-skim mozzarella cheese, divided
1/4 cup grated Romano cheese

Directions

Cook lasagna noodles according to package directions. Meanwhile, in a large saucepan coated with nonstick cooking spray, saute onion and garlic for 3 minutes. Add the zucchini, mushrooms, carrots and peppers; cook and stir until tender, about 5 minutes. Stir in the tomatoes, water, tomato paste and seasonings. Bring to a boil. reduce heat; cover and simmer for 20 minutes. Remove 2 cups sauce and set aside.

Drain noodles; set aside. Combine the ricotta, 1 cup mozzarella and Romano cheese. In an ungreased 13-in. x 9-in. x 2-in. baking dish, layer a third of the remaining sauce, three noodles and half of the cheese mixture. Repeat layers. Top with remaining sauce and noodles. Spread reserved sauce over top.

Cover and bake at 350 degrees F for 45 minutes. Uncover; sprinkle with remaining mozzarella. Bake 5-10 minutes longer or until cheese is melted. Let stand for 15 minutes before cutting.

Hot and Sour Chicken Soup

Ingredients

3 cups chicken broth
1/2 cup water
2 cups sliced fresh mushrooms
1/2 cup sliced bamboo shoots,
drained
3 slices fresh ginger root
2 cloves garlic, crushed
2 teaspoons soy sauce
1/4 teaspoon red pepper flakes
1 pound skinless, boneless
chicken breast halves - cut into
thin strips
1 tablespoon sesame oil
2 green onions, chopped
1/4 cup chopped fresh cilantro
(optional)
3 tablespoons red wine vinegar
2 tablespoons cornstarch
1 egg, beaten

Directions

In a saucepan, combine the chicken broth, water, mushrooms, bamboo shoots, ginger, garlic, soy sauce, and hot pepper flakes. Bring to a boil, then reduce the heat to low, cover and simmer while you assemble the rest of the ingredients.

Place the chicken slices into a bowl and toss with the sesame oil to coat. In a separate bowl, stir together the cornstarch and vinegar, and set aside.

Increase the heat under the broth to medium-high, and return to a rolling boil. Add the chicken slices. Return to a boil, and then drizzle in the egg while stirring slowly to create long strands of egg. Stir in the vinegar and cornstarch. Simmer over medium heat, stirring occasionally, until chicken is cooked through and the broth has thickened slightly, about 3 minutes. Serve garnished with green onions and cilantro.

Jammin' Tarheel Chili

Ingredients

2 1/2 pounds ground beef
3 tablespoons olive oil
3 stalks celery, diced
2 large onions, diced
2 cloves garlic, minced
1 (29 ounce) can tomato sauce
1 (28 ounce) can crushed tomatoes
1 (6 ounce) can mushrooms, drained
1 1/2 cups dark beer
2 (16 ounce) cans chili beans, drained
1 (15 ounce) can kidney beans, drained
1 tablespoon ground cumin
1/4 cup chili powder
2 teaspoons ground coriander
2 teaspoons cayenne pepper
1 dash Worcestershire sauce

Directions

In a large skillet over medium heat, cook beef until brown. Drain.

In a large pot over medium heat, cook celery, onions and garlic in olive oil until onion is translucent. Stir in beef, tomato sauce, tomatoes, mushrooms, beer, chili beans, kidney beans, cumin, chili powder, coriander, cayenne and Worcestershire. Simmer over low heat 3 hours, until flavors are well blended.

Best Ever Meatloaf with Brown Gravy

Ingredients

1 1/2 pounds ground beef
3/4 cup fresh bread crumbs
1/2 cup chili sauce
1 egg
1/4 teaspoon salt
1/4 teaspoon freshly ground black pepper

1 cup fresh sliced mushrooms
2 tablespoons minced onion
1 tablespoon butter
1 cup beef broth
2 tablespoons water
1 tablespoon cornstarch

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine ground beef, bread crumbs, chili sauce, egg, salt, and freshly ground black pepper; mix well. Shape into an 8x4 inch loaf pan.

Place loaf pan on a rack in an oven-roasting pan. Bake for 1 hour, or until done. Cook until internal temperature measures 160 degrees F (70 degrees C); the meat should be well done, with no trace of pink. Remove from oven, and allow to rest for 10 minutes before serving.

While the meatloaf is resting, prepare the gravy. In a medium saucepan, melt butter or margarine over medium heat. Add mushrooms and onions; cook and stir until tender. Add beef broth; simmer for 5 minutes, stirring occasionally. Combine water and cornstarch in a small cup; stir into broth. Cook and stir for 1 minute, or until thickened.

Steak with Marsala Sauce

Ingredients

1 (1 pound) (1 inch thick) boneless sirloin steak
cooking spray
1 cup sliced mushrooms
1/2 cup sliced onion
1/3 cup dry Marsala
1/4 cup water
2 tablespoons chopped fresh parsley
1 1/2 teaspoons beef base
1 pinch ground black pepper

Directions

Preheat the oven's broiler, and set the oven rack about 3 inches from the heat source.

Trim fat from steak. Place steak on cold broiler pan; broil for 5 minutes. Turn, and broil until desired degree of doneness - 3 to 7 additional minutes for rare, 8 to 10 additional minutes for medium.

Make the sauce while the steak is cooking. Coat a small saucepan with cooking spray, and add mushrooms and onion; cook and stir until tender. Stir in Marsala wine, water, parsley, beef base, and pepper. Simmer, uncovered, until liquid is reduced to 3/4 cup, about 4 minutes.

Slice steak, and serve with Marsala sauce.

Smooth and Cheesy Omelet

Ingredients

1 tablespoon olive oil
4 large fresh mushrooms, sliced
1 tablespoon chopped jalapeno pepper
1/4 teaspoon dried basil leaves
4 eggs, beaten
1/4 cup cottage cheese
ground black pepper to taste

Directions

Heat olive oil in a skillet over medium heat. Add mushrooms and peppers; saute until soft. Sprinkle with basil and remove from pan.

Pour eggs into pan and return to heat. Cook eggs until semi-solid, then flip. Place mushroom mixture and cheese on top of omelet. Season with pepper and fold in half. Cook until firm. Serve warm.

Pork and Spinach Salad

Ingredients

10 ounces fresh spinach, washed, stems removed
1 (15.5 ounce) can black-eyed peas, rinsed and drained
1/3 cup Italian or low-fat Italian dressing
1/4 cup sliced green onions
1/2 cup sliced fresh mushrooms
1/4 cup sliced celery
1 (2 ounce) jar sliced pimientos, drained
2 tablespoons sliced ripe olives
2 garlic cloves, minced
1 tablespoon olive oil
1/2 pound pork tenderloin, cut into thin strips

Directions

Line four plates with spinach leaves; set aside. In a bowl, combine peas, mushrooms, Italian dressing, green onions, celery, pimientos and olives; set aside. In a medium skillet, saute garlic in oil for 30 seconds. Add pork and stir-fry for 2 to 3 minutes or until no pink remains. Remove from the heat; add vegetable mixture and mix well. Divide among spinach-lined plates. Serve immediately.

Chicken Spaghetti III

Ingredients

1 (16 ounce) package spaghetti
1 (10.75 ounce) can condensed
cream of mushroom soup
3/4 pound processed cheese
1 (10 ounce) can diced tomatoes
with green chile peppers
1 cup chopped green onion
4 skinless, boneless chicken
breast halves - boiled, cut into bite
size pieces

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat soup in a large saucepan over low heat. Add cheese and melt, stirring. When cheese is almost melted, stir in tomatoes with green chile peppers and green onion. Simmer over low heat for 2 to 3 minutes, stirring.

Add spaghetti and mix well, then stir in chicken. Heat through and serve.

Jesse's Hot Sauce

Ingredients

1 pound bacon, diced
1 red onion, diced
1 tablespoon minced garlic
1 bunch green onions, sliced
2 green bell peppers, chopped
2 yellow bell peppers chopped
8 jalapeno or serrano peppers, chopped
2 poblano peppers, chopped
1/2 cup sliced mushrooms (optional)
8 roma tomatoes, diced
2 (10 ounce) cans diced tomatoes with green chile peppers, drained
1 teaspoon lime juice
3/4 cup chopped cilantro
2 teaspoons salt
2 teaspoons black pepper

Directions

Cook bacon in a large skillet over medium heat until it releases it's oil and begins to crisp. Strain out bacon, and pour off all but 1 tablespoon of bacon grease.

Stir in the red onion, garlic, green onions, green bell peppers, yellow bell peppers, jalapeno peppers, poblano peppers, mushrooms, and roma tomatoes. Pour in the canned tomatoes and lime juice. Season with cilantro, salt, and black pepper. Bring to a boil, and then reduce heat to medium-low; simmer until the sauce reaches desired consistency.

Quick and Easy Chicken Spaghetti

Ingredients

1 (12 ounce) package angel hair pasta
1 (10 ounce) can diced tomatoes with green chile peppers
1 (10.75 ounce) can condensed cream of chicken soup
3/4 (8 ounce) package processed cheese, cubed
2 cups chopped cooked chicken breast
1/2 (4 ounce) jar sliced mushrooms, drained
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and return to pot.

To the pasta add the diced tomatoes with green chile peppers, cream of chicken soup, processed cheese, chopped chicken, mushrooms, salt and pepper. Cook and stir over low heat until cheese is melted and mixture is heated through.

Spinach Salad with Red Potatoes

Ingredients

1 (10 ounce) package fresh spinach, torn
3 small red potatoes, cooked and diced
2 hard-cooked eggs, chopped
1/2 cup sliced fresh mushrooms
2 bacon strips, diced
1/4 cup chopped red onion
1/2 teaspoon cornstarch
1/4 cup apple juice
2 tablespoons cider vinegar
2 teaspoons granular no-calorie sucralose sweetener, e.g., Splenda ®
1/8 teaspoon pepper

Directions

In a salad bowl, combine spinach, potatoes, eggs and mushrooms. In a skillet, cook bacon until crisp. Remove bacon with a slotted spoon; drain on paper towels. In the drippings, saute onion until tender. Combine cornstarch, apple juice, vinegar, sweetener and pepper until smooth; stir into skillet. Bring to a boil; cook and stir for 1-2 minutes or until slightly thickened and bubbly. Pour over spinach mixture. Add bacon and toss. Serve immediately.

Broccoli Bake

Ingredients

2 (10 ounce) packages frozen chopped broccoli
1/2 cup chopped onion
1 tablespoon butter or margarine
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1/2 teaspoon dry mustard
1/2 teaspoon salt
4 hard-cooked eggs, chopped
1 1/2 cups shredded Cheddar cheese
1 (2.8 ounce) can French-fried onions

Directions

Cook broccoli according to package directions; drain and set aside. In a skillet or saucepan, saute onion in butter until tender. Stir in soup, mustard and salt; heat until bubbly. In a 1-1/2-qt. casserole, arrange half of broccoli; top with half of the eggs, half of the cheese and half of the mushroom sauce. Repeat layers. Bake at 350 degrees F for 20 minutes. Sprinkle onions on top and bake 5 minutes more.

Habanero and Goat Cheese Meat Loaf

Ingredients

- 1 pound ground sirloin
- 1 tomato, diced
- 4 mushrooms, diced
- 1 small green bell pepper, diced
- 1 small red bell pepper, diced
- 1 small orange bell pepper, diced
- 3 cloves garlic, minced
- 1 bunch green onions, diced
- 1/2 cup bread crumbs
- 1 egg
- 1 bunch cilantro, chopped
- 1/4 cup Worcestershire sauce
- 3 ounces goat cheese
- 1 habanero pepper, diced
- 1/4 cup bread crumbs
- 1/2 (8 ounce) package extra sharp Cheddar cheese, sliced
- 2 jalapeno peppers, sliced

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Combine the sirloin, tomato, mushrooms, green bell pepper, red bell pepper, orange bell pepper, garlic, green onion, 1/2 cup bread crumbs, egg, cilantro, and Worcestershire sauce in a large mixing bowl; mix together with your hands until evenly incorporated. Shape the mixture into a cylinder about the size of a loaf pan. Create a center channel in the loaf; load the goat cheese and diced habanero pepper into the middle of the channel and roll it up, folding the cheese and pepper into the center of the loaf. Place the loaf into a loaf pan. Sprinkle 1/4 cup bread crumbs over the top of the loaf. Place the Cheddar cheese slices around the edges of the pan. Arrange the jalapeno pepper slices on the top of the loaf.

Bake the meat loaf in the preheated oven until cooked completely through and no longer pink, about 1 hour. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). Allow to rest 7 to 10 minutes before slicing to serve.

Frank's Famous Spaghetti Sauce

Ingredients

- 1 tablespoon olive oil
- 1 onion, chopped
- 1 green bell pepper, chopped
- 3 cloves garlic, minced
- 4 fresh mushrooms, sliced
- 1 pound ground turkey
- 1 pinch dried basil
- 1 pinch dried oregano
- ground black pepper to taste
- 1 (14.5 ounce) can stewed tomatoes
- 2 (15 ounce) cans tomato sauce
- 1 (6 ounce) can tomato paste

Directions

In a large skillet over medium heat, saute onions, green bell pepper and garlic in olive oil until onions are translucent and the peppers are tender. Add the mushrooms, ground turkey, basil, oregano and ground black pepper; fry stirring frequently until the turkey is done.

Add the can of stewed tomatoes with liquid and reduce heat; simmering until the tomatoes are soft and begin to fall apart. Add the tomato sauce and stir; add tomato paste to thicken. Simmer on very low heat for about 15 minutes. Serve over you favorite pasta.

Sunday Lunch Soup

Ingredients

2 skinless, boneless chicken breast halves
5 cups water
2 onions, chopped
2 cloves garlic, crushed
1 green chile pepper, seeded and diced
4 potatoes, chopped
1 zucchini, chopped
8 mushrooms, sliced
1 (10.75 ounce) can tomato puree
1 (11 ounce) can sweet corn, drained
1/4 medium head cabbage, finely chopped
2 carrots, chopped
2 stalks celery, chopped
2 cubes chicken bouillon
2 tablespoons mixed spice
1 1/4 cups heavy cream
paprika, for garnish

Directions

In a large saucepan, boil the chicken in 5 cups water for approximately 30 minutes. Drain, retaining liquid, and chop the chicken.

In the saucepan over medium heat, place approximately 2 tablespoons reserved liquid, onions, garlic and green chile pepper. Slowly cook and stir 5 minutes, or until tender. One at a time, while gradually adding the remaining liquid, mix in the chopped chicken, potatoes, zucchini, mushrooms, tomato puree, sweet corn, cabbage, carrots and celery. Pour in any remaining liquid, and stir in the chicken bouillon and mixed spice. Bring to a boil. Reduce heat and simmer 1 to 2 hours, stirring occasionally.

Before serving, stir in the heavy cream, mixing thoroughly. Serve with a sprinkling of paprika.

Salmon and Rice Balls

Ingredients

1/2 cup uncooked white rice
1/2 cup water
2 (14.75 ounce) cans salmon,
drained and flaked
1/2 cup grated carrot (optional)
1/4 cup chopped onion
2 eggs
salt and pepper to taste
1 (10.75 ounce) can condensed
cream of mushroom soup
1/2 cup water

Directions

Bring the rice and 1/2 cup water to a boil in a saucepan over high heat. Reduce heat to medium-low, and cover; simmer until the rice is tender and the liquid has been absorbed, 20 to 25 minutes. Fluff with fork, and allow to cool.

Preheat oven to 350 degrees F (175 degrees C). Spray an 11 x 9 baking pan with cooking spray.

Remove the skin from the salmon (and bones if you prefer). Combine salmon, optional carrots, onions, eggs, cooled rice, and salt and pepper in a large bowl. Mix well with your hands. Form into 8 (tennis ball sized) balls, using about 3/4 cup salmon mixture per portion. Arrange balls in the prepared pan, allowing room for them to expand. Mix the soup and 1/2 cup water together in a small bowl; pour over the salmon balls. Cover with foil.

Bake in the preheated oven for 1 hour. Allow salmon balls to rest for a few minutes before serving.

Chicken Dijon in Pastry Shells

Ingredients

1 (10 ounce) package Pepperidge Farm® Puff Pastry Shells, prepared according to package directions
2 tablespoons butter
4 (4 ounce) skinless, boneless chicken breast halves, cut into strips
1 1/2 cups broccoli flowerets
1 1/2 cups sliced mushrooms
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular or 98% Fat Free)
1/4 cup milk
2 tablespoons Dijon mustard

Directions

Heat 1 tablespoon butter in a 10-inch skillet over medium-high heat. Add the chicken and cook until well browned and cooked through, stirring often. Remove the chicken from the skillet.

Heat the remaining butter in the skillet over medium heat. Add the broccoli and mushrooms and cook until the vegetables are tender, stirring occasionally.

Stir the soup, milk and mustard into the skillet and heat to a boil. Return the chicken to the skillet and cook until the mixture is hot and bubbling. Spoon the chicken mixture into the pastry shells.

Hearty Beef Barley Soup

Ingredients

1/4 cup all-purpose flour
1 teaspoon salt
1/2 teaspoon pepper, divided
2 pounds lean boneless beef
sirloin steak , cut into 1/2-inch
cubes
2 tablespoons canola oil
4 cups sliced fresh mushrooms
4 (14.5 ounce) cans reduced-
sodium beef broth
4 medium carrots, sliced
1/2 teaspoon garlic powder
1/2 teaspoon dried thyme
1 cup quick-cooking barley

Directions

In a large resealable plastic bag, combine the flour, salt and 1/4 teaspoon pepper. Add beef and shake to coat. In a Dutch oven, brown beef in oil over medium heat. Remove and set aside.

In the same pan, saute mushrooms until tender. Add the broth, carrots, garlic powder, thyme and remaining pepper; bring to a boil. Add barley and beef. Reduce heat; cover and simmer for 20-25 minutes until the meat, vegetables and barley are tender.

Chicken Stroganoff I

Ingredients

4 skinless, boneless chicken breast halves
2 cups all-purpose flour for coating
salt and pepper to taste
1 tablespoon butter
1 (10.75 ounce) can condensed cream of chicken soup
1 1/4 cups half-and-half cream
1 (1 ounce) package dry onion soup mix
2 tablespoons chopped fresh parsley
2 cloves garlic, minced
2 cups fresh sliced mushrooms
1/4 teaspoon ground nutmeg
1 teaspoon browning sauce
1 cup sour cream
1/8 cup chopped green onion for topping (optional)

Directions

In a shallow dish or bowl, season flour with salt and pepper to taste. Dredge chicken in seasoned flour to coat. In a large skillet, brown coated chicken in melted butter or margarine until golden.

In a medium bowl combine the soup, half-and-half, dry onion soup mix, parsley, garlic, mushrooms, nutmeg and browning sauce. Mix all together and pour mixture over chicken in skillet. Reduce heat to low and let simmer, covered, for 1 hour.

Stir in sour cream and heat through, but DO NOT BOIL! Top with chopped green onion and serve over noodles or rice, if desired.

Roasted Vegetable and Beef Stew

Ingredients

2 pounds beef chuck roast, cubed
4 tablespoons olive oil
1 onion, chopped
1/4 pound fresh mushrooms, sliced
4 carrots, coarsely chopped
4 large russet potatoes, cut into quarters
2 stalks celery, chopped
4 cloves garlic, minced
2 tablespoons all-purpose flour
1 bay leaf
2 cups beef broth
1/2 cup red wine
1/4 cup tomato paste
salt and pepper to taste

Directions

Preheat oven to 450 degrees F (230 degrees C). Place beef cubes in a metal roasting pan and stir in 2 tablespoons olive oil. Put in the oven, on the middle rung and cook for 30 minutes, turning occasionally, until brown and tender.

Meanwhile, put onions, mushrooms, carrots, potatoes, celery, and garlic in a roasting pan. Stir in 2 tablespoons olive oil. Place in oven underneath beef. Bake for 35 to 40 minutes, stirring occasionally, until tender. Remove both beef and vegetable mixture from oven.

Remove beef from roasting pan and set aside. Place roasting pan, on medium high heat. Add wine and bring to a boil, scraping up the bits of drippings, stirring. When the bottom of the pan is clear of all browned pieces, remove from heat.

Put beef and wine mixture in a Dutch oven and stir in beef broth and add bay leaf and tomato paste. Bring to a boil. Reduce heat and simmer, covered, for 40 minutes.

Add 2 tablespoons flour to cooked vegetables and toss until all vegetables are coated. Add vegetables to beef stew. Simmer, covered, for 20 minutes, or until vegetables are heated through and tender. Serve hot.

Rice Casserole with Cheese and Almonds

Ingredients

4 cups uncooked white rice
1/2 cup butter
4 green onions, chopped
2 (10.75 ounce) cans condensed cream of mushroom soup
1 (4 ounce) jar sliced mushrooms
1 cup slivered almonds
10 ounces shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large saucepan bring 8 cups water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes. Meanwhile, in a small saucepan over medium heat, melt butter and saute green onions. Stir in soup. Combine soup mixture with cooked rice and stir in mushrooms and almonds; mix well. Spoon half of the mixture into a 1 1/2 quart casserole dish. Sprinkle half of the cheese over the mixture, then repeat the layers.

Bake in preheated oven for 20 minutes, or until cheese is melted.

Turkey 'n' Stuffing Pie

Ingredients

1 egg, beaten
1 cup chicken broth
1/3 cup butter or margarine,
melted
5 cups herb-seasoned stuffing
FILLING:
1 (4 ounce) can mushroom stems
and pieces, drained
1/2 cup chopped onion
1 tablespoon butter or margarine
1 tablespoon all-purpose flour
3 cups cubed cooked turkey
1 cup frozen peas
1 tablespoon minced fresh parsley
1 teaspoon Worcestershire sauce
1/2 teaspoon dried thyme
1 (12 ounce) jar turkey gravy
5 slices processed American
cheese, cut into strips

Directions

In a large bowl, combine the egg, broth and butter. Add stuffing; mix well. Pat onto the bottom and up the sides of a greased 9-in. pie plate; set aside. In a skillet, saute mushrooms and onion in butter until tender. Sprinkle with flour; mix well. Add the turkey, peas, parsley, Worcestershire sauce and thyme; mix well. Stir in gravy. Bring to a boil; boil and stir for 2 minutes. Spoon into the crust. Bake at 375 degrees F for 20 minutes. Arrange cheese strips in a lattice pattern over filling. Bake 5-10 minutes longer or until the cheese is melted.

Crab and Lobster Stuffed Mushrooms

Ingredients

3/4 cup melted butter, divided
1 pound fresh mushrooms, stems removed
1 cup crushed seasoned croutons
1 cup shredded mozzarella cheese
1 (6 ounce) can crabmeat, drained
1 pound lobster tail, cleaned and chopped
3 tablespoons minced garlic
1/4 cup shredded mozzarella cheese (optional)

Directions

Preheat the oven to 375 degrees F (190 degrees C). Brush a large baking sheet with about 1/4 cup of melted butter. Arrange mushroom caps in a single layer over the baking sheet.

In a medium bowl, mix together the crushed croutons, remaining 1/2 cup butter, shredded cheese, crabmeat, lobster and garlic. Spoon into mushroom caps where the stems used to be.

Bake for 10 to 12 minutes in the preheated oven, or until lightly browned on the top. Sprinkle with additional cheese if desired, and serve hot!

Sausage Rice Pilaf

Ingredients

2 pounds bulk Italian sausage
1 large onion, chopped
1 (6 ounce) jar sliced mushrooms,
drained
2 cups uncooked long grain rice
2 (10.5 ounce) cans condensed
beef consomme, undiluted
2 cups water
2 teaspoons dried oregano
grated Parmesan cheese

Directions

In a large skillet over medium heat, brown sausage; drain. Add onion and mushrooms; saute until onion is tender. Add rice, consomme, water and oregano; mix well. Transfer to an ungreased 13-in. x 9-in. x 2-in. baking dish. Cover and bake at 350 degrees F for 55-60 minutes or until rice is tender, stirring once. Sprinkle with Parmesan cheese if desired.

Wilted Spinach with Cherries and Goat Cheese

Ingredients

1 tablespoon olive oil
2 cloves garlic, minced
1 small onion, chopped
1/4 cup dried cherries
1 cup sliced fresh mushrooms
1 (10 ounce) bag fresh baby spinach
2 tablespoons crumbled goat cheese

Directions

Heat olive oil in a large skillet over very low heat. Add garlic, onion, cherries, and mushrooms; cook and stir, without browning garlic, until onion is tender, about 5 minutes. Toss in spinach, and cook and stir until spinach is just wilted, about 3 minutes.

Remove from heat. Top with crumbled goat cheese just before serving.

Spinach Chicken Enchiladas

Ingredients

4 boneless skinless chicken breast halves, cut into thin strips
1/4 cup chopped onion
1 (10 ounce) package frozen chopped spinach, thawed and well drained
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
3/4 cup milk
1 cup sour cream
1 teaspoon ground nutmeg
1 teaspoon garlic powder
1 teaspoon onion powder
2 cups shredded mozzarella cheese
8 (8 inch) flour tortillas
Minced fresh parsley

Directions

Coat a large skillet with nonstick cooking spray; cook and stir chicken and onion over medium heat for 6-8 minutes or until chicken is no longer pink. Remove from the heat; add spinach and mix well. In a bowl, combine soup, milk, sour cream and seasonings; mix well. Stir 3/4 cup into chicken and spinach mixture. Divide evenly among tortillas. Roll up and place, seam side down, in a 13-in. x 9-in. x 2-in. baking pan that has been sprayed with nonstick cooking spray. Pour the remaining soup mixture over enchiladas. Cover and bake at 350 degrees F for 30 minutes. Uncover and sprinkle with cheese; return to the oven for 15 minutes or until cheese is melted and bubbly. Garnish with parsley.

Rice-Stuffed Cornish Hens

Ingredients

1/3 cup uncooked long grain rice
2 tablespoons finely chopped onion
2 tablespoons slivered almonds
3 tablespoons butter, divided
3/4 cup water
1 teaspoon chicken bouillon granules
1 teaspoon lemon juice
1/2 teaspoon salt, divided
1 (4 ounce) can mushroom stems and pieces, drained and chopped
2 Cornish game hens
1/8 teaspoon pepper

Directions

In a saucepan, cook and stir the rice, onion and almonds in 2 tablespoons butter over medium heat for 5 minutes or until rice is lightly browned. Stir in the water, bouillon, lemon juice and 1/4 teaspoon salt. Bring to a boil. Reduce heat; cover and simmer for 16-20 minutes or until rice is tender. Stir in mushrooms.

Sprinkle outside and cavity of hens with pepper and remaining salt. Stuff hens with rice mixture. Place on a rack in a shallow roasting pan coated with nonstick cooking spray. Melt remaining butter; brush half over hens.

Cover and bake at 400 degrees F for 25-35 minutes longer or until juices run clear and a meat thermometer reads 180 degrees F for hens and 165 degrees F for stuffing.

Winter Vegetable Hash

Ingredients

3 tablespoons olive oil
2 tablespoons butter
1 pound Yukon Gold potatoes,
diced
1/2 pound fresh shiitake
mushrooms, diced
1 red bell pepper, diced
1 small acorn squash, diced
1 shallot, finely chopped
2 teaspoons garlic powder
1 pinch salt
1 pinch ground black pepper
1 cup chopped kale
4 sprigs fresh sage

Directions

Place oil and butter in a large skillet over medium heat. Melt butter and mix in potatoes, mushrooms, pepper, squash, and shallot. Season with garlic powder, salt, and pepper. Cook 25 minutes, stirring occasionally, until potatoes are tender.

Mix kale and sage into skillet. Continue cooking 5 minutes, until kale is wilted. Serve and enjoy!

Firemen's Meat Loaf

Ingredients

1 (6 ounce) package corn bread stuffing mix
2 eggs, beaten
1 (4 ounce) can mushroom stems and pieces, drained
2 teaspoons garlic powder
3 pounds lean ground beef
2 (4 ounce) cans chopped green chilies
1/4 cup shredded Cheddar cheese
1/4 cup salsa

Directions

In a large bowl, prepare the corn bread stuffing according to package directions. Add eggs, mushrooms and garlic powder. Crumble beef over mixture and mix well.

Shape into a loaf in a greased 13-in. x 9-in. x 2-in. baking dish. Bake, uncovered, at 350 degrees F for 1-1/4 hours; drain. Top with chilies. Cover and bake 20 minutes longer or until meat is no longer pink and a meat thermometer reads 160 degrees F.

Sprinkle with cheese and top with salsa. Bake, uncovered, for 5-10 minutes or until cheese is melted.

Quick Chicken Divan

Ingredients

2 (10 ounce) packages frozen chopped broccoli
2 cooked boneless chicken breast halves, chopped
1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup mayonnaise
1 teaspoon lemon juice
1 1/2 cups shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place broccoli in the bottom of a 9x13 inch baking dish. Top with the chicken.

In a small bowl, blend the cream of chicken soup, cream of mushroom soup, mayonnaise, and lemon juice. Pour the mixture over the chicken. Top with Cheddar cheese.

Bake 35 to 40 minutes in the preheated oven, until bubbly and lightly browned.

Carnation® Chicken And Wild Rice Soup

Ingredients

1 (6 ounce) package long-grain
and wild rice mix, prepared
according to package directions
1 tablespoon vegetable oil
2 boneless skinless chicken
breast halves, chopped
2 cups sliced fresh mushrooms
1 1/4 cups chopped onion
2 cloves garlic
2 (14.5 ounce) cans chicken broth
1/2 teaspoon dried tarragon
1/4 teaspoon dried thyme
1/4 teaspoon salt
1/8 teaspoon ground black
pepper
1 (12 fluid ounce) can NESTLE®
CARNATION® Evaporated Milk
2 tablespoons cornstarch
2 tablespoons dry white wine
sliced green onions and toasted
slivered almonds (optional)

Directions

HEAT vegetable oil in large saucepan over medium-high heat. Add chicken, mushrooms, onion and garlic; cook, stirring occasionally, for 5 to 8 minutes or until vegetables are tender and chicken is no longer pink.

ADD rice, broth, tarragon, thyme, salt and pepper; bring to a boil over medium-high heat. Combine small amount of evaporated milk and cornstarch in small bowl; stir until smooth. Add to saucepan with remaining evaporated milk and wine. Cook, stirring occasionally, for 3 to 5 minutes or until soup is thickened. Garnish with green onions and almonds.

Slow Cooker Sweet and Sour Pork Chops

Ingredients

1 large onion, cut into 1-inch cubes
1 large carrot, peeled and diced
2 stalks celery, cut into 1/2 inch pieces
1 small green bell pepper, cut into 1 inch pieces
1 (4 ounce) jar whole mushrooms, drained
1 cup canned diced pineapple in juice, drain juice and reserve
2 1/2 pounds large boneless pork chops or cubed pork loin

1 cup reserved pineapple juice from the can
2 tablespoons sherry wine
2 tablespoons apple cider vinegar
2 tablespoons low-sodium soy sauce
1 teaspoon cornstarch
2 tablespoons brown sugar
1/4 teaspoon ground white pepper
1/4 teaspoon minced fresh ginger root
1/4 teaspoon mustard powder
1/4 teaspoon minced garlic
1 pinch salt and ground black pepper to taste
2 dashes hot pepper sauce, or to taste
1 (6 ounce) can tomato paste

Directions

Place the onions in the bottom of a 5 quart slow cooker. Layer carrots over the onions, followed by layers of celery, mushrooms, and pineapple. Season pork chops with salt and pepper. Place them on top of the vegetables. If you like, you may brown them in a hot skillet first.

In a medium bowl, stir together the pineapple juice, sherry, cider vinegar, and soy sauce. Stir in the cornstarch until dissolved. Mix in the brown sugar, white pepper, ginger, mustard powder, garlic, salt, pepper, hot pepper sauce and tomato paste. Pour this over the pork chops and vegetables. The sauce will taste less sharp after a few hours in the slow cooker. Cover, and cook on Low for 6 to 8 hours, or on High for 3 to 4 hours.

Coconut Milk Shrimp Soup

Ingredients

3 tablespoons vegetable oil
1 clove garlic, crushed
1 green onions, chopped
5 fresh mushrooms, chopped
3 tomatoes - blanched, peeled, and chopped
1/2 teaspoon salt
1/2 tablespoon fresh lime juice
3 large carrots, chopped
3 tablespoons vegetable oil
1 clove garlic, crushed
1 teaspoon ground cumin
1 teaspoon coriander seed
1 teaspoon ground turmeric
1 fresh jalapeno pepper, sliced
2 green onions, chopped
1/2 teaspoon salt
1 1/2 tablespoons fresh lime juice
1 (13.5 ounce) can coconut milk
1/2 (8 ounce) can peas, drained
2 cups cooked, peeled, and deveined shrimp
1 (5 ounce) package vermicelli pasta
1 sprig fresh cilantro, chopped

Directions

Heat 3 tablespoon vegetable oil in a skillet over medium heat. Fry 1 clove garlic and 1 chopped green onion in the hot oil 30 to 60 seconds. Add the mushrooms, tomatoes, salt, and 1/2 tablespoon lime juice and cook until the tomatoes are soft, 3 to 5 minutes; set aside.

Bring a pot of water to a boil; add the carrots and cook until fork tender, 5 to 7 minutes; drain and set aside.

Heat another 3 tablespoons of vegetable oil in a large saucepan, cook the other clove of garlic in the hot oil 30 to 60 seconds. Add the cumin, coriander seed, and turmeric; cook another 1 to 2 minutes, allowing the spices to slightly burn on the bottom of the pan. Stir in the jalapeno pepper, 2 chopped green onions, 1/2 teaspoon salt, 1 1/2 tablespoon lime juice and the tomato mixture in with the spice mixture, scraping the bottom of the pan with a spatula to loosen the spices. Whisk in the coconut milk; simmer 6 minutes.

Add the cooked shrimp, carrots, and peas to the soup and stir; simmer until hot, 3 to 5 minutes. Submerge the vermicelli pasta in the soup and allow to cook until the pasta is softened, 5 to 7 minutes more. Garnish with chopped cilantro.

Beefy Oven Packets

Ingredients

1 pound ground beef
1 (15.25 ounce) can whole kernel corn
1 (15 ounce) can green beans
2 (4 ounce) jars mushrooms, drained
1 (16 ounce) jar processed cheese sauce
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cut squares out of aluminum foil. Form beef into small, round flat hamburgers and place one (seasoned to taste) on each square. To each burger add a bit of corn, beans, mushrooms and a spoonfull of cheese sauce. Fold foil over so that there is no leaking during baking.

Bake in the preheated oven for 1 hour.

Campbell's Kitchen Skillet Beef and Macaroni

Ingredients

1 pound ground beef
2 stalks celery, diced
1/2 teaspoon dried oregano
leaves, crushed
1 (10.75 ounce) can
Campbell'sB® Condensed Cream
of Mushroom Soup (Regular or
98% Fat Free)
1 cup PaceB® Picante Sauce
1 (8 ounce) can whole kernel corn,
drained
1 cup elbow macaroni, cooked
and drained
shredded Cheddar cheese

Directions

Cook the beef, celery and oregano in a 10-inch skillet over medium-high heat until the beef is well browned, stirring often to separate meat. Pour off any fat.

Stir the soup, picante sauce, corn and pasta in the skillet. Cook and stir until the mixture is hot and bubbling. Sprinkle with the cheese and cook until the cheese is melted.

Slow Cooker Pork Tenderloin with Beer and

Ingredients

1 (2 pound) pork tenderloin
6 fluid ounces lager-style beer
(such as Molson Canadian ®)
2 tablespoons white wine vinegar
2 potatoes, quartered
2 carrots, quartered
6 button mushrooms
2 cloves garlic
1/2 small onion, cut into chunks
1 1/2 teaspoons salt
1 teaspoon whole black
peppercorns
1 teaspoon dried sage

Directions

Combine the pork tenderloin, beer, vinegar, potatoes, carrots, mushrooms, garlic, onion, salt, peppercorns, and sage in a slow cooker. Cover and cook on low for 4 hours.

Suki's Spinach and Feta Pasta

Ingredients

1 (8 ounce) package penne pasta
2 tablespoons olive oil
1/2 cup chopped onion
1 clove garlic, minced
3 cups chopped tomatoes
1 cup sliced fresh mushrooms
2 cups spinach leaves, packed
salt and pepper to taste
1 pinch red pepper flakes
8 ounces feta cheese, crumbled

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water until al dente; drain.

Meanwhile, heat olive oil in a large skillet over medium-high heat; add onion and garlic, and cook until golden brown. Mix in tomatoes, mushrooms, and spinach. Season with salt, pepper, and red pepper flakes. Cook 2 minutes more, until tomatoes are heated through and spinach is wilted. Reduce heat to medium, stir in pasta and feta cheese, and cook until heated through.

Rosemary Mushroom Goose Breast

Ingredients

3 tablespoons olive oil, divided
3 tablespoons minced garlic
1 cup red wine vinegar
4 goose breasts
1 1/4 cups milk
1/2 cup chopped onion
1/4 cup chopped carrot
1 cup sliced fresh mushrooms
salt and pepper to taste
1/4 cup all-purpose flour
1 tablespoon dried rosemary
2 cups uncooked white rice

Directions

Heat 1 tablespoon of olive oil in a medium saucepan over medium heat. Add garlic and saute for 5 minutes. Remove from heat and stir the garlic mixture into the red wine vinegar. Place the goose breasts into a shallow glass dish and cover with the vinegar mixture. Cover and refrigerate for at least 4 hours.

In a medium saucepan over medium heat, combine the milk, onion and carrot. Gradually bring to a boil, stirring frequently. Season with pepper to taste. As soon as the mixture comes to a boil, remove from heat, cover and set aside.

Preheat oven to 350 degrees F (175 degrees C). Place goose breasts and marinade into a baking dish and cover with foil.

Roast for 25 to 30 minutes in the preheated oven. Cook white rice according to package directions. Heat two tablespoons of oil in a small saucepan over medium-low heat. Add mushrooms and saute for 5 minutes. Whisk in the flour, stirring for 2 minutes, then gradually whisk in the milk mixture. Season with rosemary, salt and pepper. Bring to a boil, stirring constantly, then reduce heat to low and simmer for 3 minutes.

Make a bed of cooked white rice on a serving platter. Lay the goose breasts on top and pour the sauce over all.

Aunt Rita's Italian Stew

Ingredients

1 pound mild Italian sausage links, cut into 1-inch pieces
1 cup chopped onion
1 tablespoon minced garlic
2 yellow summer squash, thinly sliced
2 zucchini, thinly sliced
2 carrots, thinly sliced (optional)
2 cups sliced fresh mushrooms (optional)
2 (14.5 ounce) cans Italian-style stewed tomatoes
2 tablespoons grated Parmesan cheese

Directions

Cook the sausage with onion and garlic in a large, deep skillet or pot over medium heat, until the meat is browned, 10 to 15 minutes, stirring frequently. Mix in the summer squash, zucchini, carrots, mushrooms, and stewed tomatoes, reduce heat to medium-low, and bring the mixture to a simmer. Cook, stirring occasionally, until the vegetables are tender, about 20 minutes. Sprinkle with Parmesan cheese, and serve.

Peppery Beef Stir-Fry

Ingredients

8 ounces uncooked linguine
1 tablespoon cornstarch
1 teaspoon pepper
1/4 teaspoon cayenne pepper
1 cup water
1/2 cup reduced-sodium soy sauce
1 1/2 pounds boneless beef top sirloin steak, cut into thin strips
2 tablespoons canola oil
1/2 cup julienned green pepper
1/2 cup julienned sweet red pepper
2 cloves garlic cloves, minced
2 cups fresh or frozen snow peas, halved if large
2 cups sliced fresh mushrooms

Directions

Cook linguine according to package directions; drain. In a small bowl, combine the cornstarch, pepper and cayenne. Stir in water and soy sauce until smooth; set aside.

In a large nonstick skillet or wok, stir-fry beef in hot oil for 4-5 minutes or until no longer pink. Using a slotted spoon, remove meat and set aside. Add the peppers and garlic; stir-fry for 1 minute. Add the snow peas and mushrooms; stir-fry for 2-3 minutes or until vegetables are crisp-tender.

Stir soy sauce mixture and add to vegetables. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in beef and linguine; heat through.

Shrimp and Quinoa

Ingredients

1 1/2 cups water
1 cup uncooked quinoa
2 tablespoons olive oil
1 red onion, chopped
1/2 green bell pepper, chopped
1/2 cup sliced fresh mushrooms
6 fresh asparagus spears,
trimmed and chopped
1/4 cup golden raisins
1 tablespoon minced fresh ginger
root
salt and pepper to taste
1 pound medium shrimp - peeled
and deveined
1 lime, juiced
2 tablespoons olive oil
1/2 cup chopped Italian flat leaf
parsley

Directions

In a large pot, bring the water to a boil, and stir in the quinoa. Cover, reduce heat to low, and simmer 15 minutes. Remove from heat, and set aside 10 minutes, or until all liquid has been absorbed.

Heat 2 tablespoons olive oil in a skillet over medium heat, and saute the onion and green bell pepper until tender. Mix in the mushrooms, asparagus, raisins, and ginger, and continue cooking until asparagus is tender. Season with salt and pepper. Mix in the shrimp, and cook 5 minutes, or until opaque.

In a large bowl, mix the quinoa with the lime juice and remaining 2 tablespoons olive oil. Toss with the skillet mixture and parsley to serve.

Roast Beef Pizza

Ingredients

1/4 cup olive or vegetable oil
2 tablespoons cider or red wine vinegar
2 garlic cloves, minced
3/4 teaspoon salt
1/4 teaspoon pepper
2 cups chopped cooked roast beef
1 medium onion, sliced
1 medium green or sweet red pepper, julienned
1 cup sliced mushrooms
1 (1 pound) loaf frozen bread dough, thawed

Directions

In a large resealable plastic bag or shallow glass dish, combine oil, vinegar, garlic, salt and pepper. Add beef, onion, green pepper and mushrooms; toss to coat. Refrigerate for at least 2 hours.

Meanwhile, let dough rise at room temperature for 1 hour. Punch dough down and roll into a 14-in. circle. Transfer to a greased 14-in. circle. Transfer to a greased 14-in. pizza pan. Drain and discard marinade; arrange beef and vegetables over crust. Bake at 375 degrees F for 30-40 minutes.

Sunday Company Chicken

Ingredients

2 tablespoons butter
3 teaspoons curry powder
1 apple - peeled, cored and finely chopped
1 large onion, diced
1 (10.75 ounce) can condensed cream of mushroom soup
1 cup heavy whipping cream
1 teaspoon salt
1/2 teaspoon freshly ground black pepper
1 teaspoon paprika
1 (3 pound) whole chicken, cut into pieces

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small saucepan, melt butter or margarine. Add the curry powder, apple and onion and saute until onion is translucent. Add soup and cream and stir together.

Place chicken pieces in a lightly greased 9x13 inch baking dish. Season with salt, pepper and paprika. Pour apple/cream sauce mixture over chicken and bake uncovered in the preheated oven for 1 1/2 hours. Let cool 10 minutes and serve.

Chicken and Bowtie Pasta with Asiago Cream

Ingredients

1 (16 ounce) package farfalle (bow tie) pasta
2 tablespoons vegetable oil
1 pound skinless, boneless chicken breast halves - cubed
2 1/4 cups heavy cream, divided
1/4 cube chicken bouillon, crumbled
3/4 cup grated Asiago cheese
1/2 tablespoon cornstarch
2 tablespoons butter
1/4 cup chopped prosciutto
1 tablespoon chopped fresh garlic
1/4 cup sliced mushrooms
1/2 tablespoon parsley flakes

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta for 8 to 10 minutes, or until al dente. Drain, and set aside.

Heat 2 tablespoons vegetable oil in a skillet over medium-high heat. Cook and stir chicken cubes, reducing heat if necessary, until no longer pink in center and juices run clear. Set aside.

In a medium saucepan, bring 2 cups cream to a simmer, stirring often. Whisk in bouillon and cheese until well blended and bouillon has dissolved completely. Dissolve cornstarch in 2 tablespoons water, and whisk into mixture. Cook and stir 2 minutes more, then remove from heat and set aside.

Melt butter in a medium skillet over medium high heat. Stir in prosciutto, garlic, and mushrooms and cook until mushrooms are tender, about 3 minutes. Add chicken, reduce heat, and continue cooking until chicken is heated through. Return sauce to the stove and add remaining 1/4 cup cream and parsley flakes. Heat through.

To serve, place pasta in a large mixing or serving bowl. Add chicken and mushroom mixture and pour in cream sauce. Toss well, and serve.

Homemade Chicken A La King

Ingredients

3 tablespoons butter
1 green bell pepper, finely chopped
1/2 cup chopped celery
1 (4.5 ounce) can mushrooms, drained
1 small onion, chopped
3 tablespoons all-purpose flour
2 cups milk, divided
2 egg yolks, beaten
2 cups diced, cooked chicken breast meat
1 tablespoon lemon juice
1 tablespoon sherry
1 teaspoon paprika
salt and pepper to taste
1 (8 ounce) can peas, drained
1 (4 ounce) jar diced pimento peppers, drained

Directions

Melt butter in a large skillet over medium heat. Saute bell pepper, celery and mushrooms until soft, about 5 minutes. Stir in onion; mix flour and 1/2 cup of milk in a small bowl and stir mixture into skillet. Beat egg yolks into remaining 1 1/2 cups milk and pour into skillet. Cook, stirring, until thickened.

Add chicken and cook for 3 to 5 minutes, stirring constantly. Stir in lemon juice, sherry, paprika, salt and pepper. Finally, stir in peas and pimento peppers. Heat through and serve.

Potluck Chicken Casserole

Ingredients

1/2 cup chopped fresh mushrooms
3 tablespoons finely chopped onion
2 garlic cloves, minced
4 tablespoons butter, divided
3 tablespoons all-purpose flour
1 1/4 cups milk
3/4 cup mayonnaise
4 cups cubed cooked chicken
3 cups cooked long-grain rice
1 cup chopped celery
1 cup frozen peas, thawed
1 (2 ounce) jar diced pimientos, drained
2 teaspoons lemon juice
1 teaspoon salt
1/2 teaspoon pepper
3/4 cup coarsely crushed cornflakes

Directions

In a saucepan over medium heat, saute mushrooms, onion and garlic in 3 tablespoons butter until tender. Stir in flour until thoroughly combined. Gradually add milk; bring to a boil. Cook and stir for 2 minutes or until thickened and bubbly.

Remove from the heat; stir in mayonnaise until smooth. Add chicken, rice, celery, peas, pimientos, lemon juice, salt and pepper; mix well. Spoon into an ungreased 13-in. x 9-in. x 2-in. baking dish. Melt remaining butter; toss with cornflakes. Sprinkle over casserole. Bake, uncovered, at 350 degrees F for 30-35 minutes or until bubbly.

Old-Fashioned Beef Stew

Ingredients

1 pound lean beef chuck, trimmed and cut into 1 inch cubes
2 tablespoons all-purpose flour
2 teaspoons vegetable oil
2 onions, thinly sliced
2 cups fresh sliced mushrooms
2 cloves garlic, minced
2 teaspoons tomato paste
2 cups beef broth
4 cups sliced carrots
2 russet potatoes, sliced into 1/4 inch slices
1 cup chopped fresh green beans
1 tablespoon cornstarch
1 tablespoon cold water
1/4 cup chopped parsley

Directions

Coat beef with flour, shaking off excess. In a large nonstick stock pot, heat oil over medium-high heat, add beef and saute until brown, approximately 6 minutes. Remove beef from stock pot and set aside.

Add onions and mushrooms to stock pot and saute for 6 minutes. Add garlic and saute for 1 minute, continually stirring.

Skim off fat any fat from the stock pot and return cooked beef to pot; stir in tomato paste and broth. Add enough water to just cover ingredients and bring to a boil. Reduce heat to low and simmer until beef is tender, about 1 hour and 15 minutes.

Skim off any foam that has accumulated on the surface of stew and add carrots, potatoes and green beans. Cover partially and simmer for 15 minutes.

In a small mixing bowl, mix cornstarch and cold water. Stir mixture into stew. Increase heat and boil uncovered for 1 minute. Sprinkle with parsley and serve.

California Primavera

Ingredients

6 ounces spaghetti
3 tablespoons olive oil
1 small onion, chopped
2 cloves garlic, minced
1 tablespoon chopped fresh basil
5 fresh mushrooms, sliced
1 (14.5 ounce) can stewed tomatoes
1 (16 ounce) package frozen mixed vegetables
1 teaspoon salt
ground black pepper to taste
1 tablespoon grated Parmesan cheese

Directions

In a large pot with boiling salted water cook spaghetti pasta until al dente. Drain.

Meanwhile, in a large skillet heat olive oil over medium heat. Add onion, garlic, basil, sliced mushrooms, and chopped tomatoes and cook for 5 minutes. Stir in California-style vegetables, salt, and ground black pepper. Cook for approximately 10 minutes, stirring often, until vegetables are tender and crisp.

Pour vegetable mixture over cooked and drained pasta. Toss well. Sprinkle with grated Parmesan cheese and serve.

Incredibly Easy Chicken and Noodles

Ingredients

1 (26 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
3 (14.5 ounce) cans chicken broth
2 cups diced, cooked chicken breast meat
2 teaspoons onion powder
1 teaspoon seasoning salt
1/2 teaspoon garlic powder
2 (9 ounce) packages frozen egg noodles

Directions

In a large pot, mix the cream of chicken soup, cream of mushroom soup, chicken broth, and chicken meat. Season with onion powder, seasoning salt, and garlic powder. Bring to a boil, and stir in the noodles. Reduce heat to low, and simmer for 20 to 30 minutes.

Stuffed Mega 'Shrooms

Ingredients

1 pound large, white mushrooms, stems removed and minced
1 tablespoon minced garlic
2 tablespoons dried parsley
1/2 cup shredded Monterey Jack cheese
1/2 cup softened butter
1/2 cup dry bread crumbs
1 (16 ounce) jar Alfredo pasta sauce (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with aluminum foil.

Stir the minced mushroom stems together with garlic, parsley, cheese, and butter. Stuff the mushroom caps with this mixture, and coat the stuffing-side thickly with bread crumbs. Place the mushroom caps stuffing-side-up onto the prepared baking sheet.

Bake in preheated oven until the bread crumbs have turned golden brown, and the stuffing is bubbly, 20 to 30 minutes. Meanwhile, heat the Alfredo sauce in a saucepan over medium heat. Serve the baked mushrooms drizzled with Alfredo sauce.

Tortellini Alfredo

Ingredients

2 (9 ounce) packages refrigerated cheese tortellini
1/2 cup chopped onion
1/3 cup butter or margarine
1 1/2 cups frozen peas, thawed
1 cup thinly sliced fresh mushrooms
1 cup cubed fully cooked ham
1 3/4 cups whipping cream
1/4 teaspoon coarsely ground pepper
3/4 cup grated Parmesan cheese
Shredded Parmesan cheese

Directions

Cook tortellini according to package directions. Meanwhile, in a skillet, saute the onion in butter until tender. Add the peas, mushrooms and ham; cook until mushrooms are tender. Stir in cream and pepper; heat through. Stir in grated Parmesan cheese until melted.

Drain tortellini and place in a serving dish; add the sauce and toss to coat. Sprinkle with the shredded Parmesan cheese if desired.

Asparagus and Sausage Risotto

Ingredients

1 (16 ounce) package Hillshire Farm® Smoked Sausage
4 cups reduced sodium chicken broth
1 tablespoon olive oil
1 onion, chopped
1/2 cup sliced fresh mushrooms
2 tablespoons butter or margarine
1 cup Arborio rice
1/2 cup dry white wine
2 cups sliced fresh asparagus (1-inch pieces), cooked crisp-tender
1/2 cup shredded Parmesan cheese, divided
1/4 cup chopped parsley
Salt and ground black pepper to taste

Directions

Cut sausage into 1/2" cubes; set aside. Bring broth to a boil in a 2-quart saucepan. Reduce heat to low to keep broth hot.

Heat oil in a 4-quart pan over medium-high heat until hot. Add sausage, onion and mushrooms. Cook, stirring frequently, 3-4 minutes or until sausage is lightly browned.

Add butter and rice. Cook, stirring constantly 2 minutes. Stir in wine; cook until liquid has almost completely absorbed.

Stir in 1/2 cup of heated chicken broth. Cook, stirring constantly until liquid is absorbed. Add remaining broth, 1/2 cup at a time, stirring constantly until each portion of broth is absorbed before adding the next (about 20 minutes total).

Remove from heat; stir in asparagus, 1/3 cup of Parmesan and parsley. Add salt and pepper to taste. Sprinkle top with remaining Parmesan cheese.

Wilma's Fish Casserole

Ingredients

3 cups soft bread cubes
1 onion, minced
1 pinch salt
1 pinch dried basil
1 pinch dried thyme
1 pinch ground savory
1 pinch dried marjoram
2 (10.75 ounce) cans condensed
cream of mushroom soup
1/2 cup butter
1/2 cup milk
1 1/2 pounds haddock fillets
1 cup crushed buttery round
crackers

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9x13 inch baking dish.

Mix the diced bread, onion, salt and herbs together.

Combine the soup with milk, stirring until creamy.

In the bottom of the prepared dish, layer half of the fish, half of the bread mixture and half of the soup mixture. Repeat layers and cover top with cracker crumbs and dot with butter.

Bake uncovered in a preheated oven for 1 hour or until fish is flaky with a fork.

Hot Chicken Salad II

Ingredients

3 boneless chicken breast halves,
cooked and cubed
1 cup mayonnaise
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (4.5 ounce) can mushrooms,
drained
1 (8 ounce) can water chestnuts,
drained and chopped
1/2 cup chopped celery
1 cup crushed butter crackers

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small skillet, saute the mushrooms in oil.

Mix together the chicken, mayonnaise, soup, sauteed mushrooms, water chestnuts and celery. Place mixture in a 12x7.5 inch casserole dish. Top with the crushed crackers, tossed with melted butter. Bake in the preheated oven for 30 to 45 minutes.

Vegetable Pasta Casserole

Ingredients

1 (16 ounce) package penne pasta
2 cups chopped broccoli
1 cup sliced mushrooms
1 cup chopped green bell pepper
1 tablespoon butter
1 onion, chopped
1 clove garlic, minced
1/4 cup all-purpose flour
4 cups nonfat milk
1/2 cup grated Parmesan cheese
salt and pepper to taste
5 tablespoons chopped fresh basil, divided
1/3 cup dry bread crumbs
2 tablespoons grated Parmesan cheese
1 butter flavored cooking spray

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes. Stir in broccoli, mushrooms and green pepper, and cook 6 to 8 minutes more, or until pasta is al dente; drain.

Meanwhile, melt butter in a medium saucepan over medium-high heat. Saute onions and garlic for 1 to 2 minutes. Stir in flour and milk; cook 5 minutes, or until mixture coats the back of a spoon. Remove from heat and stir in 1/2 cup Parmesan cheese, salt and pepper.

In a 9x13 inch baking dish combine pasta, vegetables, milk mixture and 4 tablespoons basil. Sprinkle with bread crumbs, 2 tablespoons Parmesan cheese, and remaining 1 tablespoon basil. Coat with butter flavored cooking spray.

Bake in preheated oven for 30 minutes, or until golden brown.

Mushroom and Leek Soup

Ingredients

4 ounces fresh mushrooms, sliced
1 cup sliced leeks
2 tablespoons margarine
2 tablespoons olive oil
1/2 cup dry sherry
3 (10.5 ounce) cans condensed
beef broth
3 3/4 cups water
1/2 teaspoon ground black
pepper
1/2 cup uncooked orzo pasta

Directions

In a large pot over medium high heat, saute the mushrooms and leeks in the butter or margarine and olive oil until tender. Add the sherry and reduce liquid by half.

Then add the beef broth, water and ground black pepper. Bring to a boil and add the pasta. Boil gently for 10 minutes, or until the pasta is tender. Garnish with sliced mushrooms if desired.

Seafood Lasagna I

Ingredients

1 onion, chopped
2 tablespoons butter
12 ounces cottage cheese
1 (8 ounce) package cream cheese
2 teaspoons dried basil
1/2 teaspoon salt
1/8 teaspoon ground black pepper
1 egg
2 (10.75 ounce) cans condensed cream of mushroom soup
1/3 cup milk
1 clove garlic, minced
1/2 cup white wine
1/2 pound scallops
1/2 pound flounder fillets
1/2 shrimp, peeled and deveined
1 (16 ounce) package lasagna noodles
2 ounces shredded mozzarella cheese
2 tablespoons grated Parmesan cheese

Directions

Cook the lasagna noodles in a large pot of boiling salted water until al dente. Drain.

Saute onion in the butter or margarine. Combine the cottage cheese, cream cheese, basil, salt, pepper, egg, and sauteed onion. Set aside.

Combine the mushroom soup, milk, and garlic. Stir in the white wine, bay scallops, flounder fillets, and shrimp. Set aside.

Assemble ingredients in a greased lasagna pan as follows: a thin layer of seafood sauce, 1/5 noodles, 1/2 cheese mixture, 1/5 noodles, 1/2 seafood mixture, 1/5 noodles, 1/2 cheese mixture, 1/5 noodles, 1/2 seafood mixture, and remaining noodles. Place mozzarella cheese and Parmesan on the top.

Bake at 350 degrees F (175 degrees C) for 45 to 60 minutes. Remove from oven, and allow to stand for 10 minutes.

Beef and Mushroom Lasagna

Ingredients

1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular or 98% Fat Free)
1/4 cup milk
1 pound ground beef
2 cups Prego® Fresh Mushroom Italian Sauce
9 cooked lasagna noodles
1 cup shredded Italian-blend or mozzarella cheese

Directions

Heat the oven to 400 degrees F. Stir the soup and milk in a small bowl until the mixture is smooth.

Cook the beef in a 10-inch skillet over medium-high heat until it's well browned, stirring often to separate meat. Pour off any fat. Stir in the Italian sauce.

Layer half the beef mixture, 3 lasagna noodles and 1 cup soup mixture in a 2-quart shallow baking dish. Top with 3 lasagna noodles, remaining beef mixture, remaining noodles and remaining soup mixture. Sprinkle with the cheese. Cover the baking dish.

Bake for 30 minutes or until the lasagna is hot. Uncover the baking dish.

Heat the broiler. Broil 4 inches from the heat for 2 minutes or until the cheese is golden brown. Let stand for 10 minutes.

Three Pepper Pilaf

Ingredients

- 4 skinless chicken thighs
- 3 cups chicken stock
- 1 onion, chopped
- 3 cloves garlic, chopped
- 1 teaspoon ground turmeric
- 4 ounces fresh mushrooms, sliced
- 12 ounces uncooked white rice
- 3 tomatoes, sliced
- 1 red bell pepper, sliced
- 1 green bell pepper, sliced
- 1 yellow bell pepper, thinly sliced

Directions

In a large pot, boil chicken pieces in chicken stock, adding onion and garlic to stock before boiling. When chicken is cooked through, remove from stock and set aside. Add turmeric and stir in, then set stock aside.

In a large skillet, heat oil. Add mushrooms and saute for 1 minute. Add rice, stir for 2 minutes, then add stock. Let all simmer gently for 20 minutes. In the meantime, skin and slice tomatoes and add to pilaf mixture. Cut cooked chicken into bite size pieces and add to the skillet, along with the red, green and yellow bell peppers. Stir all together and simmer over low heat, stirring, until all liquid is absorbed and rice is separate and fluffy.

Slow Cooker Beef Stroganoff II

Ingredients

2 tablespoons vegetable oil
1 1/2 pounds round steak, cubed
1/4 cup all-purpose flour for coating
2 (10.75 ounce) cans condensed golden mushroom soup
3 1/2 cups water
3 cubes beef bouillon
1 cup sour cream
1 (16 ounce) package egg noodles

Directions

Heat oil in a large skillet over medium high heat. Roll the beef in flour and saute in the hot oil until well browned, about 5 minutes.

Transfer the meat to the slow cooker and top with the soup, water and bouillon.

Cook on high setting for 8 hours. Stir in the sour cream during the last 30 minutes.

Cook the egg noodles according to package directions. Serve the meat over the noodles.

Pork and Wild Rice Casserole

Ingredients

2 cups uncooked wild rice
6 cups water
6 slices bacon
4 pounds ground pork
2 tablespoons butter
1 medium onion, chopped
1/2 cup celery, chopped
1/2 cup flour
3 1/2 cups half and half
1 (18 ounce) can ready to serve
cream of mushroom soup
1 (8 ounce) can sliced
mushrooms, drained, liquid
reserved
1 cup slivered almonds
1 (2 ounce) jar diced pimento
1/4 cup chopped fresh parsley
salt and pepper to taste

Directions

Place rice and water in a pot and bring to a boil. Reduce heat to low, cover, and cook 45 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Place bacon in a large skillet over medium-high heat and cook until evenly brown. Drain, crumble, and set aside. Place pork in skillet and cook until evenly brown. Drain and set aside.

Reduce skillet heat to medium and melt butter. Stir in onion and celery, and cook until tender; set aside. Mix flour into remaining butter until smooth. In a bowl, mix the reserved mushroom liquid and half and half; stir into the skillet and cook until thickened. Stir in the soup. Mix in 6 cups cooked rice, cooked bacon, cooked pork, mushrooms, almonds, pimento, parsley, salt, and pepper. Transfer to a 9x13 inch casserole dish.

Bake 40 minutes in the preheated oven.

Sausage Egg Subs

Ingredients

1 1/4 pounds bulk pork sausage
1/4 cup chopped onion
12 eggs, lightly beaten
1/2 cup chopped fresh mushrooms
2 tablespoons finely chopped green pepper
2 tablespoons finely chopped sweet red pepper
6 submarine sandwich buns (about 6 inches), split

Directions

In a large skillet over medium heat, cook sausage and onion until the meat is no longer pink; drain. Remove with a slotted spoon and keep warm.

In the same skillet, cook and stir the eggs until nearly set, about 7 minutes. Add mushrooms, peppers and the sausage mixture. Cook until eggs are completely set and mixture is heated through. Serve on buns.

Beef Burgundy II

Ingredients

1/4 cup all-purpose flour
salt and pepper
2 pounds beef stew meat, cut into
1 1/2 inch pieces
7 tablespoons butter
1/4 cup brandy
2 cups Burgundy wine
2 cups beef broth
6 sprigs fresh thyme
4 cloves garlic, minced
3 bay leaves
1/2 teaspoon dried oregano
1 large onion, cut into 12 wedges
4 carrots, cut into 2 inch pieces
4 stalks celery, cut into 2 inch
pieces
1 1/2 pounds red potatoes, peeled
and quartered
1/2 pound fresh mushrooms
1 pinch ground nutmeg

Directions

Place flour in large bowl, and season with salt and pepper. Dredge beef in flour to coat.

Melt 2 tablespoons butter in a heavy Dutch oven over high heat. Working in batches, saute beef until brown on all sides, about 5 minutes per batch.

Return all meat to pot, and add brandy; boil until almost evaporated, about 2 minutes. Add wine, broth, thyme, garlic, bay leaves and oregano. Cover, and simmer until beef is almost tender, about 1 hour.

Meanwhile, melt 1 tablespoon butter in large nonstick skillet over medium-high heat. Saute onions until brown. Using slotted spoon, transfer onion to large bowl. Melt 1 tablespoon butter in same skillet, add carrots and celery, and saute until golden. Transfer to bowl with onions. Melt 2 tablespoons butter in same skillet, add potatoes, and saute until brown on all sides. Transfer to bowl with other vegetables. Melt 1 tablespoon butter in same skillet, add mushrooms, and saute until brown on all sides, about 5 minutes. Transfer to bowl.

Transfer vegetables to pot with beef, and stir in nutmeg. Cover pot and simmer 45 minutes. Uncover pot, and boil liquid until thickened to sauce consistency, about 7 minutes. Season with salt and pepper.

New Year Spinach Fettuccine with Scallops

Ingredients

1/2 pound dry fettuccine pasta
6 tablespoons olive oil, divided
1 (10 ounce) package frozen
chopped spinach
salt and pepper to taste
3/4 pound scallops
4 cloves garlic, sliced
2 (4.5 ounce) cans sliced
mushrooms, drained
1 (10.75 ounce) can condensed
cream of mushroom soup
1 cup white wine
ground black pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve. Meanwhile, in a large skillet, heat 1 to 2 tablespoons of oil and add spinach and salt and pepper to taste. Saute spinach for 5 to 7 minutes or until wilted and no longer watery. Remove spinach from skillet and toss with pasta; transfer and keep warm.

In the same skillet, heat 2 more tablespoons of oil and add scallops and 2 cloves of sliced garlic. Cook scallops for 1 to 2 minutes or until they appear opaque. Add scallops and garlic to fettuccine and spinach mix; transfer and keep warm.

In the same skillet, heat 2 tablespoons of oil. Add 2 more cloves of sliced garlic and saute until golden. Add mushrooms, soup and white wine to skillet. Stir over medium heat for 8 minutes or until warm. Pour over fettuccine and spinach and add ground black pepper to taste; serve.

Foil-Pack Mushrooms

Ingredients

24 fresh crimini mushrooms,
stems removed
4 green onions, chopped
2 tablespoons pine nuts
1/4 cup olive oil
salt and freshly ground black
pepper to taste

Directions

Preheat the grill for high heat. Lightly grease 4 large sheets of heavy duty aluminum foil.

Stuff each mushroom with equal amounts of green onions and pine nuts. Place 6 mushrooms on each piece of aluminum foil. Drizzle with olive oil, and season with salt and pepper. Seal the foil around the mushrooms, forming 4 packets.

Place the foil packets on the preheated grill, and cook 20 minutes, until mushrooms are tender.

Broccoli Beef II

Ingredients

2 tablespoons low-sodium soy sauce
2 tablespoons fat-free Italian dressing
1 teaspoon cornstarch
1 tablespoon minced garlic
1 teaspoon ground ginger
3/4 pound round steak, cut into strips
6 cups water
5 cubes beef bouillon
4 ounces linguine pasta, uncooked
1/2 cup fat free beef broth
1 cup fresh mushrooms, sliced
1/2 cup sliced green onion
1 pound broccoli, separated into florets

Directions

In a shallow glass dish or bowl, stir together the soy sauce, Italian dressing, cornstarch, garlic and ginger. Place steak strips in the mixture to marinate for 15 minutes.

While the beef is marinating, combine the bouillon cubes in water in a large saucepan. Bring to a boil, and add pasta. Cook for about 8 minutes, or until al dente. Drain.

Heat a large skillet over medium-high heat. Remove beef from marinade with a slotted spoon, and place in the hot skillet. Discard marinade. Cook beef, stirring constantly for 2 to 3 minutes, or until mostly browned. Stir in the beef broth, mushrooms and green onions, reduce heat to medium-low, cover, and simmer for about 5 minutes. Remove lid, add broccoli, and cook until broccoli is bright green and tender but still crisp. Add drained linguine, toss, and serve.

Lyn's Chicken

Ingredients

4 skinless, boneless chicken breast halves
2 cups sliced fresh mushrooms
1 teaspoon coarse ground black pepper
1 1/2 cups shredded Cheddar cheese

Directions

Preheat oven broiler to 375 degrees F (190 degrees C). Line a broiler pan with aluminum foil. Place chicken on the broiling pan.

Broil chicken breasts in preheated oven for 25 to 35 minutes or until they are cooked through and the juices run clear.

Meanwhile, place mushrooms in a medium skillet, season with salt and pepper to taste, cover skillet and cook over high heat until the juices run. Once that happens, lower heat, remove cover and carry on cooking until liquid has evaporated. Add mushrooms to chicken and sprinkle shredded cheese on top.

Broil for about 8 to 10 minutes, until the cheese is golden and bubbly.

Chicken Supreme II

Ingredients

2 tablespoons butter
2 tablespoons vegetable oil
6 skinless, boneless chicken breasts
1 (10.75 ounce) can condensed cream of chicken soup
1/2 cup light whipping cream
1/2 cup dry sherry
1 teaspoon dried tarragon
1 teaspoon Worcestershire sauce
1 teaspoon chopped fresh cilantro
1/4 teaspoon garlic powder
1 (6 ounce) can sliced mushrooms

Directions

Preheat oven to 350 degrees F (175 degrees C).

Pound the chicken breasts to an even thickness. Heat the butter or margarine and oil in a 9x13 inch baking dish and add the chicken. Coat the chicken with the butter or margarine mixture and bake in the preheated oven for 10 to 15 minutes or until breasts just cooked (the center should still be slightly pink).

In a medium saucepan over medium heat, warm the soup, cream, sherry, tarragon, Worcestershire sauce, cilantro, garlic powder and mushrooms. Pour sherry cream mixture over the baked chicken, return to oven uncovered and bake for an additional 15 to 20 minutes. Let cool slightly and serve.

Ground Nut Stew

Ingredients

2 cups peanut butter
1/2 (6 ounce) can tomato paste
2 (10 ounce) cans diced tomatoes
with green chile peppers
4 cups chicken broth
2 tablespoons vegetable oil
6 skinless, boneless chicken
breast halves - cubed
1 onion, chopped
1/2 cup fresh mushrooms, sliced
cayenne pepper to taste

Directions

Melt peanut butter in a large saucepan over medium heat. Stir in tomato paste, and blend with peanut butter until smooth. Mix in diced tomatoes with green chile peppers and chicken broth. Cook 15 minutes, stirring occasionally.

Heat oil in a medium skillet over medium heat. Saute chicken and onions until chicken is no longer pink and juices run clear.

Mix chicken, onions, and mushrooms into the peanut butter mixture, and continue cooking, stirring occasionally, about 15 minutes. Season with cayenne pepper.

Irish Breakfast

Ingredients

6 thick slices bacon
2 tablespoons butter or margarine
4 eggs
2 small tomatoes, sliced
2 cups whole mushrooms
4 slices prepared soda bread

Directions

Lay the bacon slices in a single layer in a large skillet. Fry over medium heat until it begins to get tinged with brown. Fry on both sides. Remove from pan, but save grease.

Melt butter in skillet. Crack eggs into pan, being careful not to break yolks. Place tomato slices, mushrooms, and bread in pan. Fry gently, stirring mushrooms and tomatoes occasionally. Keep everything separate. Turn bread over to brown on both sides.

When egg whites are set, but yolks are still runny, dish half of everything onto each of 2 warmed plates, and serve immediately.

Crock Pot Portobello Chicken

Ingredients

4 frozen bone-in chicken breast halves
8 portobello mushroom caps
1 (8 ounce) bottle Italian-style salad dressing
1 (8 ounce) package angel hair pasta

Directions

Place the frozen chicken breasts into a slow cooker, and arrange the mushroom caps on top of the chicken so that about half the mushrooms are facing up. Drizzle the dressing over the chicken and mushroom caps.

Place the lid on the slow cooker, turn it to the Low setting, and cook until the chicken breasts are no longer pink at the bone and the juices run clear, about 6 hours.

A few minutes before serving, fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in the angel hair pasta, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, 4 to 5 minutes. Drain well in a colander set in the sink.

Divide the hot, cooked pasta among four plates, top each plate with a chicken breast and two mushroom caps, and drizzle sauce over the top.

Mouth-Watering Stuffed Mushrooms

Ingredients

12 whole fresh mushrooms
1 tablespoon vegetable oil
1 tablespoon minced garlic
1 (8 ounce) package cream cheese, softened
1/4 cup grated Parmesan cheese
1/4 teaspoon ground black pepper
1/4 teaspoon onion powder
1/4 teaspoon ground cayenne pepper

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a baking sheet with cooking spray. Clean mushrooms with a damp paper towel. Carefully break off stems. Chop stems extremely fine, discarding tough end of stems.

Heat oil in a large skillet over medium heat. Add garlic and chopped mushroom stems to the skillet. Fry until any moisture has disappeared, taking care not to burn garlic. Set aside to cool.

When garlic and mushroom mixture is no longer hot, stir in cream cheese, Parmesan cheese, black pepper, onion powder and cayenne pepper. Mixture should be very thick. Using a little spoon, fill each mushroom cap with a generous amount of stuffing. Arrange the mushroom caps on prepared cookie sheet.

Bake for 20 minutes in the preheated oven, or until the mushrooms are piping hot and liquid starts to form under caps.

Linguine with Clams and Porcini Mushrooms

Ingredients

1 ounce dried porcini mushrooms
1/4 cup olive oil
10 cloves garlic, minced
1 teaspoon dried red pepper flakes
36 fresh clams, cleaned
2 cups dry white wine
4 tomatoes, cubed
3 (8 ounce) jars clam juice
1 1/2 cups chopped fresh parsley
1 (16 ounce) package linguine pasta

Directions

Soak mushrooms 20 to 30 minutes in cold water to rehydrate. Dry, and coarsely chop.

Heat oil in a medium saucepan over medium heat. Stir in mushrooms, garlic, and red pepper. Cook until browned. Stir in clams and white wine. As clams open, remove to a medium bowl, discarding those that remain closed.

Mix tomatoes, clam juice, and parsley into the mushroom mixture. Simmer until slightly thickened, about 15 minutes.

Bring a large pot of lightly salted water to a boil. Add linguine, and cook for 8 to 10 minutes or until al dente; drain.

Return clams to the broth mixture and cook until heated through. Thoroughly mix in cooked linguine just before serving.

Creamed Carrot Strips

Ingredients

3/4 cup water
1 cube chicken bouillon
1 pound carrots, peeled and julienned
2 tablespoons butter
1 cup chopped celery
1 (4.5 ounce) can mushrooms, drained
1/4 cup chopped onion
2 tablespoons all-purpose flour
1/4 teaspoon salt
1/4 teaspoon dried tarragon
1 dash black pepper
2/3 cup milk

Directions

Heat water in a large saucepan over medium-high heat. Dissolve bouillon in hot water and add carrots; cover and boil gently for 10 minutes.

Meanwhile, melt butter in a large skillet over medium heat. Sauté celery, mushrooms and onion until tender. Stir in flour, salt, tarragon and pepper. Gradually stir in milk and carrots with the broth they were boiled in.

Cook over medium heat, stirring occasionally, until mixture comes to a boil and thickens.

Eric's Baked Chicken

Ingredients

2 tablespoons butter
1 cup finely chopped onions
1 cup thinly sliced fresh mushrooms
1/2 cup white wine
1 (24 fluid ounce) bottle Ranch dressing
3 teaspoons garlic powder
1/2 teaspoon dried oregano
1 tablespoon Cajun seasoning
1 teaspoon ground cayenne pepper
2 tablespoons butter, melted
3 eggs, lightly beaten
1 cup crushed crackers
8 skinless, boneless chicken breast halves

Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt 2 tablespoons butter in a skillet over medium heat, and saute the onions and mushrooms until tender. Mix in the wine, and continue cooking about 5 minutes, until heated through.

In a large bowl, mix the Ranch dressing, garlic powder, oregano, Cajun seasoning, and cayenne pepper. Stir the skillet mixture into the bowl. Mix in remaining 2 tablespoons butter, eggs, and crackers.

Dip the chicken breasts in the Ranch dressing mixture to coat. Arrange chicken in a medium baking dish. Cover with the remaining dressing mixture.

Bake 1 hour in the preheated oven, or until chicken is no longer pink and juices run clear.

Chicken Livers Fandango

Ingredients

1/2 cup all-purpose flour for coating
1 teaspoon salt
1/4 teaspoon pepper
1 pound chicken livers, trimmed and cut into bite sized pieces
3 slices bacon
3 green onions, chopped
1 cup chicken stock
1 (10.75 ounce) can condensed golden mushroom soup
1 (4.5 ounce) can sliced mushrooms, drained
1/4 cup dry white wine

Directions

In a medium bowl, mix together the flour, salt and pepper. Place chicken livers into the seasoned flour, and toss to coat.

Place bacon in a large skillet over medium-high heat. Fry until browned and crisp. Remove to paper towels to drain. Shake off excess flour from the livers, and fry in the bacon grease along with the green onions until lightly browned on the outside. Pour the chicken stock into the skillet, and stir to scrape up any bits of goodness from the bottom.

Transfer the mixture to a slow cooker, and crumble in the bacon. Stir in the golden mushroom soup, mushrooms and white wine. Cover, and cook on Low for 4 to 6 hours. Thicken the gravy with flour if desired before serving.

One Dish Chicken and Rice Bake

Ingredients

1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or 25% Less Sodium)
1 cup water*
3/4 cup uncooked regular long-grain white rice
1/4 teaspoon paprika
1/4 teaspoon ground black pepper
4 skinless, boneless chicken breasts

Directions

Mix soup, water, rice, paprika and black pepper in 2-quart shallow baking dish. Top with chicken. Season with additional paprika and pepper. Cover.

Bake at 375 degrees F 45 minutes or until done.

Apple Jack Iowa Pork Chops from Des Moines

Ingredients

1/2 cup all-purpose flour
1/2 teaspoon seasoned salt
4 boneless pork loin chops
1/4 cup butter
1/2 cup chopped green onions
3 Granny Smith apples - peeled, cored and sliced
3 cups sliced fresh mushrooms
1 teaspoon dried thyme
1 teaspoon salt
1/2 teaspoon ground black pepper
1 cup apple brandy
1 cup heavy cream

Directions

In a medium bowl, mix flour with seasoned salt; coat chops evenly with mixture and shake off excess. Over medium-high heat, melt butter in large skillet. Add chops, and cook about 5 minutes, turning once, or until meat surface is browned. Remove chops from pan and set aside on a separate plate.

Add onions, apples, and mushrooms to skillet, cooking just until soft. Add thyme, salt, pepper, and apple brandy; stir to blend. Return chops to skillet and surround with onion mixture. Over medium heat, simmer uncovered, for about 10 minutes. Mix in cream and simmer until sauce thickens, about 10 minutes longer. Do not let cream boil.

Pasta Lamb Skillet

Ingredients

1 (8 ounce) package small pasta
12 ounces ground lamb
1 cup chopped onion
2 garlic cloves, minced
1 tablespoon olive oil
1 medium zucchini, quartered and thinly sliced
1 (14.5 ounce) can diced tomatoes, undrained
1 cup sliced fresh mushrooms
3 tablespoons minced fresh basil
1/2 teaspoon pepper
1/4 teaspoon seasoned salt
1/4 cup sliced ripe olives

Directions

Cook pasta according to package directions. In a large skillet, cook lamb, onion and garlic in oil over medium heat until meat is no longer pink and vegetables are tender; drain. Set aside and keep warm.

In same skillet, combine the zucchini, tomatoes, mushrooms, basil, pepper and seasoned salt. Cover and cook over medium heat for 5 minutes or until vegetables are tender. Drain pasta. Add pasta along with olives and lamb mixture to skillet; heat through.

Cindy's Beef Tips

Ingredients

- 1 cup all-purpose flour
- 1 teaspoon seasoned salt
- 1 teaspoon ground black pepper
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1 pound cubed beef stew meat
- 1/4 cup canola oil, divided
- 1 large onion, coarsely chopped
- 3 cups beef broth
- 1 (10.75 ounce) can fat free condensed cream of mushroom soup
- 1 (10.75 ounce) can skim milk
- 1 (8 ounce) can sliced mushrooms, drained
- 2 tablespoons cornstarch (optional)
- 1 tablespoon water (optional)

Directions

In a large resealable plastic zipper bag, place flour, seasoned salt, black pepper, garlic powder, and onion powder. Stir the flour and seasonings together, and add the beef stew meat. Seal the bag and shake several times to coat the beef cubes with seasoned flour. Brush off excess flour.

Heat half of the canola oil in a large skillet over medium-high heat. Fry half of the beef cubes, turning them over until all sides are nicely browned, 5 to 10 minutes. Remove the browned beef to a plate, and repeat with the rest of the canola oil and beef cubes. Transfer to plate, and cook and stir the onion in the hot skillet until translucent, about 5 minutes.

Whisk together beef broth, mushroom soup, and skim milk until smooth. Return the beef cubes to the skillet together with any juices on the plate, add the mushrooms, and pour the broth mixture over the beef and mushrooms. Turn heat to low, and simmer until the meat is very tender, about 3 hours. For a thicker gravy, mix cornstarch and water to make a smooth paste, and stir into the gravy. Simmer about 2 minutes to thicken.

Swiss Sherry Chicken

Ingredients

6 skinless, boneless chicken breasts
salt and pepper to taste
6 slices Swiss cheese
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup sherry
1/4 cup sour cream
1 cup croutons
1/2 cup butter, melted
1/8 teaspoon dried dill weed

Directions

Preheat oven to 325 degrees F (165 degrees C).

Place chicken in a 9x13 inch baking dish and season with salt and pepper to taste. Cover each chicken breast with a slice of cheese.

In a medium bowl mix together the soup, sherry and sour cream, and pour mixture over chicken. Soften dill in melted butter; toss croutons in butter, and sprinkle them on top of chicken.

Bake in the preheated oven for 45 minutes, or until chicken is cooked through.

Sour Cream Mushroom Dip

Ingredients

1/4 cup butter
20 button mushrooms, finely
chopped
1/4 cup finely chopped onion
2 cups torn spinach leaves
1 teaspoon dried parsley
1/4 teaspoon garlic salt, or to
taste
1 pinch ground black pepper, or
to taste
1/2 cup shredded sharp Cheddar
cheese
1 cup sour cream
1 cup shredded sharp Cheddar
cheese

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Heat the butter in a skillet over medium heat. Stir in the mushrooms and onion; cook and stir until the mushrooms have softened and the onion is translucent, about 7 minutes. Stir in the spinach, parsley, garlic salt, and pepper. Continue cooking until the spinach has wilted, about 3 minutes. Remove from heat and stir in 1/2 cup of Cheddar cheese. Cool for 5 minutes. Stir in the sour cream, then spread mixture into an 8x8-inch baking dish. Sprinkle 1 cup of Cheddar cheese on top.

Bake in the preheated oven until the cheese has melted, about 20 minutes.

Ham Mushroom Pie

Ingredients

1 pound ham steak
1 (9 inch) pastry shell, baked
2/3 cup condensed cream of mushroom soup, undiluted
2/3 cup sour cream
3 eggs, lightly beaten
2 tablespoons minced chives
Dash pepper

Directions

Cut ham to fit the bottom of pastry shell; place in shell. In a bowl, combine the remaining ingredients; mix well. Pour over ham. Cover edges loosely with foil. Bake at 425 degrees F for 35-40 minutes or until a knife inserted near the center comes out clean.

Ingredients

1 (8 ounce) package dry egg noodles
2 pounds ground beef
1 small onion, chopped
2 strips celery, chopped
1 small green bell pepper, chopped
1 clove garlic, minced
1 (4.5 ounce) can sliced mushrooms, drained
1 (10.75 ounce) can condensed tomato soup
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup shredded Cheddar cheese
1/2 cup shredded mozzarella cheese
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Bring a large pot of lightly salted water to a boil. Add egg noodles and cook for 8 to 10 minutes, or until al dente; drain and set aside.

In a medium sized saucepan over medium high heat, stir together the ground beef, onion, celery, green bell pepper, garlic, and mushrooms. Cook until beef is evenly brown and vegetables are tender. Drain fat. Stir in the tomato soup and cream of mushroom soup.

Place half of the cooked egg noodles in the prepared baking dish. Layer with half of the meat mixture and half of both cheddar and mozzarella cheeses. Salt and pepper to taste, then repeat the layers with the remaining cheese being the top layer; salt and pepper to taste once again, if desired.

Bake in the preheated oven 30 minutes, or until the cheese is completely melted and the surface is hot and bubbly.

Pesto Cream Sauce

Ingredients

1 (16 ounce) package linguine pasta
2 tablespoons olive oil
1 small onion, chopped
8 cloves garlic, sliced
1/2 cup butter
2 tablespoons all-purpose flour
2 cups milk
1 pinch salt
1 pinch pepper
1 1/2 cups grated Romano cheese
1 cup prepared basil pesto
1 pound cooked shrimp, peeled and deveined
20 mushrooms, chopped
3 roma (plum) tomato, diced

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat olive oil in a large skillet over medium heat. Saute onion until tender and translucent. Stir in garlic and butter, and saute until garlic is soft and fragrant, about 1 minute. Dissolve flour in milk, then stir in. Season with salt and pepper, and simmer 4 minutes, stirring constantly. Add cheese, and stir until melted. Stir in pesto. Add shrimp, mushrooms and tomatoes. Cook 4 minutes, or until heated through. Toss with pasta until evenly coated.

Herbed Mushrooms with White Wine

Ingredients

1 tablespoon olive oil
1 1/2 pounds fresh mushrooms
1 teaspoon Italian seasoning
1/4 cup dry white wine
2 cloves garlic, minced
salt and pepper to taste
2 tablespoons chopped fresh chives

Directions

Heat the oil in a skillet over medium heat. Place mushrooms in the skillet, season with Italian seasoning, and cook 10 minutes, stirring frequently.

Mix the wine and garlic into the skillet, and continue cooking until most of the wine has evaporated. Season with salt and pepper, and sprinkle with chives. Continue cooking 1 minute.

Shrimp Chinese Chow Mein

Ingredients

2 cups chopped celery
1 onion, diced
1 red bell pepper, sliced
1 pound fresh shrimp, peeled and deveined
1 (15 ounce) can mixed vegetables, drained
1 (10.75 ounce) can condensed cream of mushroom soup
1/4 cup soy sauce
1/2 cup green bell pepper, chopped
4 cups chow mein noodles

Directions

In a large saucepan, combine celery, onions, red pepper, and shrimp. Cook over medium heat until shrimp are pink.

Mix in canned vegetables and mushroom soup, soy sauce, and green pepper.

Heat thoroughly. Serve over chow mein noodles.

Greek Pasta Salad III

Ingredients

8 ounces rotini pasta
1/2 cup olive oil
1/2 cup red wine vinegar
1 1/2 teaspoons garlic powder
1 1/2 teaspoons dried basil leaves
1 1/2 teaspoons dried oregano
3 cups sliced mushrooms
15 halved cherry tomatoes
3/4 cup crumbled feta cheese
1/2 cup chopped green onions
1 (4 ounce) can chopped black olives

Directions

Bring a large pot of lightly salted water to a boil. Add rotini pasta and cook for 8 to 10 minutes or until al dente; drain.

Mix together cooked pasta, olive oil, vinegar, garlic powder, basil, oregano, mushrooms, tomatoes, Feta cheese, green onions and olives. Cover and chill for at least 2 hours, serve cold.

Crab Bisque

Ingredients

1 (10.75 ounce) can condensed
tomato soup
1 (10.75 ounce) can condensed
cream of mushroom soup
1 1/4 cups milk
1 1/4 cups imitation crabmeat
salt to taste
ground black pepper to taste
1 pinch curry powder

Directions

Stir the soups and milk together 'til smooth. Add the salt, pepper, and curry powder to taste and the crabmeat. Heat 'til steaming (don't boil). Serve.

Cheese Lover's Tuna Casserole

Ingredients

1 cup elbow macaroni
1 (10.75 ounce) can condensed cream of mushroom soup
2 (6 ounce) cans tuna, drained
1 pound Cheddar cheese, cubed
1 1/2 cups seasoned croutons

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Meanwhile, in a 9x13 inch baking dish, combine soup, tuna and 1/2 of the cheese; mix well.

Add pasta to baking dish and mix together. Add remaining cheese to the top of the mixture, then add croutons. Cover dish and bake in preheated oven for 15 minutes or until the cheese is melted; serve.

Pasta Primavera

Ingredients

8 ounces uncooked linguine
1 medium carrot, thinly sliced
1/2 cup chopped onion
1/2 cup julienned sweet red pepper
1/2 cup julienned yellow bell pepper
1 medium zucchini, thinly sliced
1 medium yellow squash, thinly sliced
1 cup broccoli florets
1 pound thin fresh asparagus, cut into 3-inch pieces
8 ounces fresh mushrooms, sliced
1/3 cup all-purpose flour
2 cups cold water
2 teaspoons chicken bouillon granules
1/2 cup white wine or chicken broth
1/4 teaspoon salt
1/4 cup minced fresh basil
6 tablespoons grated Parmesan cheese

Directions

Cook pasta according to package directions. Meanwhile, in a nonstick skillet coated with nonstick cooking spray, combine the carrot, onion, peppers, zucchini, summer squash and broccoli. Cover and cook over medium-low heat for 10 minutes. Add asparagus and mushrooms; cook 5 minutes longer.

In a saucepan, combine flour and water until smooth. Add the bouillon. Bring to a boil; cook and stir for 2 minutes or until slightly thickened. Add wine or broth and salt; stir well. Pour over vegetables. Drain pasta and add to vegetable mixture. Add basil; toss to coat. Sprinkle with Parmesan cheese.

Braised Venison with Rosemary and Shiitake

Ingredients

2 tablespoons bacon drippings
1 1/2 pounds venison, cut into 2 inch cubes
2 cups fresh shiitake mushrooms, stemmed and sliced
2 medium onions, chopped
4 cloves garlic, minced
2 tablespoons cognac or brandy (optional)
2 cups dry red wine
1 cube beef bouillon
1/4 teaspoon black pepper
1/2 teaspoon dried thyme leaves
1 1/4 teaspoons dried rosemary
2 bay leaves
1 (8 ounce) package baby carrots (optional)
1 tablespoon cornstarch (optional)
2 tablespoons water (optional)

Directions

Melt the bacon drippings in a large Dutch oven over medium-high heat. Sear the venison in two batches until nicely browned and remove. Stir in the shiitake, onions, and garlic; cook until softened, 1 to 2 minutes. Pour in the cognac, wine, and bouillon cube, simmer for 30 seconds to remove the alcohol flavor and dissolve the bouillon.

Stir in the venison, pepper, thyme, rosemary, and bay leaves. Bring to a boil, then reduce heat to low and simmer gently until the venison is tender, about two hours or more; adding water as needed.

If using baby carrots, add them during the last half hour of cooking. When the venison is tender, you may wish to thicken the sauce by dissolving the cornstarch in 2 tablespoons of water and stirring it into the sauce.

Garbanzo Stir-Fry

Ingredients

2 tablespoons olive oil
1 tablespoon chopped fresh oregano
1 tablespoon chopped fresh basil
1 clove garlic, crushed
ground black pepper to taste
1 (15 ounce) can garbanzo beans, drained and rinsed
1 large zucchini, halved and sliced
1/2 cup sliced mushrooms
1 tablespoon chopped fresh cilantro
1 tomato, chopped

Directions

Heat oil in a large skillet over medium heat. Stir in oregano, basil, garlic, and pepper. Add the garbanzo beans and zucchini, stirring well to coat with oil and herbs. Cook, covered, for 10 minutes, stirring occasionally.

Stir in mushrooms and cilantro, and cook until tender, stirring occasionally. Place the chopped tomato on top of the mixture. Cover, and let the tomatoes steam for a few minutes, but don't let them get mushy. Serve immediately.

Campbell's Kitchen Chicken with Sun-Dried

Ingredients

3 tablespoons olive oil
4 skinless, boneless chicken breast halves
1 shallot, finely chopped
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular or 98% Fat Free)
3/4 cup water
1/4 cup thinly-sliced sun-dried tomatoes
1 tablespoon red wine vinegar
2 tablespoons chopped fresh basil leaves
4 cups extra-wide egg noodles, cooked and drained
1/4 cup shredded Pecorino Romano or Parmesan cheese (optional)
1 teaspoon Thinly-sliced fresh basil leaves (optional)

Directions

Heat 2 tablespoons oil in a 10-inch skillet over medium-high heat. Add the chicken and cook for 10 minutes or until it's well browned on both sides. Remove the chicken from the skillet.

Heat the remaining oil in the skillet over medium heat. Add the shallot and cook and stir for 2 minutes. Stir the soup, water, tomatoes, vinegar and chopped basil in the skillet.

Return the chicken to the skillet and heat to a boil. Reduce the heat to low. Cook for 5 minutes or until the chicken is cooked through. Serve the chicken and sauce over the noodles. Sprinkle with the cheese and sliced basil, if desired.

Sonny's Tater Tot Casserole

Ingredients

2 pounds lean ground beef
1 large onion, chopped
1 cup sliced fresh mushrooms
1 teaspoon salt-free herb seasoning blend
1 pinch ground black pepper to taste
1 dash Worcestershire sauce
2 (10.75 ounce) cans condensed cream of mushroom soup
1 (16 ounce) package frozen chopped spinach, thawed and drained
1 (16 ounce) package frozen potato rounds
8 slices Swiss cheese

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Crumble the ground beef into a large skillet over medium-high heat. When it starts to release some juices, add the onion. Season with Worcestershire sauce and pepper. When the beef is nearly completely browned, add the mushrooms, and saute them for a couple of minutes. Drain off any excess grease, and stir in the cream of mushroom soup and spinach.

Transfer the beef mixture to a 9x13 inch baking dish. Top with slices of Swiss cheese. Neatly layer the potato rounds over the top.

Bake for 45 to 60 minutes in the preheated oven, until the potato rounds are toasted.

Stuffed Breast of Veal

Ingredients

1/4 cup vegetable oil
1 cup sliced mushrooms
1 cup grated carrot
1 cup chopped celery
1 cup chopped onion
2 cloves garlic, minced
1/4 cup chopped fresh parsley
2 eggs
1/2 cup water, or as needed
salt and pepper to taste
8 cups cubed white bread
5 pounds veal breast
1 teaspoon paprika
1/2 teaspoon onion powder
3/4 teaspoon garlic powder
salt and pepper to taste

Directions

Preheat oven to 400 degrees F (200 degrees C).

Heat vegetable oil in a large skillet over medium-high heat. Stir in the mushrooms, and cook for 1 or 2 minutes until they begin to soften. Add the carrot, celery, and onion; cook and stir until the carrot begins to soften, 5 to 10 minutes. Turn the heat off, and stir in the garlic and parsley; set aside.

Beat the eggs and water with salt and pepper in a large bowl. Fold in the bread cubes until they absorb the egg mixture, then fold in the cooked vegetables; set aside. Cut a deep pocket into the veal breast with a long, narrow knife. Stuff the veal with the bread and vegetable mixture, and season with paprika, onion powder, garlic powder, salt, and pepper. Place onto a roasting pan, and cover loosely with aluminum foil.

Bake in preheated oven for 3 1/2 hours, then remove the foil, baste with pan drippings, and continue cooking 30 minutes more. When done, tent with aluminum foil, and allow the veal breast to rest for 15 minutes before slicing.

Sweet and Sour Chicken Stir Fry

Ingredients

1/2 cup SMUCKER'S® Low Sugar Apricot Preserves
1 tablespoon cider vinegar
1 teaspoon garlic salt
1 teaspoon powdered ginger
2 teaspoons soy sauce, or to taste
1/8 teaspoon crushed red pepper flakes
1/2 cup Crisco® Canola Oil, divided
2 medium zucchini, cut into 1/4 inch slices
1 pound boneless chicken breasts, cut in 1-inch cubes
1/2 pound small mushrooms, sliced
1 (6 ounce) package frozen pea pods, thawed
Hot cooked rice, if desired

Directions

Combine SMUCKER'S® preserves, vinegar, garlic salt, ginger, soy sauce and crushed red pepper flakes; stir until well blended. Set aside.

Heat 2 tablespoons oil in wok or large skillet until hot. Stir-fry zucchini and mushrooms over medium-high heat until zucchini is crisp-tender. Transfer mixture to a platter.

Add remaining oil to wok; cook chicken until tender, stirring often. Add pea pods and cooked zucchini and mushrooms; toss gently to mix well and heat through.

Pour apricot sauce over chicken and vegetables; toss gently to mix well and heat through. Serve with rice, if desired.

Creamy Mushroom Peas

Ingredients

2 cups frozen green peas
2 tablespoons butter
1 cup sliced fresh mushrooms
1 small chopped onion
1 tablespoon all-purpose flour
1 cup light cream
1/4 teaspoon salt
1/4 teaspoon ground black pepper
1 pinch ground nutmeg

Directions

Fill a small saucepan with one inch of water. Bring to a boil, add peas, and cook until tender, about 5 minutes. Drain and set aside.

Melt butter in a medium saucepan over medium heat. Add mushrooms and onions, and cook for a few minutes, or until tender. Sprinkle flour over the mushrooms, and cook for 1 minute, stirring constantly. Gradually stir in cream, and season with salt, pepper and nutmeg. Cook, stirring until smooth and thick. Stir in peas, and remove from heat. Let stand for 5 minutes before serving.

Coconut Jerk Chicken

Ingredients

2 tablespoons olive oil
2 teaspoons curry powder
2 teaspoons dry Caribbean jerk seasoning
2 teaspoons chicken bouillon granules
1 yellow onion, coarsely chopped
1 teaspoon fresh minced garlic
2 pounds skinless, boneless chicken breast halves - cut into 1/2 inch cubes
1 cup peeled, seeded, and diced butternut squash
8 ounces button mushrooms, sliced
1 bunch green onions, cut into 1/4-inch pieces
1 (13.5 ounce) can coconut milk
1 (28 ounce) can whole peeled tomatoes, chopped, juice reserved
1/2 cup tomato juice
1 tablespoon white sugar

Directions

Heat the olive oil in a skillet over medium-high heat. Stir in the curry powder, jerk seasoning, bouillon granules, onions, and garlic. Stir and cook for 2 minutes.

Reduce heat to medium, add the chicken, and continue to stir and cook 6 to 8 minutes more. Stir in the squash and mushrooms. Reserve 1 tablespoon green onions for garnish, and stir in the remaining amount. Continue to stir and cook 2 minutes more. Pour in the coconut milk, tomatoes, 1/2 cup reserved tomato juice, and sugar. Reduce heat to low, and simmer for 35 to 40 minutes, stirring occasionally. Serve, using 1 tablespoon green onions for garnish.

Canadian Style Chop Suey

Ingredients

2 cups elbow macaroni
1 onion, diced
1 green bell pepper, diced
1 pound ground Italian sausage
1 (4.5 ounce) can mushrooms,
drained
1 (14 ounce) can stewed tomatoes

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In same pot, saute onion and bell pepper over medium heat until softened. Remove from pan.

In same pot, cook sausage over medium heat until brown. Drain.

Combine onion mixture, pasta, sausage, mushrooms and stewed tomatoes in same pot and heat through, 5 minutes. Serve.

The Best Seafood Stuffed Mushrooms

Ingredients

1 (8 ounce) package softened cream cheese
1 egg yolk
1 tablespoon Italian bread crumbs
1 green onion, chopped
1 tablespoon lemon juice
1 teaspoon Worcestershire sauce
1 teaspoon garlic powder
1 pinch salt and ground black pepper to taste
1 (6 ounce) can snow crab, drained
1 (4 ounce) can small shrimp, drained

12 large white mushrooms, stems removed
1 cup Italian bread crumbs

Directions

Preheat oven to 400 degrees F (200 degrees C). Line a baking sheet with aluminum foil.

Place cream cheese, egg yolk, 1 tablespoon bread crumbs, green onion, lemon juice, Worcestershire sauce, garlic powder, salt, and pepper in the bowl of a mixer. Mix until smooth and evenly blended. Fold in the snow crab and shrimp. Stuff the mushrooms with this mixture, and press into the remaining bread crumbs to coat. Place onto baking sheet stuffing-side-up once coated.

Bake in preheated oven until the mushrooms have softened slightly, 12 to 14 minutes. Set oven to Broil, and broil mushrooms for a few minutes until the tops are golden and bubbly.

Pasta with Chicken Mushroom Cream Sauce

Ingredients

1 (16 ounce) package farfalle (bow tie) pasta
1 tablespoon butter
4 boneless, skinless chicken breast halves
1/2 cup onion, diced
12 shiitake mushrooms
1 cup heavy cream
salt to taste
1 tablespoon coarsely ground black pepper

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Melt butter in a large skillet over medium heat. Cook chicken until no longer pink, and juices run clear. Transfer chicken to a cutting board, and thinly slice; set aside. Saute onion until tender and translucent. Add mushrooms, and gradually stir in cream. Cook, stirring constantly, for 7 to 10 minutes, or until sauce is thickened. Stir in chicken, and season with salt and pepper. Cook 5 minutes, or until heated through. Toss with cooked pasta until evenly coated.

Veggie Meatloaf

Ingredients

1 cup uncooked white rice
2 tablespoons vegetable oil
1 onion, finely chopped
1 cup cooked lentils
1 cup chopped fresh mushrooms
1 tablespoon vegetarian
Worcestershire sauce
salt and pepper to taste
1 egg, beaten
1 tablespoon garlic powder
1 tablespoon Italian seasoning
1 tablespoon dried parsley
1/2 cup ketchup

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a saucepan bring 2 cups water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

Meanwhile, heat oil in a small skillet over medium heat. Saute onions until tender. Set aside.

In a large bowl combine cooked rice, lentils, mushrooms, Worcestershire sauce, salt, pepper, egg, garlic powder, Italian seasoning, parsley and cooked onions; mix well. Press mixture into prepared pan; spread ketchup on top of loaf.

Bake in preheated oven for 45 minutes.

Zippy Beef Casserole

Ingredients

1 cup uncooked elbow macaroni
1 pound ground beef
1 (10.75 ounce) can condensed cream of mushroom soup
3/4 cup milk
2/3 cup ketchup
1/2 cup shredded Cheddar cheese
1/4 cup chopped green bell pepper
1 cup dried minced onion
1 teaspoon salt, or to taste
1 cup crushed potato chips

Directions

Preheat the oven to 350 degrees F (175 degrees C). Bring a saucepan of lightly salted water to a boil. Add pasta, and cook for 8 to 10 minutes or until al dente; drain.

Cook ground beef in a skillet over medium heat, stirring until evenly browned; drain. Stir in cooked macaroni, condensed soup, milk, and ketchup until well blended. Mix in the Cheddar cheese, green pepper, and minced onion. Season with salt, and pour into a 2 quart baking dish.

Cover, and bake for 40 minutes in the preheated oven. Uncover, sprinkle the top with potato chips, and bake for another 5 to 10 minutes, until chips are toasted.

Roasted Portobello, Red Pepper, and Arugula

Ingredients

1 portobello mushroom, stem removed
1 tablespoon olive oil
1 teaspoon red wine vinegar
1 clove garlic, thinly sliced
1/4 shallot, thinly sliced
salt and pepper to taste
1/2 roasted red pepper, cut into strips
3 cups arugula leaves
1 ounce grated Romano cheese
1 tablespoon Greek salad dressing

Directions

Preheat oven to 425 degrees F (220 degrees C). Line a baking sheet with a piece of aluminum foil.

Brush the mushroom on both sides with olive oil and place gill-side up onto the baking sheet. Drizzle with any remaining olive oil, and the red wine vinegar. Sprinkle with sliced garlic and shallot; season to taste with salt and pepper. Top with the piece of roasted red pepper, and wrap the foil tightly around the mushroom.

Bake in preheated oven until the mushroom is tender, about 30 minutes.

Toss the arugula with Romano cheese and salad dressing. Place onto a plate and top with the hot mushroom and pepper. Dig in!

Marinated Garden Platter

Ingredients

1 1/2 pounds fresh green beans
3/4 cup vegetable oil
1/3 cup cider vinegar
1 tablespoon sugar
2 teaspoons Dijon mustard
1/2 teaspoon salt
1/2 teaspoon pepper
1 pint cherry tomatoes, halved
2 tablespoons finely chopped red onion
1/2 cup sliced fresh mushrooms

Directions

In a saucepan, cover beans with water; cook until crisp-tender. Meanwhile, in a small jar with tight-fitting lid, combine the next six ingredients and shake well. In a bowl, combine tomatoes, onion and 1/4 cup dressing. Combine mushrooms and 2 tablespoons dressing in another bowl. Drain the beans; place in a bowl. Add remaining dressing. Chill the vegetables in their separate bowls for at least 1 hour. To serve, arrange vegetables on a platter.

Mediterranean Vegetable Stew

Ingredients

2 tablespoons olive oil, divided
1 cup chopped red onion
2 cups coarsely chopped green pepper
2 large garlic cloves, crushed
1 cup sliced mushrooms
1 small eggplant, unpeeled, cut in 1- to 2-inch chunks
1 (28 ounce) can crushed tomatoes
1/2 cup kalamata olives, pitted and sliced
1 (15 ounce) can chickpeas, drained and rinsed
1 tablespoon chopped fresh rosemary
1 cup coarsely chopped parsley

Directions

In a large skillet, heat 1 Tb. oil. Saute onion and pepper until soft, about 10 minutes. Add 1 Tb. oil, garlic, mushrooms and eggplant. Simmer, stirring occasionally, until eggplant is softened but not mushy, about 15 minutes. Add tomatoes, olives, chickpeas and rosemary. Simmer until heated through, about 10 minutes. Stir in parsley. Sprinkle feta cheese over stew if desired.

Cajun Scallop Chowder

Ingredients

1 (16 ounce) package mixed frozen vegetables (broccoli, corn, red pepper)
2 tablespoons butter
3/4 cup chopped onion
1 clove garlic, minced
1 (4 ounce) package sliced fresh mushrooms
1 tablespoon Cajun seasoning
2 tablespoons all-purpose flour
1 1/2 cups milk
1 pound scallops - rinsed, drained, and cut in half
1 teaspoon salt
1/8 teaspoon ground black pepper

Directions

Place the mixed vegetables in a pot with enough water to cover and bring to a boil until the vegetables are tender, about 5 minutes. Drain and set aside.

Melt the butter in a pot over medium-low heat; cook and stir the onion, garlic, mushrooms, and Cajun seasoning in the melted butter until the onion is tender, but not yet browned, about 5 minutes. Stir in the flour. Pour in the milk; cook and stir until thickened and beginning to bubble. Add the scallops, salt, and pepper; continue cooking until the scallops are opaque, 5 to 7 minutes. Fold the vegetables into the mixture and cook until the vegetables are reheated, 2 to 3 minutes. Serve immediately.

Sunday Shrimp Pasta Bake

Ingredients

12 ounces uncooked vermicelli
1 medium green pepper, chopped
5 green onions, chopped
6 garlic cloves, minced
6 tablespoons butter, cubed
2 tablespoons all-purpose flour
2 pounds cooked shrimp, peeled and deveined
1 teaspoon celery salt
1/8 teaspoon pepper
1 pound process cheese (eg. Velveeta), cubed
1 (10 ounce) can diced tomatoes with green chilies, drained
1 (4 ounce) can mushroom stems and pieces, drained
1 tablespoon grated Parmesan cheese

Directions

Cook vermicelli according to package directions. Meanwhile, in a large skillet, saute the green pepper, onions and garlic in butter until tender. Gradually stir in flour until blended. Stir in the shrimp, celery salt and pepper; cook, uncovered, over medium heat for 5-6 minutes or until heated through.

In a microwave-safe bowl, combine the process cheese, tomatoes and mushrooms. Microwave, uncovered, on high for 3-4 minutes or until cheese is melted, stirring occasionally. Add to shrimp mixture. Drain vermicelli; stir into skillet.

Pour into a greased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with Parmesan cheese. Bake, uncovered, at 350 degrees F for 25-30 minutes or until heated through.

Sauceless Garden Lasagna

Ingredients

1 medium zucchini, halved lengthwise and sliced
1/3 cup chopped red onion
1 cup shredded mozzarella cheese, divided
1/2 cup crumbled feta cheese
2 portobello mushrooms, sliced
4 cups fresh baby spinach
1/4 cup chopped fresh basil
1 tablespoon chopped fresh oregano
3 cloves garlic, minced
3 tablespoons olive oil
1/4 cup balsamic vinegar
1 teaspoon sugar
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper
1 (8 ounce) package no-cook lasagna noodles
9 roma (plum) tomatoes, thinly sliced

Directions

Preheat the oven to 350 degrees F (175 degrees C). Lightly coat a 9x9 inch baking dish with cooking spray.

In a large bowl, toss together the zucchini, mushrooms, spinach, garlic, red onion, 1/2 cup mozzarella cheese, and feta cheese. Drizzle with olive oil and balsamic vinegar, and stir in basil, oregano, sugar, salt and pepper. Stir the mixture until evenly blended.

Place a layer of lasagna noodles into the bottom of the prepared pan. Make a layer of tomato slices over the noodles. Spread a generous amount of the spinach mixture over the tomatoes. Don't worry, it shrinks a lot while cooking. Lay slices of tomatoes over the spinach mixture, then another layer of noodles. Start with another layer of tomatoes on top of the noodles, and repeat layering until the dish is heaped with lasagna, ending with the vegetable mixture. Sprinkle remaining cheese on the top.

Bake for 35 to 45 minutes in the preheated oven, until noodles, and vegetables are tender. Let stand for a few minutes to set, then slice and serve.

Passover Mushroom Dressing

Ingredients

2 cups matzo meal
1 tablespoon sugar
1 teaspoon salt
1 teaspoon ground black pepper,
or to taste
1/4 teaspoon poultry seasoning
2 cups chicken broth
1/2 cup canola oil
2 tablespoons canola oil
2 tablespoons butter or margarine
3 cups onion, chopped
2 bunches green onions, chopped
1 (8 ounce) package sliced fresh
mushrooms
1/2 cup chopped celery
4 extra large eggs
1 1/2 cups chicken broth

Directions

Preheat oven to 375 degrees F (190 degrees C). Stir together the matzo meal, sugar, salt, pepper, and poultry seasoning in a large mixing bowl; set aside.

Bring 2 cups of chicken broth to a boil in a small saucepan with 1/2 cup of canola oil. Stir into the matzo mixture until evenly moistened, then set aside to cool. Heat the remaining canola oil and the butter in a large cast-iron skillet over medium heat. Stir in the chopped onion and green onion, and cook until the onion softens and turns translucent, about 7 minutes. Stir in the mushrooms and celery, and cook until the celery begins to soften, about 10 minutes more.

Whisk together the remaining 1 1/2 cups of chicken stock with the eggs, and stir into the cooled matzo mixture. Fold in the cooked vegetables until evenly mixed, then pour the mixture back into the cast-iron skillet.

Bake in the preheated oven for 50 minutes until browned. Stir once during this time to ensure even cooking.

Red Snapper in Parchment Paper

Ingredients

4 (6 ounce) fillets red snapper
3 tablespoons vegetable oil
1 tablespoon dried thyme
4 large mushrooms, cleaned and diced
1 tablespoon butter
1 lemon, juiced
4 medium tomatoes
2 cloves crushed garlic
salt to taste
ground black pepper to taste
4 sprigs fresh thyme
4 tablespoons white wine
1 egg white, beaten

Directions

Preheat oven to 375 degrees F (190 degrees C).

Clean the filets, brush with oil and sprinkle with thyme. Refrigerate.

In a saucepan, saute the mushrooms in butter. Cook until all the moisture has evaporated. Sprinkle the mushrooms with 1 tablespoon of lemon juice. Remove the mushrooms from the saucepan into a small bowl.

Peel and seed the tomato. In a small saucepan, saute the tomatoes with garlic. Saute until soft and season with salt and pepper.

Place the red snapper filets in a large frying pan, over medium-low heat. Fry the filets until they are opaque.

Place each filet onto a piece of parchment paper. Spoon the vegetables on top of the fish, and place one sprig of thyme into each fish filet packet. Drizzle wine over the vegetables and close the parchment paper, seal the package by painting the edges with beaten egg white.

Bake for 15 minutes or until the package of parchment paper puffs up. Serve hot.

Amy's Cheesy Green Bean Casserole

Ingredients

2 (15.5 ounce) cans French cut green beans, drained
1 (10.75 ounce) can condensed cream of mushroom soup
1 1/2 cups shredded Cheddar cheese
1 tablespoon fresh minced garlic
1 tablespoon garlic and herb seasoning blend
salt and ground black pepper to taste
1 (6 ounce) can French fried onions

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 8x8 inch baking dish.

Mix the green beans with the mushroom soup, Cheddar cheese, garlic, and garlic and herb seasoning blend. Season to taste with salt and pepper. Spoon the bean mixture into the prepared baking dish.

Bake in preheated oven until bubbly, about 30 minutes. Remove from oven, and sprinkle the top with French fried onions. Return to oven, and bake until onions are golden brown, about 5 minutes more.

Swedish Chanterelle Mushroom Pate

Ingredients

1 tablespoon butter
2 cloves garlic, minced
2 shallots, finely chopped
1 tablespoon butter
1 pound fresh or frozen
chanterelle mushrooms, torn
1/4 cup chopped fresh parsley
3/4 pound ground pork
2 egg whites
1 1/2 teaspoons salt
1/2 teaspoon ground black
pepper
1/2 cup whipping cream
10 thin slices smoked ham

Directions

Preheat oven to 300 degrees F (150 degrees C). Line a 8 1/2 x 4 1/2 inch loaf pan with aluminum foil.

Melt 1 tablespoon butter in a skillet over medium heat. Stir in the garlic and shallots; cook and stir until the shallot has softened and turned translucent, about 5 minutes. Scrape into a mixing bowl, and set aside to cool. Melt the remaining tablespoon of butter in the same skillet over medium-high heat. Add the chanterelles, and cook until the mushrooms are tender and golden around the edges, about 5 minutes. Stir in the parsley, and cook for 30 seconds more, then scrape the mushrooms into the mixing bowl, and allow to cool for 5 minutes.

Mix the ground pork, egg whites, salt, and pepper into the mushroom mixture with your hands until evenly blended. Stir in the cream until absorbed by the pork mixture. Line the bottom and sides of the loaf pan with the smoked ham. Pack the meat mixture into the loaf pan and flatten the top.

Bake in the preheated oven until the pate is no longer pink in the center, and has reached an internal temperature of 160 degrees F (71 degrees C), about 1 hour. Serve hot or cold in slices.

Mushroom Slow Cooker Roast Beef

Ingredients

1 pound sliced fresh mushrooms
1 (4 pound) standing beef rib roast
1 (1.25 ounce) envelope onion
soup mix
1 (12 fluid ounce) bottle beer
ground black pepper

Directions

Place the mushrooms in the bottom of a slow cooker; set the roast atop the mushrooms; sprinkle the onion soup mix over the beef and pour the beer over everything; season with black pepper. Set slow cooker to LOW; cook 9 to 10 hours until the meat is easily pulled apart with a fork.

Company Chicken Casserole

Ingredients

6 slices bread, crust removed
4 cups cubed cooked chicken
1/2 pound fresh mushrooms,
sliced
6 tablespoons butter or margarine,
divided
1 (8 ounce) can water chestnuts,
drained and chopped
1/2 cup mayonnaise
6 slices Monterey Jack cheese
4 slices processed American
cheese
3 eggs
1 1/2 cups milk
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1 (10.75 ounce) can condensed
cream of chicken soup, undiluted
2/3 cup dry bread crumbs

Directions

Place bread in a greased 13-in. x 9-in. x 2-in. baking dish. Top with chicken. In a skillet, saute mushrooms in 2 tablespoons butter until tender. Using a slotted spoon, place mushrooms over chicken. combine water chestnuts and mayonnaise; spoon over mushrooms. Top with cheeses. Beat eggs and milk; pour over cheese. Combine soups; spread over top. Cover and refrigerate overnight. Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 350 degrees F for 1 hour. Melt remaining butter; toss with bread crumbs. Sprinkle over the casserole; bake 10 minutes longer.

Quick Vegan Spaghetti Sauce

Ingredients

1 (29 ounce) can tomato sauce
1 (6 ounce) can sliced mushrooms, drained
1/2 cup chopped celery
1/4 cup diced red onion
1/4 cup raisins
1/4 cup chopped walnuts
1 tomato, quartered
1 large orange, quartered
1 tablespoon minced garlic

Directions

In a large, heavy saucepan combine tomato sauce, mushrooms, celery, red onion, raisins, walnuts, tomato, orange and garlic. Cook on medium-high until vegetables are tender, about 30 minutes.

Vegetarian Stuffing

Ingredients

1 (1 pound) loaf day-old bread,
torn into small pieces
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (10.5 ounce) can vegetable
broth
2 tablespoons water
1 teaspoon poultry seasoning
salt to taste
ground black pepper to taste
1/2 cup wild rice, cooked
(optional)
1/4 cup dried cranberries
(optional)
1/2 cup fresh mushrooms
(optional)
1/2 cup chopped pecans
(optional)
1/4 cup cubed apples (optional)

Directions

Mix together the bread, cream of mushroom soup, vegetable broth, water, poultry seasoning, and salt and pepper to taste. Add any or all of the optional ingredients as desired. It will be sticky. Shape into a loaf and wrap in (nonstick, sprayed) foil to bake.

Bake for about an hour at 350 degrees F (175 degrees C). You can slice it like a meatloaf and serve.

Bacon Wrapped Stuffed Mushrooms

Ingredients

1/2 cup chopped green onions
2 (8 ounce) packages cream
cheese, softened
20 fresh mushrooms, stems
removed
1 pound sliced bacon, cut in half

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together the green onions and cream cheese . Stuff mushroom caps with the cheese mixture. Wrap each mushroom with a half-slice of bacon, and secure with toothpicks. Place on a baking sheet.

Bake for 20 minutes in the preheated oven, until the bacon is cooked through.

Bacon-Wrapped Venison

Ingredients

1 1/2 pounds venison tenderloin
2 tablespoons olive oil or vegetable oil, divided
1 clove garlic, minced
1/2 cup all-purpose flour
3/4 teaspoon salt
1/2 teaspoon pepper
1/2 pound fresh mushrooms, sliced
4 bacon strips
1 tablespoon cornstarch
1 1/4 cups beef broth
2 tablespoons minced fresh parsley

Directions

Rub tenderloin with 1-2 teaspoons of oil and the garlic. Combine the flour, salt and pepper; sprinkle over tenderloin and shake off excess. In a skillet, brown tenderloin on all sides in remaining oil. Remove and keep warm. In the same skillet, saute mushrooms until tender; remove and set aside. Wrap bacon around tenderloin, securing the ends with toothpicks. Return to skillet. Cook over medium heat until bacon is crisp and a thermometer inserted into tenderloin reads 160 degrees F, turning frequently. Remove and keep warm. In a small bowl, combine cornstarch and broth until smooth; add to skillet. Bring to a boil; cook and stir for 2 minutes or until thickened. Add parsley and reserved mushrooms; cook and stir until heated through. Discard toothpicks from tenderloin; serve with mushroom sauce.

Mexican Dip

Ingredients

1 pound ground beef
1 (16 ounce) jar salsa
1 (10.75 ounce) can condensed
cream of mushroom soup
2 pounds processed cheese food,
cubed

Directions

Place ground beef in a large, deep skillet. Cook over medium high heat until evenly brown.

Drain beef and place in a slow cooker or crock pot with salsa, condensed cream of mushroom soup and processed cheese food. Cook on high until cheese is melted. Lower heat and simmer until serving.

Baked Brie and Mushroom Sourdough Appetizer

Ingredients

2 tablespoons butter
1 teaspoon minced garlic
12 ounces sliced fresh mushrooms
1 (8 ounce) wedge Brie cheese, rind removed, cubed
1 (1 pound) loaf round sourdough bread
2 1/2 tablespoons grated Parmesan cheese

Directions

Preheat the broiler.

In a saucepan over low heat, melt the butter. Saute the garlic and mushrooms until tender. Mix in the Brie. Cook and stir until melted and well blended.

Remove the top of the sourdough bread, and hollow out the center. Spoon the Brie mixture into the bread. Sprinkle with Parmesan cheese.

Place the filled bread on a baking sheet, and broil 10 minutes in the preheated oven, or until the top is lightly browned. Cool slightly, and slice into wedges to serve.

Mushroom Chicken Dijon

Ingredients

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

Directions

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 Oven Omelet

Ingredients

1/2 pound sliced fresh mushrooms
2 tablespoons butter
2 tablespoons all-purpose flour
6 eggs
1/3 cup milk
1/8 teaspoon pepper
1 1/2 cups shredded Cheddar cheese, divided
1/2 cup real bacon bits

Directions

In a small skillet, saute mushrooms in butter until tender; drain. In a bowl, combine the flour, eggs, milk and pepper until smooth. Stir in 1 cup cheese, bacon and mushrooms. Pour into a greased 8-in. square baking dish. Sprinkle with remaining cheese. Bake, uncovered, at 375 degrees F for 18-20 minutes or until eggs are completely set.

Hearty Sausage and Rice Casserole

Ingredients

1 pound bulk pork sausage
1 (8 ounce) package sliced mushrooms
2 stalks celery, coarsely chopped
1 large red pepper, coarsely chopped
1 large onion, coarsely chopped
1 teaspoon dried thyme leaves, crushed
1/2 teaspoon dried marjoram, crushed
1 3/4 cups Swanson® Chicken Broth (regular, Natural Goodness®, or Certified Organic)
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or 25% Less Sodium)
1 (6 ounce) box long grain and wild rice mix
1 cup shredded Cheddar cheese

Directions

Cook the sausage in a 12-inch skillet over medium-high heat until the sausage is well browned, stirring often. Pour off any fat.

Add the mushrooms, celery, pepper, onion, thyme, marjoram and seasoning packet from the rice blend to the skillet and cook until the vegetables are tender-crisp.

Stir the sausage mixture, broth, soup, rice blend and 1/2 cup cheese in a 13x9x2-inch shallow baking dish. Cover the baking dish.

Bake at 375 degrees F for 1 hour or until the rice is tender. Stir the rice mixture before serving. Sprinkle with the remaining cheese.

Herb Dumplings with Pork Chops

Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 (4 ounce) can mushroom stems and pieces, undrained
1/2 cup water
1/2 teaspoon rubbed sage
6 (1/2-inch thick) bone-in pork chops
2 tablespoons vegetable oil
1 medium onion, sliced
DUMPLINGS:
1 1/2 cups all-purpose flour
2 teaspoons baking powder
3/4 teaspoon salt
1/2 teaspoon celery seed
1/2 teaspoon rubbed sage
3 tablespoons shortening
3/4 cup milk
1 tablespoon minced fresh parsley

Directions

In a bowl, combine the soup, mushrooms, water and sage; set aside. In a large skillet, brown the pork chops on both sides in oil; top with onion. Pour soup mixture over top. Bring to a boil; reduce heat.

For dumplings, combine the flour, baking powder, salt, celery seed and sage in a bowl. Cut in shortening until mixture resembles coarse crumbs. Stir in milk just until moistened. Drop by 1/4 cupfuls onto simmering soup mixture; sprinkle with parsley. Simmer, uncovered, for 15 minutes. Cover and simmer 15 minutes longer or until a toothpick inserted in a dumpling comes out clean (do not lift cover while simmering).

Chicken Pot Pie Soup with Toasted Almonds

Ingredients

1 (10 ounce) package frozen puff pastry shells
2 tablespoons butter
1 1/2 pounds skinless, boneless chicken breast meat - cubed
2 (10.5 ounce) cans chicken broth
2 teaspoons chicken soup base
1/4 teaspoon dried thyme leaves
1/4 cup chopped fresh parsley
2 tablespoons butter, softened
3 tablespoons all-purpose flour
1 (4 ounce) can mushroom pieces, drained
1 (10 ounce) package frozen mixed peas and carrots
1/2 cup heavy cream
1/4 cup toasted sliced almonds

Directions

Preheat oven to 400 degrees F (200 degrees C). Place frozen puff pastry shells, top-side-up on an ungreased baking sheet 2 inches apart.

Bake shells in preheated oven until puffed and golden-brown, 20 to 25 minutes. Remove to cool on a wire rack.

Meanwhile, melt 2 tablespoons of butter in a large pot over medium heat. Stir in the cubed chicken, and cook, until firmed and no longer pink in the center, about 10 minutes. Remove chicken meat and set aside.

Pour in the chicken broth and bring to a boil over high heat. Reduce heat to medium, and whisk in the chicken soup base, thyme, and parsley. Mix together the softened butter and flour in a small bowl to form a paste. Whisk this paste into the simmering soup, and cook 10 minutes or until thickened.

Stir in the cooked chicken, mushroom pieces, peas and carrots, cream, and toasted almonds. Return soup to a simmer, and cook a few minutes until hot. Ladle soup into serving bowls, and top with puff pastry to serve.

Pepperoni Pizza Bread

Ingredients

1 3/8 cups water
3 cups bread flour
2 tablespoons dry milk powder
2 tablespoons white sugar
1 1/2 teaspoons salt
2 tablespoons butter
1/2 cup pepperoni sausage,
chopped
1/3 cup shredded mozzarella
cheese
1 tablespoon grated Parmesan
cheese
1/3 cup canned mushrooms
1/4 cup dried minced onion
3/4 teaspoon garlic powder
2 1/2 teaspoons active dry yeast

Directions

Place ingredients in bread machine pan in the order suggested by the manufacturer. Select basic bread setting. Start.

To bake bread in oven: select dough or manual cycle. Once cycle is complete, shape dough and place in a greased loaf pan. Allow to rise in a warm spot until doubled in size. Bake in a preheated 350 degrees F (175 degrees C) oven for 35 to 45 minutes or until a thermometer inserted in the center of the loaf reads 200 degrees F (95 degrees C).

Veggie Lo Mein

Ingredients

- 1 pound dry Chinese noodles
- 1 cup chopped fresh mushrooms
- 1 (8 ounce) can bamboo shoots, drained
- 1 cup chopped celery
- 1 cup bean sprouts
- 1/2 teaspoon chopped garlic
- 1 teaspoon salt
- 1 cup vegetable broth
- 1 teaspoon white sugar
- 1 cup water
- 1 tablespoon soy sauce
- 1 tablespoon oyster sauce
- 1 tablespoon all-purpose flour

Directions

Bring a large pot of lightly salted water to a boil. Add Chinese noodles and cook about 2 to 4 minutes; drain.

In a large skillet or wok over high heat with a small amount of oil, cook mushrooms, bamboo shoots, celery, bean sprouts and garlic. Mix in salt, broth, sugar, water, soy sauce and oyster sauce; stir. Add flour and cook until thickened. Pour over noodles and toss lightly.

Easy Beef Stroganoff

Ingredients

1 pound ground beef
1/2 teaspoon garlic powder
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1 cube beef bouillon
1 medium onion, chopped
8 ounces fresh mushrooms, sliced
1 pint sour cream
4 ounces egg noodles, cooked and drained

Directions

In a large skillet brown beef in oil over medium high heat. When meat is browned, drain excess fat from skillet. Add garlic powder, salt and pepper and stir in.

Add bouillon, onion and mushrooms to skillet and saute until onions are translucent. Remove from heat (very important) and add sour cream. Stir all together and serve over hot cooked egg noodles.

From-Scratch Venison Stroganoff

Ingredients

2 pounds cubed lean venison
3 tablespoons all-purpose flour
3 tablespoons canola oil
1 (8 ounce) package sliced mushrooms
1 onion, diced
1 (15 ounce) can tomato sauce
1/2 teaspoon garlic powder
1 teaspoon salt
1 teaspoon pepper
1 tablespoon Worcestershire sauce
1 (8 ounce) container sour cream

Directions

Preheat oven to 350 degrees F (175 degrees C).

Toss venison cubes with flour to coat. Heat 2 tablespoons of canola oil to smoking in a large skillet. Add venison, and cook until well browned, then remove and set aside. Pour in remaining 1 tablespoon of canola oil; when hot, add mushrooms and cook until softened then stir in onion and cook until softened.

Stir in the reserved venison, then add tomato sauce, garlic powder, salt, pepper, and Worcestershire sauce. Pour into a casserole dish, cover, and bake in preheated oven for 1 1/2 hours, stirring occasionally.

Stir in sour cream and continue cooking until venison is tender, about 30 minutes longer.

Beef Noodle Casserole

Ingredients

2 pounds ground beef
1 large onion, chopped
1 medium green pepper, chopped
1 (14.75 ounce) can cream-style corn
1 (10.75 ounce) can condensed tomato soup, undiluted
1 (8 ounce) can tomato sauce
1 (2 ounce) jar sliced pimentos, drained
2 tablespoons chopped jalapeno pepper
1 1/2 teaspoons salt
1/2 teaspoon chili powder
1/4 teaspoon dry mustard
1/4 teaspoon pepper
1 (8 ounce) package medium egg noodles, cooked and drained
1 (4.5 ounce) jar sliced mushrooms, drained
1 1/2 cups shredded Cheddar cheese

Directions

In a large skillet, cook beef, onion and green pepper until the meat is browned and vegetables are tender; drain. Add the next nine ingredients and mix well. Stir in noodles and mushrooms. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with cheese. Bake, uncovered, at 350 degrees F for 45 minutes or until heated through.

Peppery Pizza Loaves

Ingredients

1 1/2 pounds ground beef
1/2 teaspoon garlic powder
1/2 teaspoon salt
2 (8 ounce) loaves French bread,
halved lengthwise
1 (8 ounce) jar process cheese
sauce
1 (4 ounce) can mushroom stems
and pieces, drained
1 cup chopped green onions
1 (4 ounce) can sliced jalapeno
peppers, drained
1 (8 ounce) can tomato sauce
1/2 cup grated Parmesan cheese
4 cups shredded mozzarella
cheese

Directions

In a skillet, cook beef over medium heat until no longer pink; drain. Stir in garlic powder and salt. Place each bread half on a large piece of heavy-duty foil. Spread with cheese sauce. Top with beef mixture, mushrooms, onions and jalapenos. Drizzle with tomato sauce. Top with Parmesan and mozzarella cheeses. Wrap and freeze. May be frozen for up to 3 months. To bake: Unwrap loaves and thaw on baking sheets in the refrigerator. Bake at 350 degrees F for 18 minutes or until cheese is melted.

White Wine Almond Chicken

Ingredients

3/4 cup white wine
1 cup chicken broth
1 cup heavy cream
3 tablespoons all-purpose flour
1 pound fresh mushrooms, sliced
1 white onion, finely chopped
1 cup sliced almonds
salt and pepper to taste
6 skinless, boneless chicken
breast halves

Directions

Heat wine, broth and most of the cream (reserve a little) in a medium saucepan over medium low heat. Thicken flour with reserved cream, enough to make a thin paste. Add this to saucepan, stirring constantly until sauce has thickened. Stir in mushrooms and onions.

Preheat oven to 325 degrees F(165 degrees C).

Place chicken in a 9x13 inch baking dish. Pour sauce over chicken and top with almonds. Bake in the preheated oven for 1 1/2 hours.

Creamy Pasta with Florets

Ingredients

1 cup 1% cottage cheese
1/2 cup 1% milk
1/4 cup reduced-fat sour cream
1/4 cup grated Parmesan cheese
1/2 teaspoon salt
1/8 teaspoon cayenne pepper
5 cups broccoli florets
4 cups cauliflowerets
4 ounces uncooked angel hair pasta
3 garlic cloves, minced
2 teaspoons olive or canola oil
2 1/2 cups sliced fresh mushrooms

Directions

In a blender or food processor, combine the cottage cheese, milk, sour cream, Parmesan cheese, salt and cayenne; cover and process until smooth. Set aside.

In a saucepan, bring 1 in. of water to a boil; place broccoli and cauliflower in a steamer basket over water. Cover and steam for 3-4 minutes or until crisp-tender. Meanwhile, cook pasta according to package directions; drain.

In a large nonstick skillet, saute garlic in oil for 2 minutes. Add mushrooms; saute 5 minutes longer. Stir in the broccoli, cauliflower, pasta and cottage cheese mixture; heat through.

Ham 'n' Cheese Egg Bake

Ingredients

1 1/2 cups shredded Cheddar cheese
1/2 cup shredded mozzarella cheese
1/2 pound fresh mushrooms, sliced
6 green onions, sliced
1 medium sweet red pepper, chopped
2 tablespoons butter or margarine
1 3/4 cups cubed fully cooked ham
1/4 cup all-purpose flour
8 eggs
1 3/4 cups milk
salt and pepper to taste

Directions

Combine the cheeses; sprinkle into a greased 13-in. x 9-in. x 2-in. baking dish. In a large skillet, saute the mushrooms, onions and red pepper in butter; stir in ham. Spoon over the cheese. In a bowl, combine the flour, eggs, milk, salt and pepper. Pour over ham mixture; cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 350 degrees F for 35-45 minutes or until a knife inserted near the center comes out clean. Let stand for 5 minutes before serving.

Tuscan Pork Stir-Fry

Ingredients

1 pound pork tenderloin, cut into strips
1 tablespoon olive oil
2 cups frozen cut Italian green beans, thawed
1 tablespoon olive oil
1 small white onion, cut into 1/2-inch-wide wedges and separated
6 ounces sliced cremini OR sliced portabella mushrooms, halved
1 (14.5 ounce) can diced tomatoes with basil, garlic and oregano
2 teaspoons cornstarch
1/2 teaspoon sugar
1/2 teaspoon salt
1/2 teaspoon dried basil
1 (16 ounce) tube refrigerated plain-flavored polenta, cut into 1/2-inch slices and quartered
2 tablespoons shredded Parmesan cheese

Directions

Heat 1 tablespoon oil in large skillet over high heat; stir-fry pork for 3-5 minutes or until no longer pink. Remove pork from skillet with slotted spoon; cover to keep warm.

Add beans to skillet; stir-fry for 1 minute. Push beans to side of skillet; add 1 tablespoon oil to center of skillet. Add onion and mushrooms; stir-fry all vegetables for 2 minutes. Remove from skillet; cover to keep warm.

Stir together tomatoes, cornstarch, sugar, salt and basil. Add to skillet; bring to boil. Add polenta. Cook, stirring gently, over high heat for 1 minute. Return all to skillet; cook, stirring gently, for 1 minute. Transfer to shallow pasta serving bowl; sprinkle with cheese. Serve immediately with a side of garlic bread.

Pennsylvtucky Pepper Stew

Ingredients

1 1/2 pounds lean ground beef
2 small garlic cloves, crushed
1 sweet onion cut into 1/2-inch slices
1 green bell pepper, chopped
1 Anaheim chile pepper, chopped
3 fresh red chili peppers, chopped
1 fresh jalapeno pepper, chopped
2 (10.5 ounce) cans condensed beef broth
1 (10.75 ounce) can condensed golden mushroom soup
1 (15 ounce) can tomato sauce
3 tablespoons Worcestershire sauce
1 (10 ounce) can white corn, drained
1 pinch ground cumin
1 pinch curry powder
1 1/2 cups water
1 tablespoon salt
2 tablespoons ground black pepper

Directions

Place the beef in a skillet over medium heat, and cook until evenly brown. Reserving juices in skillet, transfer cooked beef to a bowl, and mix in 1 clove crushed garlic. Stir remaining garlic, onion, green bell pepper, Anaheim chile pepper, red chili peppers, and jalapeno peppers into the skillet. Cook until tender; drain grease.

Transfer vegetables to a large pot over medium heat, and mix in broth, soup, tomato sauce, and Worcestershire sauce. Bring to a boil. Reduce heat to low, and mix in corn. Season with cumin and curry. Pour in water, and mix in cooked beef. Season with salt and pepper, and continue cooking 15 to 20 minutes over low heat.

Haddock Bubbly Bake

Ingredients

2 pounds haddock fillets
salt and pepper to taste
1 (10.75 ounce) can condensed
cream of mushroom soup
1 onion, thinly sliced
1 cup shredded mild Cheddar
cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly butter a 2 quart casserole dish.

Arrange fish fillets in the bottom of the prepared casserole dish, and sprinkle with salt and pepper to taste. Layer onion slices over fish. Spread cream of mushroom soup over all, and top with shredded cheese.

Bake in preheated oven for about 40 minutes, or until bubbly and fish flakes easily with a fork.

Creamy Shrimp Stir-Fry

Ingredients

1/2 pound fresh mushrooms, sliced
1 (8 ounce) can sliced water chestnuts, drained
1 small onion, halved and sliced
1 medium carrot, cut into 1/4-inch slices
1 celery rib, cut into 1/4-inch slices
2 tablespoons butter or stick margarine
1 1/2 pounds uncooked medium shrimp, peeled and deveined
1 cup sour cream
1/2 cup plain yogurt
1/4 teaspoon pepper
Hot cooked rice

Directions

In a large skillet or wok, stir-fry vegetables in butter until crisp-tender. Add shrimp; cook and stir for 2-3 minutes or until shrimp turn pink. Reduce heat to low. Add the sour cream, yogurt and pepper; cook and stir until heated through (do not boil). Serve over rice.

Chicken Pasta Salad II

Ingredients

1/2 pound rotini/corkscrew pasta
1/2 cup sliced fresh mushrooms
1/2 cup sliced green olives
1 stalk celery, chopped
1/4 cup minced onion
1 cup shredded Cheddar cheese
1 (10 ounce) package frozen corn kernels
1 green bell pepper, chopped
3/4 cup Italian-style salad dressing
1/2 cup mayonnaise
1 cup canned chicken meat - drained and flaked
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and rinse with cool water. Pour into a large dish.

Combine mushrooms, olives, celery, onion, cheese, corn and green bell pepper with pasta; mix well.

In a small bowl, whisk together dressing and mayonnaise; pour dressing over salad and toss again to coat.

Gently mix in flaked chicken; refrigerate for a few hours or serve.

Brown Rice Veggie Stir-Fry

Ingredients

2 tablespoons water
2 tablespoons reduced-sodium soy sauce
1 tablespoon olive oil
1 cup sliced zucchini
1 cup shredded cabbage
1/2 cup sliced fresh mushrooms
1/2 cup chopped onion
1 cup cooked brown rice
1/4 cup diced fresh tomato
1/4 cup grated carrot
2 tablespoons slivered almonds

Directions

In a large skillet or wok, combine the water, soy sauce and oil. Add the zucchini, cabbage, mushrooms and onion; stir-fry for 4-5 minutes or until crisp-tender. Add the rice, tomato and carrot; stir-fry for 2-3 minutes or until heated through. Sprinkle with almonds.

Very Special Spaghetti Sauce

Ingredients

3/4 cup olive oil
8 cloves garlic, minced
3 pounds ground chuck
2 large onions, chopped
1 green bell pepper, chopped
1/4 cup all-purpose flour
2 cups dry red wine
2 cups tomato sauce
4 large tomatoes, peeled and chopped
2 (6 ounce) cans tomato paste
1 1/2 teaspoons Worcestershire sauce
2 tablespoons white sugar
1 teaspoon salt
1 1/2 teaspoons cayenne pepper
1 teaspoon celery salt
1 tablespoon dried oregano
1 tablespoon dried basil
1 pound fresh mushrooms, sliced

Directions

Heat olive oil in a large pot over medium heat. Saute garlic until golden brown. Stir in ground beef, onions and green pepper. Cook until beef is evenly brown, and onions are tender. Stir in flour until smooth. Stir in red wine, tomato sauce, chopped tomatoes, tomato paste, Worcestershire sauce and sugar. Season with salt, cayenne pepper, celery salt, oregano and basil. Simmer for 3 hours. Stir in mushrooms at the end of cooking period.

Cola Sauce Chicken

Ingredients

3 1/2 pounds skinless, boneless chicken breast halves - cut into chunks
salt and pepper to taste
2 tablespoons olive oil
2 tablespoons butter
1 pound fresh mushrooms, coarsely chopped
3 cloves garlic, crushed
1/4 cup chopped green onion
5 tablespoons all-purpose flour
2 cups cola-flavored carbonated beverage
3/4 cup chicken broth
4 sprigs fresh parsley, chopped
1 bay leaf
1/2 teaspoon chopped fresh rosemary

Directions

Season chicken with salt and pepper to taste. Heat oil and butter in a very large skillet over medium high heat. Add chicken and saute until golden on one side, 3 to 5 minutes. Turn and repeat on other side. Repeat in batches until all chicken is browned; place on plate or platter and set aside.

In same skillet, saute mushrooms until golden. Stir in garlic and green onion and saute until soft. Sprinkle flour onto mixture and cook, stirring, until mixture is a light color (1 to 2 minutes). Stir in cola beverage, broth, parsley, bay leaf and rosemary and simmer for about 5 minutes, stirring.

Return chicken to skillet, bring to a boil, cover and simmer gently for 25 to 30 minutes or until tender and cooked through (no longer pink inside).

Sausage Brunch Casserole

Ingredients

1 pound bulk pork sausage,
cooked and drained
1/2 cup chopped green onions
1 (4 ounce) can mushroom stems
and pieces, drained
2 medium tomatoes, chopped
2 cups shredded mozzarella
cheese
1 cup pancake mix
12 eggs
1 cup milk
1/2 teaspoon dried oregano
1/2 teaspoon salt
1/4 teaspoon pepper

Directions

In a greased 3-qt. baking dish, layer the sausage, onions, mushrooms, tomatoes and cheese. In a large bowl, whisk the pancake mix, eggs, milk, oregano, salt and pepper; pour over cheese.

Bake, uncovered, at 350 degrees F for 45-50 minutes or until top is set and lightly browned. Let stand for 10 minutes before serving.

Flank Steak Roll-Up

Ingredients

1 (4 ounce) can mushroom stems and pieces, undrained
2 tablespoons butter or margarine, melted
1 (6 ounce) package seasoned stuffing mix
1 3/4 pounds beef flank steak
1 (.75 ounce) packet dry brown gravy mix
1/4 cup chopped green onion
1/4 cup dry red wine or beef broth

Directions

In bowl, toss the mushrooms, butter and dry stuffing mix. Spread over steak to within 1 in. of edges. Roll up jelly-roll style, starting with a long side; tie with kitchen string. Place in a slow cooker.

Prepare gravy mix according to package directions; add onions and wine or broth. Pour over meat. Cover and cook on low for 8-10 hours. Remove meat to a serving platter and keep warm. Strain cooking juices and thicken if desired. Remove string from roll-up; slice and serve with gravy.

Pesto Tofu Pasta

Ingredients

1 pound tri-colored spiral pasta
1/4 cup olive oil
2 cups milk
1 (1.2 ounce) package creamy pesto sauce mix
2 tablespoons olive oil
1 (16 ounce) package firm tofu, drained and cubed
salt and pepper to taste
1 pound fresh mushrooms, coarsely chopped
1 cup sliced black olives
1 tablespoon capers
1/4 cup grated Parmesan cheese
1 sprig fresh basil

Directions

Bring a large pot of lightly salted water to a boil. Stir in spiral pasta, and cook for 8 to 10 minutes or until al dente; drain.

In a medium bowl, blend 1/4 cup olive oil, milk, and pesto sauce mix.

Heat 2 tablespoons olive oil in a medium skillet over medium heat. Place tofu in the skillet, and season with salt and pepper. Cook and stir until evenly browned. Remove from heat, and drain on paper towels.

Place mushrooms into the skillet, and cook about 5 minutes. Stir in the olives, capers, and 2 tablespoons Parmesan cheese. Mix in the tofu and pesto sauce. Continue cooking about 5 minutes before serving over the rotini. Top with remaining Parmesan cheese and basil.

Italian Pasta Veggie Salad

Ingredients

10 ounces fusilli pasta
1 onion, chopped
1 green bell pepper, chopped
2 tomatoes, chopped
1 cup chopped mushrooms
3/4 cup fat free Italian-style dressing

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

In a large bowl, combine the pasta, onion, bell pepper, tomatoes and mushrooms. Pour enough dressing over to coat; toss and refrigerate until chilled.

Mushroom Omelet

Ingredients

1 tablespoon butter or margarine
4 medium fresh mushrooms,
sliced
1/8 teaspoon caraway seed
1/8 teaspoon lemon pepper
3 eggs
2 tablespoons milk
1/8 teaspoon salt
Dash pepper

Directions

In an 8-in. skillet, heat butter until it sizzles. Saute mushrooms, caraway seed and lemon pepper for 3-5 minutes. In a small bowl, beat eggs, milk salt and pepper. Pour over mushrooms. Cook over medium heat. As eggs set, lift edges, letting uncooked portion flow underneath. When eggs are set, fold omelet in half.

Lasagna Spinach Roll-Ups

Ingredients

1 (16 ounce) package lasagna noodles
2 tablespoons butter
2/3 cup chopped red bell pepper
2/3 cup chopped fresh mushrooms
1/2 cup chopped onion
2 cups small curd cottage cheese
2 (10 ounce) packages frozen chopped spinach
2 eggs, lightly beaten
6 tablespoons grated Parmesan cheese, divided
1 teaspoon black pepper

2 (15 ounce) cans tomato sauce
2 teaspoons dried marjoram
1 teaspoon white sugar
1/2 teaspoon garlic powder
2/3 cup shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of water to a boil. Add lasagna pasta and cook for 8 to 10 minutes or until al dente; drain and pat dry.

In a large skillet saute in butter the red bell pepper, mushrooms and onion until tender. In a bowl combine the sauteed vegetable mixture, cottage cheese, spinach, eggs, 4 tablespoons of the Parmesan cheese and pepper; mix well.

In a large skillet, heat tomato sauce, marjoram, sugar and garlic powder for 5 minutes.

Spread 1/3 cup filling on each noodle. Roll up and place in greased 9x13 baking dish. Pour tomato sauce mixture over lasagna rolls. Sprinkle with mozzarella cheese and remaining Parmesan cheese. Cover and bake in a preheated oven for 40 minutes.

Ham Steak Kabobs

Ingredients

1 Cook's® brand Bone-in Ham Steak, cut in 1-inch cubes
1 red pepper, cut into 1-inch chunks
1 green pepper, cut into 1-inch chunks
Cherry tomatoes
Mushroom caps
1 1/2 cups pineapple chunks, fresh or canned
1 medium onion, cut into 1/2-inch pieces
8 wooden (soaked in water) or metal skewers

Directions

Preheat grill. Skewer the ham, alternating with remaining ingredients. Heat on grill for approximately 3 to 4 minutes per side or until golden brown. Serve hot.

Primavera Noodles

Ingredients

12 ounces dry pasta
1 cup chopped broccoli
3 carrots, chopped
1/2 cup fresh sliced mushrooms
1/2 green bell pepper, chopped
3/4 cup ranch-style salad dressing
1/2 cup grated Parmesan cheese

Directions

Cook pasta according to package directions. During last 2 minutes of cooking, add broccoli and carrots to water. When pasta is al dente and broccoli and carrots are crisp-tender, drain water.

Mix in mushrooms, green pepper, salad dressing, and cheese. Season with salt and pepper to taste. Serve hot or cold.

Prego® Now and Later Baked Ziti

Ingredients

2 pounds ground beef
1 large onion, chopped
1 jar (4 pounds 3 ounces) Prego®
Fresh Mushroom Italian Sauce
1 (16 ounce) package tube-
shaped pasta (ziti), cooked and
drained
3 cups shredded mozzarella
cheese
1/2 cup grated Parmesan cheese

Directions

Cook the beef and onion in an 8-quart saucepot over medium high heat until the beef is well browned, stirring often. Pour off any fat.

Stir the sauce, ziti and 2 cups mozzarella cheese in the saucepot. Spoon the beef mixture into 2 (12 1/2 x 8 1/2 x 2-inch) disposable foil pans. Top with the remaining mozzarella and Parmesan cheeses.

Bake at 350 degrees F for 30 minutes or until the beef mixture is hot.

Dinah's Stuffed Mushrooms

Ingredients

20 fresh mushrooms, stems removed
2 (6.5 ounce) cans minced clams, drained
2 cloves garlic, peeled and minced
1/2 cup grated Parmesan cheese
1 small onion, finely chopped
3/4 cup dry bread crumbs
1/2 cup chopped green bell pepper
2 tablespoons dried parsley
2 tablespoons Italian-style seasoning
ground black pepper to taste
1 1/2 cups butter, melted
1/2 cup shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Arrange mushroom caps hollow side up in the baking dish.

In a medium bowl, mix together minced clams, garlic, Parmesan cheese, onion, bread crumbs, green bell pepper, parsley, Italian-style seasoning and black pepper. Slowly stir in approximately 1/2 the butter, enough to make the mixture slightly moist.

Generously fill the mushroom caps with the clam mixture. Sprinkle with mozzarella cheese. Drizzle with remaining butter.

Bake in the preheated oven 30 minutes, or until lightly browned.

Chicago-Style Pan Pizza

Ingredients

1 (1 pound) loaf frozen bread
dough, thawed
1 pound bulk Italian sausage
2 cups shredded mozzarella
cheese
8 ounces sliced fresh mushrooms
1 small onion, chopped
2 teaspoons olive oil
1 (28 ounce) can diced tomatoes,
drained
3/4 teaspoon dried oregano
1/2 teaspoon salt
1/4 teaspoon fennel seed
1/4 teaspoon garlic powder
1/2 cup freshly grated Parmesan
cheese

Directions

Preheat the oven to 350 degrees F (175 degrees C). Press the dough into the bottom and up the sides of a greased 9x13 inch baking dish.

Crumble the sausage into a large skillet over medium-high heat. Cook and stir until evenly browned. Remove the sausage with a slotted spoon, and sprinkle over the dough crust. Sprinkle mozzarella cheese evenly over the sausage.

Add mushrooms and onion to the skillet; cook and stir until the onion is tender. Stir in the tomatoes, oregano, salt, fennel seed and garlic powder. Spoon over the mozzarella cheese. Sprinkle Parmesan cheese over the top.

Bake for 25 to 35 minutes in the preheated oven, or until crust is golden brown.

Easy a la King

Ingredients

3 cups cooked, diced chicken meat
1 (12 fluid ounce) can evaporated milk
1 (10.75 ounce) can condensed cream of mushroom soup
2/3 cup water
1 (10 ounce) package frozen chopped spinach, thawed and drained
2 (4.5 ounce) cans mushrooms, drained
1 dash hot pepper sauce
salt and pepper to taste

Directions

In a medium saucepan over medium heat, combine the chicken, milk, soup, water, spinach or broccoli, mushrooms, hot pepper sauce and salt and pepper to taste. Cook, stirring, for about 10 to 15 minutes or until heated through. Serve over cooked egg noodles, if desired.

Popeye Special

Ingredients

1 pound ground beef
1/2 pound fresh mushrooms,
sliced
1/2 pound fresh spinach, torn
6 green onions, sliced
1/4 cup chopped celery
1/4 cup chopped sweet red
pepper
1 teaspoon garlic salt
1/2 teaspoon pepper
6 eggs, beaten

Directions

In a large skillet, brown beef and mushrooms; drain. Add spinach, onions, celery, red pepper, garlic salt and pepper. Cook and stir for 1 minute. Add eggs; cook and stir just until the eggs are set. Serve immediately.

Lime Spareribs

Ingredients

4 pounds pork spareribs
1 cup chopped onion
1 clove garlic, minced
1 cup fresh sliced mushrooms
1/4 cup olive oil
2 tablespoons red wine vinegar
2 tablespoons honey
1/4 cup fresh lime juice
1 tablespoon prepared mustard
2 teaspoons salt
ground black pepper to taste
1/4 cup soy sauce
2/3 cup water
1/3 cup chili sauce

Directions

Cut ribs into serving size pieces and place in a 9x13 inch baking dish. Preheat oven to 325 degrees F (165 degrees C).

In a medium saucepan saute onion, garlic and mushrooms in oil until tender. Add vinegar, honey, lime juice, mustard, salt, pepper, soy sauce, water and chili sauce and mix together well. Warm mixture throughout.

Pour this sauce over the ribs and bake in the preheated oven for 1 hour or until ribs are tender and internal temperature has reached 160 degrees F (70 degrees C). Baste often with sauce.

Grande Ravioli Salmone e Vedure

Ingredients

For the Ravioli:

- 1 tablespoon olive oil
- 2 cloves garlic, minced
- 1 green onion, chopped
- 1 eggplant, peeled and cubed
- sea salt and pepper to taste
- 1 1/4 cups sliced fresh mushrooms
- 1 cup fresh spinach
- 1 cup cooked salmon, flaked
- 3 tablespoons ricotta cheese
- 3 tablespoons cottage cheese
- 3 tablespoons grated Parmesan cheese
- 2 tablespoons finely chopped fresh parsley
- 1 1/2 teaspoons dried basil
- 1 pound fresh pasta sheets

For the Roasted Vegetables:

- 4 cups cauliflower florets
- 1 tablespoon olive oil
- 1/2 cup dry bread crumbs
- 2 cloves garlic, minced
- 1 tablespoon grated Parmesan cheese
- sea salt and pepper to taste
- olive oil cooking spray
- 8 ounces cherry tomatoes, halved
- 1 zucchini, grated

- 1 tablespoon butter
- 1 tablespoon finely chopped fresh parsley

Directions

Heat 1 tablespoon of olive oil in a skillet over medium-high heat. Add the minced garlic and the chopped green onion and cook for 2 minutes. Stir in the eggplant, salt, and pepper and cook until the eggplant begins to brown, about 7 minutes.

Mix in the mushrooms and cook until the mushrooms are soft and have given off all of their liquid. Reduce the heat to low and add the spinach. Cook until the spinach wilts, about 1 to 2 minutes. Remove the pan from the heat. Stir in the salmon, ricotta, cottage cheese, Parmesan cheese, chopped parsley, and the dried basil. Mix well and set aside.

On a lightly floured surface, roll out the pasta dough into a long thin rectangle; the dough should be about 1 millimeter thick. Slice the dough in half, width-wise, to make two rectangles. Spoon half the salmon mixture onto one side of each rectangle. Fold the other side of the rectangle over the filling and press to seal the dough around the filling. Trim the edges to make a nice shape and crimp edges to seal. Repeat with remaining raviolo. Refrigerate ravioli for 1 hour.

Coat the cauliflower with 1 tablespoon of olive oil. Mix together the minced garlic, Parmesan cheese, bread crumbs, and salt and pepper to taste. Pour the garlic-bread crumb mixture over the cauliflower and toss to combine.

Preheat an oven to 400 degrees F (200 degrees C).

Spray a baking sheet with olive oil cooking spray. Place the ravioli in the center of the tray. Surround the ravioli with the seasoned cauliflower. Arrange the cherry tomatoes over the cauliflower and top with grated zucchini and sprinkle with salt and pepper to taste.

Bake the ravioli and vegetables in the preheated oven until the cauliflower and zucchini begin to brown, about 20 minutes. Remove the baking sheet from the oven. Use a spatula to transfer each raviolo to the center of a dinner plate. Spoon cauliflower mixture around the ravioli. Spread 1/2 tablespoon butter on each raviolo, sprinkle with the remaining chopped parsley, and serve.

Spaghetti Pizza

Ingredients

6 cups cooked spaghetti
2 eggs, lightly beaten
1/3 cup milk
1 (28 ounce) jar spaghetti sauce
1 pound bulk Italian sausage,
cooked and drained
1 (6 ounce) jar sliced mushrooms,
drained
1 (2.25 ounce) can sliced ripe
olives, drained
2 1/2 cups shredded mozzarella
cheese

Directions

In a bowl, combine the spaghetti, eggs and milk. Spread into a greased 15-in. x 10-in. x 1-in. baking pan. Top with spaghetti sauce, sausage, mushrooms, olives and cheese. Bake at 350 degrees F for 30 minutes or until cheese is melted and pizza is heated through.

Flat Iron Steak with Mushrooms

Ingredients

3 tablespoons vegetable oil
salt and pepper to taste
3 (6 ounce) beef flat iron steaks
(shoulder top blade)
3 shallots, thinly sliced
6 cloves garlic, peeled
4 cups sliced white mushrooms
1/4 cup balsamic vinegar
3/4 cup full-bodied red wine

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Heat the oil in a large skillet over medium heat. Cut the flat iron steak into individual portions if needed. Season with salt and pepper on both sides. Fry the steaks until browned on each side, 2 to 3 minutes per side. Remove from the skillet and place in an oven proof dish. Set steaks in the oven to continue cooking.

Add shallots and whole cloves of garlic to the hot skillet. Cook and stir over medium heat until shallots are starting to brown. Add mushrooms to the pan; cook and stir until they shrink some, 5 to 10 minutes.

Pour the balsamic vinegar into the pan with the mushrooms and stir to remove any bits that are stuck to the bottom of the skillet. Pour in the red wine and simmer for a few minutes over medium heat.

Return the steaks to the skillet and cook until the internal temperature reaches 135 degrees to 140 degrees F (60 degrees C), about 5 minutes if at all. Remove the whole pan from the heat and let stand until steaks reach an internal temperature of 145 degrees F (63 degrees C), or your desired degree of doneness.

Hunter Style Chicken

Ingredients

4 tablespoons olive oil
1 (3 pound) whole chicken, cut into pieces
6 slices bacon, diced
2 onions, chopped
1 cup fresh sliced mushrooms
1 tablespoon chopped fresh parsley
1 tablespoon chopped fresh basil
1 teaspoon salt
freshly ground black pepper
1 cup white wine
1 pound tomatoes, diced

Directions

Heat oil in a large skillet; brown chicken; remove. Add bacon and saute over medium heat for about 2 minutes.

Add onions and mushrooms and continue to saute until onions are translucent. Return chicken to skillet; sprinkle with parsley, basil, salt and pepper. Add wine and tomatoes. Cover and let simmer for 25 to 30 minutes, turning chicken once during cooking. Remove chicken from skillet and pour sauce over chicken.

Elegant Pork Chops

Ingredients

2 (1-inch thick) pork loin chops
1 tablespoon vegetable oil
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
3/4 cup milk
3/4 cup uncooked instant rice
1/8 teaspoon onion powder
1/8 teaspoon garlic powder
Dash pepper

Directions

In a skillet, brown the pork chops on both sides in oil over medium heat; set aside. In an ungreased 8-in. square baking dish, combine the soup, milk, rice and seasonings; mix well. Top with pork chops.

Cover and bake at 350 degrees F for 45 minutes or until meat is tender. Uncover and bake 5 minutes longer. Let stand for 10 minutes before serving.

Egg Foo Young

Ingredients

3 teaspoons vegetable oil, divided
1 slice fresh ginger root, minced
6 green onions, chopped
1 stalk celery, sliced
2 cups bean sprouts
2 mushrooms, sliced
1 green bell pepper, chopped
1/4 cup chopped cooked ham
1 teaspoon salt
6 eggs, beaten

Directions

Heat 2 teaspoons oil in a large skillet over medium-high heat. Saute ginger, green onions, celery, bean sprouts, mushrooms, green pepper, ham and salt until vegetables are tender.

In a large bowl combine beaten eggs and vegetable mixture.

Heat 1 teaspoon oil in a medium skillet over medium heat. Pour in egg mixture to form a small omelet. Cook until golden brown on each side. Repeat with remaining egg mixture.

Hot Shredded Chicken Sandwiches

Ingredients

1 (3 pound) chicken - cooked,
deboned and shredded
2 (10.75 ounce) cans condensed
cream of mushroom soup
1/2 teaspoon poultry seasoning
1/4 (16 ounce) package buttery
round crackers, crushed
12 hamburger buns

Directions

In a large saucepan over medium heat, combine shredded chicken, condensed soup, poultry seasoning and crushed crackers. Cook, stirring frequently, until mixture is hot, 15 to 20 minutes. Serve on buns.

Ken's Spicy Curry Chicken

Ingredients

2 (14 ounce) cans coconut milk
2 tablespoons green curry paste
2/3 cup chicken broth
1 (8 ounce) can sliced water chestnuts, drained
1 (8 ounce) can sliced bamboo shoots, drained
1 green bell pepper, cut into 1 inch pieces
1 cup sliced fresh mushrooms
3 boneless skinless chicken breasts, cut into 1 inch pieces
3 tablespoons fish sauce
1/4 cup chopped fresh basil

Directions

Over medium heat, whisk coconut milk and curry paste together in a large saucepan. Simmer for 5 minutes.

Stir in chicken broth, water chestnuts, bamboo shoots, bell pepper, mushrooms, and chicken. Season with fish sauce and basil. Simmer for 10 more minutes, or until chicken is cooked, yet still tender.

Raspberry Mushroom Kabobs

Ingredients

1 pound button mushrooms
1 cup SMUCKER'S® Red Raspberry Preserves
1/2 cup red wine vinegar
1 teaspoon mustard
1 clove garlic, minced
1 tablespoon chopped parsley
Salt and pepper, to taste

Directions

Remove mushroom stems and reserve for another use. Blanch mushroom caps in boiling salted water for 5 minutes.

Dissolve preserves in red wine vinegar. Stir in mustard, garlic, parsley, salt and pepper. Drain cooked mushrooms and add to sauce to cool. (Recipe can be prepared to this point up to 3 days in advance.)

Thread 3 to 4 mushrooms on each of 12 skewers. Place skewers on preheated grill. Cook for 3 minutes on each side before serving.

Seafood Stuffed Mushrooms

Ingredients

2 pounds fresh mushrooms,
stems removed
2 (8 ounce) packages cream
cheese, softened
2 green onions, chopped
1/4 pound imitation crabmeat
1/4 pound small shrimp - peeled
and deveined
2 (1 ounce) packages green onion
dip mix
1 dash garlic powder
salt and pepper to taste

Directions

In a medium bowl combine the cream cheese, green onions, crab, shrimp, dip mix, garlic powder, salt and pepper. Mix all together and chill mixture for about 1 hour. Spoon mixture into clean mushroom caps to stuff and serve.

Spinach and Red Chard Quiche

Ingredients

1 (9 inch) unbaked 9 inch pie crust
1/2 pound spinach, rinsed and chopped
1/2 pound red Swiss chard, rinsed and chopped
1 tablespoon vegetable oil
1 onion, diced
3 cloves garlic, minced
1/4 teaspoon curry powder
1 teaspoon dried parsley
1/2 teaspoon salt
1/2 teaspoon ground black pepper
8 small oyster mushrooms, chopped
2 teaspoons capers
1 (12 ounce) package firm tofu, cubed
1/4 cup skim milk
1/4 teaspoon ground nutmeg
1 pinch ground cinnamon
1 pinch ground cardamom
1/2 cup grated Parmesan cheese
1/2 cup shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bake pie crust until lightly browned. Meanwhile, place spinach and Swiss chard in a steamer over 1 inch of boiling water, and cover. Lightly cook, about 5 minutes.

Heat oil in a large skillet over medium heat and saute onions and garlic. When onions become transparent add spinach and chard. Stir in curry powder, parsley, salt and pepper. Saute until spinach and chard reduce, then add mushrooms and capers. Stir and remove from heat.

In a blender or food processor, combine tofu, milk, nutmeg, cinnamon, cardamom and Parmesan cheese. Process until smooth and creamy. Pour over vegetables and mix well. Transfer mixture to the pie crust.

Bake in preheated oven for 20 minutes. Remove from oven and sprinkle top with Cheddar cheese. Bake for 10 more minutes, or until cheese is lightly browned.

Beef Pot Pie I

Ingredients

1 (17.5 ounce) package frozen puff pastry, thawed
4 tablespoons olive oil
1 cup chopped onion
1 teaspoon minced garlic
1 cup raw porcini mushrooms
1 cup chopped carrots
1/2 cup chopped celery
1 potato, diced
1 pound beef tenderloin, cubed
1 bay leaf
1 teaspoon dried oregano
1 cup dry Marsala wine
2 tablespoons chopped fresh parsley
1 egg white

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet, cook bay leaf, oregano, onions and mushrooms in olive oil until soft. Stir in garlic, carrots, celery, potatoes, and meat.

Cook and stir for 10 minutes, or until meat starts to brown. Pour in wine. Bring to a boil, and reduce heat to simmer. Simmer for 35 to 45 minutes.

Place in pie dish, sprinkle with parsley, and cover with pastry. Brush with egg whites.

Bake at 350 degrees F (175 degrees C) for 45 minutes to 1 hour.

Real Italian Calzones

Ingredients

1 (.25 ounce) package active dry yeast
1 cup warm water
1 tablespoon olive oil
1 teaspoon white sugar
1 teaspoon salt
2 1/2 cups all-purpose flour, divided
1 teaspoon olive oil
1/2 cup ricotta cheese
1 1/2 cups shredded Cheddar cheese
1/2 cup diced pepperoni
1/2 cup sliced fresh mushrooms
1 tablespoon dried basil leaves
1 egg, beaten

Directions

To Make Dough: In a small bowl, dissolve yeast in water. Add the oil, sugar and salt; mix in 1 cup of the flour until smooth. Gradually stir in the rest of the flour, until dough is smooth and workable. Knead dough on a lightly floured surface for about 5 minutes, or until it is elastic. Lay dough in a bowl containing 1 teaspoon olive oil, then flip the dough, cover and let rise for 40 minutes, or until almost doubled.

To Make Filling: While dough is rising, combine the ricotta cheese, Cheddar cheese, pepperoni, mushrooms and basil leaves in a large bowl. Mix well, cover bowl and refrigerate to chill.

Preheat oven to 375 degrees F (190 degrees C).

When dough is ready, punch it down and separate it into 2 equal parts. Roll parts out into thin circles on a lightly floured surface. Fill each circle with 1/2 of the cheese/meat filling and fold over, securing edges by folding in and pressing with a fork. Brush the top of each calzone with egg and place on a lightly greased cookie sheet.

Bake at 375 degrees F (190 degrees C) for 30 minutes. Serve hot.

Contadina Chicken with Mushrooms

Ingredients

6 ounces CONTADINA® Tomato Paste
1 (14.5 ounce) can CONTADINA® Stewed Tomatoes with Onions, Celery & Green Peppers
4 boneless, skinless chicken breasts
1/3 cup flour
3 tablespoons olive oil, divided
2 cups mushrooms, quartered
1/2 cup chopped onion
3 garlic cloves, minced
1 cup chicken broth
1 teaspoon Italian seasoning
1/2 teaspoon salt
1/4 teaspoon pepper

Directions

Toss chicken with flour in plastic bag or bowl. Heat 2 tablespoons oil in large skillet over medium-high heat; cook chicken 2 minutes on each side or until golden. Remove from skillet.

Add remaining oil to skillet; saute mushrooms, onion and garlic 3 to 4 minutes.

Stir in broth, tomato paste, undrained stewed tomatoes, Italian herb seasoning, salt and pepper. Bring to boil; reduce heat. Add chicken; simmer 4 to 5 minutes.

Pronto Pita Pizzas

Ingredients

1 pound ground turkey breast
1 cup sliced fresh mushrooms
1/2 cup chopped onion
2 garlic cloves, minced
1 (8 ounce) can no-salt-added tomato sauce
1/2 teaspoon fennel seed
1/4 teaspoon dried oregano
4 pita breads, warmed
1/2 cup shredded reduced-fat mozzarella cheese

Directions

In a skillet, brown the turkey; drain. Add mushrooms, onion and garlic; cook until tender. stir in tomato sauce, fennel seed and oregano. cover and simmer for 10-15 minutes or until heated through. Spread 1 cup of meat mixture on each pita; sprinkle with cheese. Serve immediately.

Dinner in a Pumpkin II

Ingredients

1 small sugar pumpkin

2 onions, chopped
2 cups diced celery
1/4 cup shortening
5 pounds lean ground beef
1/2 teaspoon ground black pepper
1 (20 ounce) bottle ketchup
3 cloves crushed garlic
5 teaspoons salt
3 tablespoons Worcestershire sauce
2 (15 ounce) cans tomato sauce

1/4 cup soy sauce
1 (4.5 ounce) can mushrooms, drained
2 tablespoons brown sugar
1 (10.75 ounce) can condensed cream of celery soup
2 cups cooked white rice

Directions

Preheat oven to 375 degrees F (190 Degrees C). Cut off top of pumpkin, scrape out seeds and pith.

In a large deep skillet, saute vegetables in 1/4 cup shortening until soft. Add beef; cook and crumble until evenly brown. Add the pepper, ketchup, garlic, salt, Worcestershire sauce and tomato sauce. Simmer 15-20 minutes.

In a large mixing bowl, combine 2 cups of the beef mixture, soy sauce, mushrooms, brown sugar, soup and rice. Mix well, pour into pumpkin and replace lid. Cover and freeze remaining beef mixture.

Place filled pumpkin on a baking sheet and bake for one hour or until pumpkin is tender. As you serve dinner, be sure to scoop out a little of the cooked pumpkin too.

Shrimp Kabobs

Ingredients

1 cup Italian salad dressing,
divided
2 pounds jumbo shrimp, peeled
and deveined
2 large onions
16 large fresh mushrooms
2 large green peppers, cut into 1
1/2 inch pieces
16 cherry tomatoes

Directions

In a large resealable plastic bag, combine 1/2 cup salad dressing and shrimp. Cut each onion into eight wedges. In another large resealable plastic bag, combine the vegetables and remaining dressing. Seal bags and turn to coat. Refrigerate for 2 hours, turning occasionally.

Drain and discard marinade. On eight metal or soaked wooden skewers, alternately thread the shrimp and vegetables. Grill kabobs, covered, over medium heat for 3 minutes on each side or until shrimp turn pink.

Caper Chicken Cacciatore

Ingredients

1 (4 pound) chicken, cut into pieces
salt and pepper to taste
1/4 cup olive oil
2 onions, thinly sliced
1/2 cup fresh sliced mushrooms
1 (14.5 ounce) can stewed tomatoes
1 (10.75 ounce) can condensed cream of mushroom soup
1 cup white wine
1/4 cup pitted green olives
1/4 cup black olives
2 tablespoons capers
8 ounces pepperoni sausage, sliced

Directions

In a large skillet heat oil over medium heat. Season chicken pieces with salt and pepper to taste and brown chicken in hot oil. Remove chicken from skillet. Set aside.

In same skillet saute onions and mushrooms until translucent. Return chicken to skillet and add the tomatoes, soup and wine. When liquids start to simmer add the green olives, black olives, capers and pepperoni. Cover skillet and let simmer for 30 minutes.

Preheat oven to 350 degrees F (175 degrees C). Remove skillet cover, pour skillet mixture into a 9x13 inch baking dish and bake in preheated oven for about 15 minutes, until chicken is tender and juices run clear.

Teriyaki Kabobs

Ingredients

1/3 cup soy sauce
2 tablespoons vegetable oil
1 tablespoon brown sugar
1 garlic clove, minced
1 teaspoon ground ginger
1 teaspoon seasoned salt
1 1/2 pounds boneless beef sirloin steak, cut 1 1/4 inch cubes
12 whole fresh mushrooms
1 large green bell pepper, cut into 1 1/2-inch pieces
1 large onion, cut into wedges
12 cherry tomatoes
Hot cooked rice

Directions

In a bowl, combine soy sauce, oil, brown sugar, garlic, ginger and salt; mix well. Pour half of the marinade into a large resealable plastic bag or shallow glass container; add beef and turn to coat. Seal or cover; refrigerate for 4-8 hours, turning occasionally. Cover and refrigerate remaining marinade.

Drain the meat, discarding the marinade. On metal or soaked bamboo skewers, alternate meat, mushrooms, green pepper, onion and tomatoes. Grill, uncovered, over medium heat for 3 minutes on each side.

Baste with reserved marinade. Continue turning and basting for 8 -10 minutes or until meat reaches desired doneness (for rare, a meat thermometer should read 140 degrees F; medium, 160 degrees F; well done, 170 degrees F). Serve meat and vegetables over rice if desired.

Elegant Mushroom Soup

Ingredients

1 large onion, chopped
1/2 pound fresh mushrooms,
sliced
2 tablespoons butter or margarine
2 tablespoons all-purpose flour
1/4 teaspoon pepper
1/8 teaspoon salt
1 cup milk
1 cup chicken broth
1 tablespoon minced fresh parsley
ground nutmeg
Sour cream

Directions

In a large saucepan, saute onion and mushrooms in butter for 3 minutes or until onion is tender. Stir in flour, pepper and salt; gradually add milk and broth. Bring to a boil; cook and stir for 2 minutes or until thickened. Add parsley and nutmeg if desired. Top individual servings with a dollop of sour cream.

Sausage Egg Casserole

Ingredients

3/4 pound ground pork sausage
1 tablespoon butter
4 green onions, chopped
1/2 pound fresh mushrooms, sliced
10 eggs, beaten
1 (16 ounce) container low-fat cottage cheese
1 pound Monterey Jack cheese, shredded
2 (4 ounce) cans diced green chile peppers, drained

1 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/3 cup butter, melted

Directions

Place sausage in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, and set aside. Melt butter in skillet, and cook and stir the green onions and mushrooms until tender.

In a large bowl, mix the eggs, cottage cheese, Monterey Jack cheese, and chiles. Stir in the sausage, green onions, and mushrooms. Cover, and refrigerate overnight.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

In a bowl, sift together the flour, baking powder, and salt. Blend in the melted butter. Stir the flour mixture into the egg mixture. Pour into the prepared baking dish.

Bake 40 to 50 minutes in the preheated oven, or until lightly brown. Let stand 10 minutes before serving.

Hot and Sour Cabbage Soup

Ingredients

4 (15 ounce) cans chicken broth
1 pound crumbled ground pork
1 small head green cabbage,
cored and shredded
1 1/2 cups fresh bean sprouts
1 bunch green onions, chopped
1 (15.25 ounce) can whole kernel
corn
10 fresh mushrooms, sliced
1 teaspoon minced fresh ginger
root
1/2 teaspoon minced garlic
1/3 cup distilled white vinegar
1 1/2 teaspoons sesame oil
1/4 cup Szechwan sauce
1/4 cup soy sauce
1/3 teaspoon cayenne pepper

Directions

Pour chicken stock into a large pot. Stir the crumbled ground pork into the stock, and simmer over medium heat until the pork is cooked through and no longer pink, about 15 minutes. Stir in the cabbage, bean sprouts, green onions, corn, mushrooms, ginger, garlic, vinegar, sesame oil, Szechwan sauce, soy sauce, and cayenne pepper, and cook 5 minutes more. Adjust seasonings to taste.

Mama Moe's Scalloped Potatoes

Ingredients

10 Yukon Gold potatoes, thinly sliced
1/4 cup chopped white onion
1 (10.75 ounce) can condensed cream of potato soup
1 (10.75 ounce) can condensed cream of mushroom soup
3 cups shredded Cheddar cheese

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Stir together the cream of potato soup, cream of mushroom soup and onion in a bowl. Heat in the microwave until hot, about 3 minutes. Make a layer of potato slices in the bottom of a 9x13 inch baking dish. Cover with a layer of the soup mixture and then sprinkle with some of the cheese. Repeat layers until ingredients are used up.

Bake for 1 hour in the preheated oven, or until potatoes are fork tender and cheese is browned on top.

Fabulous Fajitas

Ingredients

2 green bell peppers, sliced
1 red bell pepper, sliced
1 onion, thinly sliced
1 cup fresh sliced mushrooms
2 cups diced, cooked chicken meat
1 (.7 ounce) package dry Italian-style salad dressing mix
10 (12 inch) flour tortillas

Directions

Cut peppers and onion into thin slices. Do not dice, leave slices long and thin.

Saute peppers and onion in a small amount of oil until tender. Add mushrooms and chicken. Continue to cook on low heat until heated through. Stir in dry salad dressing mix and blend thoroughly.

Warm tortillas and roll mixture inside. If desired top with shredded cheddar cheese, diced tomato and shredded lettuce.

Beef, Asparagus and Portobello Stir-Fry

Ingredients

1 pound boneless beef sirloin steak, 3/4 inch thick
2 tablespoons cornstarch
1 3/4 cups Swanson® Beef Broth (regular, Lower Sodium or Certified Organic)
2 tablespoons low-sodium soy sauce
1 tablespoon packed brown sugar
1/4 teaspoon garlic powder
1 pound asparagus, cut into 2-inch diagonal pieces
2 large portobello mushrooms, sliced
1/2 cup roasted red pepper strips
4 cups hot cooked regular long-grain white rice, cooked without salt

Directions

Slice beef into very thin strips. Mix cornstarch, broth, soy, sugar and garlic powder until smooth. Set aside.

Cook beef in nonstick skillet over medium-high heat until browned.

Add asparagus, mushrooms and roasted pepper. Stir broth mixture and add. Cook until mixture boils and thickens, stirring constantly. Serve over rice.

Marinated Chicken Kabobs

Ingredients

1 cup vegetable oil
1/2 cup soy sauce
1/2 cup light corn syrup
1/4 cup lemon juice
2 tablespoons sesame seeds
1/2 teaspoon garlic powder
garlic salt to taste
4 skinless, boneless chicken breast halves - cut into 1 1/2 inch pieces
1 (8 ounce) package fresh chopped mushrooms
2 onions, quartered
1 green bell pepper, cut into large chunks

Directions

In a medium bowl, blend vegetable oil, soy sauce, light corn syrup, lemon juice, sesame seeds, garlic powder, and garlic salt. Place chicken in the mixture. Cover, and marinate in the refrigerator at least 2 hours.

Preheat an outdoor grill for medium heat, and lightly oil grate. Thread chicken onto skewers alternately with mushrooms, onions, and green bell pepper. Pour marinade into a saucepan, and bring to a boil. Cook for 5 to 10 minutes.

Place skewers on the prepared grill. Cook 15 to 20 minutes, turning frequently, until chicken is no longer pink and juices run clear. Baste with the boiled marinade frequently during the last 10 minutes.

SwansonB® Braised Beef with Shallots and

Ingredients

1 1/2 pounds beef chuck pot roast, cut into serving-sized pieces
1/4 cup all-purpose flour
3 tablespoons butter
1/2 pound small shallots, peeled
1 cup SwansonB® Beef Stock
2 medium tomatoes, chopped
3 tablespoons balsamic vinegar
1 tablespoon packed brown sugar
2 large carrots, cut into 2-inch pieces
2 cups mushrooms, cut into quarters
1/4 cup chopped fresh parsley
2 tablespoons grated lemon peel

Directions

Coat the beef with flour.

Heat the butter in a 12-inch skillet over medium-high heat. Add the beef and cook until it's well browned on all sides. Remove the beef from the skillet.

Add the shallots to the skillet. Cook for 10 minutes or until they're tender. Stir in the stock, tomatoes, vinegar and sugar and heat to a boil. Return the beef to the skillet. Reduce the heat to low. Cover and cook for 1 1/2 hours.

Add the carrots and mushrooms to the skillet. Cook for 30 minutes or until the carrots are tender. Remove the beef and vegetables from the skillet.

Increase the heat to high. Cook for 10 minutes or until the stock mixture thickens. Return the beef and vegetables to the skillet. Season as desired. Sprinkle with the parsley and lemon peel.

Balsamic Chicken Salad

Ingredients

1 (16 ounce) bottle light balsamic vinaigrette salad dressing (such as Newman's Own® Lighten Up® Balsamic Vinaigrette Dressing), divided
8 chicken tenders
1 (6 ounce) package sliced portobello mushroom caps
2 hearts of romaine lettuce, chopped
2 green onions, sliced diagonally
1 pint cherry tomatoes, cut into quarters
1 cup shredded mozzarella cheese
1/4 cup sliced fresh basil leaves

Directions

Combine 1/3 bottle of balsamic vinaigrette dressing with the chicken tenders in a bowl. Toss together sliced mushrooms with 1/3 bottle of dressing in a separate bowl. Reserve the remaining 1/3 bottle. Allow the chicken tenders and mushrooms to marinate for at least 30 minutes.

Preheat the oven's broiler, and set the oven rack about 6 inches from the heat source.

Remove the chicken tenders and mushrooms from the marinade, and drain off the excess. Broil the chicken and mushrooms until the chicken is browned and cooked through, 5 to 8 minutes. Remove the chicken and mushrooms from the heat, and slice the chicken tenders into bite-sized pieces.

To serve, divide the chopped romaine lettuce between four plates, and top each with broiled chicken and mushrooms. Sprinkle each plate with cherry tomatoes, mozzarella cheese, and sliced basil leaves; serve with the remaining vinaigrette dressing.

Garlic Pork Chops with Black Mushrooms

Ingredients

1 cup chicken broth
1 ounce dried black chanterelle mushrooms
1/4 cup rice wine vinegar
2 tablespoons soy sauce
2 tablespoons honey
1/4 teaspoon hot-pepper flakes
2 teaspoons sesame oil
4 cloves garlic, minced
1 tablespoon minced fresh ginger
4 boneless pork chops, 1/2-inch thick

Directions

Bring the chicken broth to a boil in a small saucepan. Add the dried mushrooms, and simmer over low heat for about 10 minutes. In a small bowl, stir together the vinegar, soy sauce, honey, and red pepper flakes. Set aside.

Heat the sesame oil in a large nonstick skillet over medium heat. Add the pork chops, and brown for about 2 minutes on each side. Add the garlic and ginger; cook and stir until fragrant. Stir in the soy sauce mixture, and bring to a boil. Reduce the heat to low, and simmer for 5 minutes, uncovered.

Remove the mushrooms from the pan using a slotted spoon, and slice into thin strips. Stir the mushrooms and chicken broth into the pan with the pork chops, and simmer uncovered over low heat until the sauce has reduced by about 1/3, and the pork chops are cooked through.

To serve, place pork chops onto serving plates, and spoon equal amounts of the mushroom sauce over them.

Vegetable Lasagna

Ingredients

4 lasagna noodles, cooked and drained
2 medium carrots, grated
1 small zucchini, grated
1 small sweet red pepper, diced
1/2 cup chopped fresh mushrooms
1 garlic clove, minced
2 tablespoons olive or vegetable oil
1/4 cup butter or margarine
1/4 cup all-purpose flour
2 cups milk
1/4 cup grated Parmesan cheese
2 tablespoons minced fresh basil
1/4 teaspoon onion salt
1/4 teaspoon garlic powder
3/4 cup ricotta cheese
1 egg, lightly beaten
1 teaspoon Italian seasoning
2/3 cup shredded mozzarella cheese

Directions

Cut 3 noodles widthwise in half. Cut remaining noodle widthwise into thirds. In a skillet, saute the carrots, zucchini, red pepper, mushrooms and garlic in oil until tender; set aside. In a saucepan, melt butter. Stir in flour until smooth; gradually add the milk. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Add the Parmesan cheese, basil, onion salt and garlic powder. In a bowl, combine the ricotta, egg, cheese and seasoning.

Spread 1/4 cup white sauce in an ungreased 7-in. x 5-in. x 1-1/2-in. (3 cup) baking dish. Cover bottom of dish with 2 large noodle pieces and one small piece. Layer with 1/3 cup mozzarella cheese, 1/2 cup white sauce, half of the vegetables and half of the ricotta cheese mixture. Repeat layers once, starting with the noodles. Top with remaining noodles and sauce.

Cover and bake at 350 degrees F for 30 minutes. Uncover; bake 10 minutes longer or until heated through. Let stand for 5 minutes before cutting.

Stuffed Meat Loaf

Ingredients

2 eggs
2 tablespoons milk
1/4 cup ketchup
1 1/2 teaspoons salt
1/8 teaspoon pepper
1 1/2 pounds lean ground beef
STUFFING:
1/2 pound fresh mushrooms,
sliced
1 medium onion, chopped
2 tablespoons butter or margarine
2 cups soft bread crumbs
2 tablespoons chopped fresh
parsley
1/2 teaspoon dried thyme
1/2 teaspoon salt
1/8 teaspoon pepper

Directions

In a large bowl, beat eggs, milk, ketchup, salt and pepper. Add beef and mix well. Pat half of the meat mixture into a greased 9-in. x 5-in. x 3-in. loaf pan; set aside.

For stuffing, saute the mushrooms and onion in butter until tender, about 3 minutes. Add bread crumbs, parsley, thyme, salt and pepper; saute until crumbs are lightly browned. Spoon over meat layer; cover with remaining meat mixture and press down gently. Bake at 350 degrees F for 1 hour or until no pink remains, draining fat when necessary.

A Nice Slow-Cooked Pork

Ingredients

1 (3 pound) pork shoulder roast
1 quart vegetable broth
1 cup sherry
3 cups peeled, chopped potatoes
2 cups pearl onions
2 cups sliced fresh mushrooms
1 tablespoon dried rosemary
1 teaspoon ground black pepper
salt to taste

Directions

Place the pork roast in a slow cooker. Pour in the vegetable broth and sherry. Mix in the potatoes, onions, mushrooms, rosemary, and pepper.

Cover, and cook on Low at least 8 hours, to an internal temperature of 160 degrees F (70 degrees C). Season with salt to taste.

Hot or Cold Vegetable Frittata

Ingredients

3 tablespoons vegetable oil
1 1/2 cups chopped zucchini
1 1/2 cups chopped fresh mushrooms
3/4 cup chopped onion
3/4 cup chopped green bell pepper
1 clove garlic, minced
6 eggs, beaten
1/4 cup half-and-half cream
2 (8 ounce) packages cream cheese, diced
2 cups shredded Cheddar cheese
4 slices whole wheat bread, cubed
1 teaspoon salt
1/4 teaspoon ground black pepper

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

In a large skillet or frying pan, heat oil over medium high heat. Add zucchini, mushrooms, onion, green pepper and garlic; saute until tender. Remove from heat and let cool slightly.

In a large bowl, beat together the eggs and cream. Stir in cream cheese, cheddar cheese, bread cubes and sauteed vegetables. Season with salt and pepper. Mix well and pour into prepared baking dish.

Bake in preheated oven for one hour, or until center is set. Serve hot or cold.

Chicken Sopa

Ingredients

1 (3 pound) chicken - cooked,
deboned and cut into bite size
pieces
1 (10.75 ounce) can condensed
cream of chicken soup
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (4 ounce) can diced green chiles
1 cup chicken broth
1 cup shredded Cheddar cheese
12 (6 inch) corn tortillas

Directions

Preheat oven to 350 degrees F (175 degrees C).

Put the chicken into a mixing bowl. Add the chicken soup, mushroom soup, green chiles and broth. Mix well.

In a 9x13 inch baking dish place a layer of corn tortillas to cover the bottom, then a layer of the chicken mixture, then a layer of cheese. Continue to layer, like you would lasagna, until all of the chicken mixture is gone. Bake in the preheated oven for 20 minutes or until the cheese is bubbly and brown. Let cool and serve.

Beefburger Parcels

Ingredients

1 pound ground beef
1 onion, finely chopped
1 clove garlic
1 tablespoon olive oil
1 tablespoon Worcestershire sauce
1 teaspoon Italian seasoning
salt and pepper to taste
1 egg
1 tablespoon olive oil
1 onion, chopped
1/2 pound fresh mushrooms, finely chopped
1 (17.25 ounce) package frozen puff pastry
1 egg, beaten
B
1 cup red grape juice
1 cube beef bouillon
1 tablespoon Worcestershire sauce
1 tablespoon cornstarch, mixed with equal parts water

Directions

Preheat an outdoor grill for high heat, and lightly oil grate. Preheat oven to 400 degrees F (200 degrees C).

In a large bowl, combine ground beef, 1 chopped onion, garlic, and 1 tablespoon olive oil. Season with Worcestershire sauce, Italian seasoning, salt, and pepper. Add egg, and mix well. Shape into 4 thick patties, not too large in diameter. Cook burgers on grill until brown.

Heat 1 tablespoon olive oil in a skillet over medium heat. Saute 1 chopped onion, and chopped mushrooms until brown and caramelized.

Cut puff pastry into 4 squares, and roll pieces large enough to wrap burgers. Divide mushroom mixture into the center of each pastry, then top with burgers. Wrap pastry around burgers, and seal edges. Place parcels seam side down on a baking sheet. Brush with beaten egg.

Bake in preheated oven for 25 to 30 minutes, or until pastry is puffed and golden brown. Serve with Red Grape Sauce.

Meanwhile, make Red Grape Sauce: In a saucepan over medium heat, combine grape juice, Worcestershire sauce, and bouillon. Mix the cornstarch with water, and stir into sauce. Bring slowly to a boil, stirring constantly, until thickened.

Chicken With Mushrooms

Ingredients

3 cups sliced mushrooms
4 skinless, boneless chicken breast halves
2 eggs, beaten
1 cup seasoned bread crumbs
2 tablespoons butter
6 ounces mozzarella cheese, sliced
3/4 cup chicken broth

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place half of the mushrooms in a 9x13 inch pan. Dip chicken into beaten eggs, then roll in bread crumbs.

In skillet, melt butter over medium heat. Brown both sides of chicken in skillet. Place chicken on top of mushrooms, arrange remaining mushrooms on chicken, and top with mozzarella cheese. Add chicken broth to pan.

Bake in preheated oven for 30 to 35 minutes, or until chicken is no longer pink and juices run clear.

Skillet Chicken Cacciatore

Ingredients

1 tablespoon olive oil
2 pounds boneless, skinless
chicken thighs or breasts
1 medium onion, sliced
1 (4.5 ounce) jar sliced
mushrooms, drained
1 (26 ounce) jar Ragu® Chunky
Pasta Sauce

Directions

Heat olive oil in 12-inch skillet over medium-high heat and cook chicken, onion and mushrooms 10 minutes or until onion is tender and chicken is lightly browned.

Stir in Pasta Sauce. Bring to a boil over high heat. Reduce heat to low and simmer covered 15 minutes or until chicken is thoroughly cooked. Serve, if desired, with hot cooked pasta.

Dressing Patties

Ingredients

1 (9 x 13 inch) pan cornbread
1 (12 ounce) can refrigerated
biscuit dough, baked
3/4 cup chopped onion
1 cup chopped celery
1 cup chopped mushrooms
1 teaspoon celery salt
1 teaspoon poultry seasoning
ground black pepper to taste
2 cups turkey broth

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one baking sheet.

Saute vegetables in butter until soft.

Break up cornbread and the biscuits into a very large mixing bowl. Mix in the sauteed vegetables and seasonings to taste. Add lots of turkey broth until very moist and will hold it's shape when formed. Shape into patties and place on the prepared baking sheet. Bake at 350 degrees F (175 degrees C) until lightly browned.

Hearty Ham Pie

Ingredients

1/2 cup chopped fresh broccoli
1/4 cup chopped green pepper
1/4 cup chopped fresh mushrooms
3 tablespoons chopped onion
1 garlic clove, minced
2 teaspoons vegetable oil
2 cups chopped fully cooked ham, divided
1 1/2 cups shredded Swiss cheese, divided
1 (9 inch) unbaked pastry shell
4 eggs, beaten
1 cup light cream

Directions

In a saucepan, saute the broccoli, green pepper, mushrooms, onion and garlic in oil until tender. Sprinkle half of the ham and cheese into pie crust. Cover with the vegetables and the remaining ham and cheese. Combine eggs and cream; pour over ham and cheese. Bake at 350 degrees F for 45-50 minutes or until knife inserted near the center comes out clean. If needed, cover edge of crust with foil to prevent excess browning.

Garden Harvest Lasagna

Ingredients

2 tablespoons olive oil
2 medium zucchini, sliced
1 (10 ounce) package mushrooms, sliced
1 (15 ounce) container ricotta cheese
2 cups shredded mozzarella cheese
1/4 cup grated Parmesan cheese
1 egg, slightly beaten
1 teaspoon dried basil leaves, crushed
1 (26 ounce) jar Ragu® Old World Style® Pasta Sauce
1 (16 ounce) package lasagna noodles, cooked and drained

Directions

Preheat oven to 375 degrees F. Heat olive oil in 12-inch skillet over medium heat and cook zucchini and mushrooms 3 minutes or until vegetables are tender; set aside.

Combine ricotta cheese, 1 cup mozzarella cheese, Parmesan cheese, egg and basil in medium bowl; set aside.

Evenly spread 1/2 cup Pasta Sauce in 13 x 9-inch baking dish. Arrange 4 lasagna noodles, lengthwise over sauce, overlapping edges slightly. Spread 1/3 of the cheese mixture over noodles, then 3/4 cup sauce and 1/3 of the vegetable mixture; repeat layers, ending with noodles. Top with remaining Sauce and sprinkle with remaining 1 cup mozzarella cheese. Loosely cover with aluminum foil and bake 45 minutes or until bubbling. Let stand 10 minutes before serving.

Thyme-Rubbed Steaks with Sauteed Mushrooms

Ingredients

2 teaspoons paprika
1 teaspoon salt
1 teaspoon ground black pepper
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
1/2 teaspoon dried thyme

1 pound New York strip steaks,
cut 3/4 inch thick
1 (8 ounce) package sliced fresh
mushrooms
1/4 cup minced shallot
2 tablespoons butter
2 tablespoons red wine
1 tablespoon vegetable oil
salt and pepper to taste

Directions

In a small bowl, mix together the paprika, salt, pepper, garlic powder, onion powder and thyme. Sprinkle onto each side of the steaks, pressing in so it adheres. Set aside.

Melt the butter in a skillet over medium-high heat. Add the shallots; cook and stir for about 1 minute. Add the mushrooms, and cook for a few more minutes, until tender. Stir in the red wine, and cook until most of the liquid has evaporated. Remove from the heat and keep warm.

Heat the oil in a separate skillet over medium-high heat. Fry steaks for 5 to 7 minutes per side, or to your desired degree of doneness. Remove to a plate and let rest for a few minutes. Top with mushrooms and serve.

Heather's Famous Barbeque Bunyan Burger

Ingredients

2 pounds ground beef
2 tablespoons barbeque seasoning
1 tablespoon pureed chipotle peppers in adobo sauce
1 (8 ounce) package cream cheese, softened
1 teaspoon barbeque seasoning
1 tablespoon butter
1 small onion, chopped
1/2 bell pepper (any color), chopped
1 (4 ounce) package sliced fresh mushrooms
1 tablespoon minced garlic
1 cup shredded Cheddar cheese
1/2 cup barbeque sauce

Directions

Preheat an outdoor grill for high heat. When hot, lightly oil grate.

Mix together the ground beef, 2 tablespoons barbeque seasoning, and chipotle peppers in adobo sauce in a bowl; divide mixture into two halves; form each half into large rectangles, making one larger and thinner than the other; lay the rectangles on large sheets of aluminum foil.

Mix together the cream cheese and 1 teaspoon barbeque seasoning; spread on top of the smaller, thicker rectangle of meat.

Melt the butter in a skillet over medium-high heat. Cook the onion, bell pepper, mushrooms, and garlic in the hot butter until the onion has softened; spread atop the cream cheese mixture; top with the Cheddar cheese.

Place the thinner rectangle of meat atop the smaller piece by lifting the aluminum foil beneath it and flipping it onto the cream cheese and vegetable layer. Use your hands to form a seal around the edges of the loaf, making sure the cheese and vegetable mixture will not leak out during cooking. Fold the edges of the aluminum foil beneath the loaf upwards, so as to form a bowl, to keep the grease from leaking onto the grill while cooking. Brush the top of the loaf with barbeque sauce.

Cook on the preheated grill until the top of the loaf is cooked completely through, about 30 minutes. Slice into six even pieces to serve.

Chicken, Cheese, and Biscuits

Ingredients

1 tablespoon margarine
3 tablespoons all-purpose flour, divided
1/2 teaspoon ground mustard
1/4 teaspoon rubbed sage
1 1/2 cups milk
2 cubes chicken bouillon
1 pinch ground white pepper
2 ounces shredded Cheddar cheese
1 cup cooked, diced chicken breast
1 cup fresh mushrooms, sliced
1 cup chopped fresh green beans
1 (10 ounce) can refrigerated biscuit dough

Directions

In a saucepan, heat margarine until hot and bubbly. Add flour, mustard, and sage; stir quickly to combine. Stirring constantly, add milk. Cook and stir until smooth.

Add bouillon and pepper, and mix well. Reduce heat to low. Cook, stirring occasionally, until mixture is thick, 5 to 10 minutes.

Stir in the cheese, and cook until melted. Add the chicken, mushrooms, and green beans. Cook until heated through, 3 to 5 minutes.

Pour chicken mixture into a lightly greased 9x13 inch baking dish. Separate biscuits into 2 layers, making 10 circles. Arrange biscuits over chicken mixture.

Bake, uncovered, at 400 degrees F (205 degrees C) until biscuits are golden, about 10 to 12 minutes.

Chicken Mexicala

Ingredients

4 skinless, boneless chicken breast halves - cooked and chopped
1 cup chopped onion
1 (4 ounce) can chopped green chile peppers
1 (5 ounce) can evaporated milk
1 (10.75 ounce) can condensed cream of mushroom soup
12 (6 inch) corn tortillas
1 cup shredded Cheddar cheese

Directions

In a medium saucepan, saute onion and green chile peppers until tender. Stir in chicken, then milk and soup. Heat through, mix well and set aside.

Preheat oven to 350 degrees F (175 degrees C).

In a small skillet, saute tortillas a few at a time until soft. Cut tortillas into quarters, then line a 9x13 inch baking dish with 1/2 of the tortillas. Spread 1/2 of the chicken mixture over the tortillas, then layer with remaining tortillas and remaining chicken mixture. Finally, sprinkle with cheese.

Bake at 350 degrees F (175 degrees C) for 30 minutes, or until cheese is melted and bubbly.

Prego® Easy Party Lasagna

Ingredients

1 (4 pounds 3 ounces) jar Prego® Traditional Italian Sauce or Prego® Fresh Mushroom Italian Sauce
12 uncooked lasagna noodles
1 (32 ounce) container ricotta cheese
4 cups shredded mozzarella cheese
1/2 cup grated Parmesan cheese

Directions

Spread about 2 cups sauce in a 13 1/2 x 9 1/2 x 3-inch disposable foil pan. Top with 6 lasagna noodles, the ricotta cheese, 2 cups mozzarella cheese, the Parmesan cheese and about 2 cups sauce. Top with the remaining lasagna noodles and sauce. Cover the pan.

Bake at 375 degrees F for 1 hour 30 minutes or until the noodles are tender. Uncover and top with the remaining mozzarella cheese. Let stand for 10 minutes.

Linebacker Lasagna

Ingredients

1 pound ground beef
1 pound ground pork (for a healthier lasagna, substitute beef for pork or turkey)
1 small onion, chopped
1 cup chopped carrots
1 cup chopped celery
1 tablespoon minced garlic, or to taste
1 (24 ounce) jar Newman's Own Marinara with Mushrooms Sauce
1 (16 ounce) package lasagna noodles
1 (16 ounce) container ricotta cheese
1/4 cup grated Parmesan cheese

Directions

Boil lasagna noodles per box directions.

Meanwhile, saute ground beef and/or pork until lightly browned; drain grease from pan. In separate pan, saute onion and garlic in olive oil; add carrots and celery.

When finished, combine meat, vegetables, and 1 jar of Newman's Own Marinara with Mushrooms Pasta Sauce (Newman's Own Garlic Red and Green Pepper is also terrific in this recipe either added or to be used rather than the Mushrooms sauce).

Line baking pan with one layer of noodles; spread meat and veggie mixture; add another layer of noodles and add ricotta cheese (you can also mix the ricotta with a jar of Newman's Own Bombalina sauce for a great twist); place last layer of noodles and spread a thin layer of meat, sauce, and veggie mix; top with grated parmesan cheese.

Bake at 350 degrees for about 20 minutes.

West Coast Cod and Shrimp

Ingredients

2 cups water
1 cup uncooked long-grain white rice
1 teaspoon olive oil
2 tablespoons butter
1/4 cup minced onion
1 tablespoon minced garlic
1 1/2 cups heavy cream
1/4 cup milk
1 1/2 tablespoons cornstarch
1/2 pound fresh shrimp, peeled and deveined
1 cup sliced fresh mushrooms
1 tablespoon chopped fresh dill
seasoning salt to taste
pepper to taste
1 pound cod fillets
1 tablespoon grated Parmesan cheese
1 tablespoon chopped fresh parsley

Directions

In a medium saucepan, bring water to a boil. Stir in the rice, reduce heat, and cover. Simmer 20 minutes, until water has been absorbed.

Preheat oven to 350 degrees F (175 degrees C). Coat a medium baking dish with the olive oil.

Melt the butter in a medium saucepan over medium heat, and saute the onion and garlic until tender. Stir in the heavy cream. In a small bowl, mix the milk and cornstarch, and stir into the saucepan to thicken the heavy cream mixture. Remove from heat, stir in the shrimp and mushrooms, and season with dill, seasoning salt, and pepper.

Arrange cod in the prepared baking dish. Pour the heavy cream mixture over the cod. Sprinkle with Parmesan cheese and parsley.

Cover, and bake 30 minutes in the preheated oven, until sauce is bubbly and fish is easily flaked with a fork. Serve over the rice.

Overnight Asparagus Mushroom Strata

Ingredients

2 teaspoons butter, or as needed
1 3/4 cups sliced crimini mushrooms
5 English muffins, split and toasted
1 cup shredded Colby-Monterey Jack cheese
1 pound fresh asparagus, trimmed and cut into 1-inch pieces
1/2 cup chopped red bell pepper
1/2 onion, finely chopped
8 eggs
2 cups milk
1 teaspoon salt
1 teaspoon dry mustard powder
1/4 teaspoon ground black pepper
1 cup shredded Colby-Monterey Jack cheese

Directions

Melt the butter in a skillet over medium heat, and cook and stir the mushrooms until their liquid has mostly evaporated and the mushrooms are beginning to brown, about 10 minutes. Set the mushrooms aside.

Grease a 9x13 inch baking dish, and arrange 8 muffin halves, cut sides up, in the bottom of the dish. Stuff pieces of remaining muffins into the spaces between the halves. Spread 1 cup of Colby-Monterey Jack cheese over the muffins in a layer, and distribute the asparagus pieces, mushrooms, red pepper, and onion over the cheese.

Whisk together eggs, milk, salt, dry mustard, and black pepper in a bowl, and pour the egg mixture over the muffins and vegetables. Cover the dish, and refrigerate overnight.

The next day, preheat oven to 375 degrees F (190 degrees C).

Remove the casserole from the refrigerator and let stand for 30 minutes. Spread 1 cup of Colby-Monterey Jack cheese in a layer over the casserole.

Bake in the preheated oven until a knife inserted near the edge comes out clean, 40 to 45 minutes. Let stand 5 to 10 minutes before cutting into squares.

Southern Skillet Dinner

Ingredients

2 pounds ground beef
3 (15 ounce) cans sliced potatoes, drained
2 (10.5 ounce) cans cream of mushroom soup
1 (10 ounce) can whole kernel corn, drained
1 (10 ounce) can peas, drained
salt and pepper to taste

Directions

Brown beef in a large skillet over medium heat. Drain fat, and return skillet to stove. Stir in potatoes, cream of mushroom soup, corn, and peas. Sprinkle with salt and pepper. Cover, and simmer over low heat for 10 to 15 minutes.

Cream of Broccoli Soup II

Ingredients

8 cups chicken broth
1 (10.75 ounce) can condensed cream of mushroom soup
3/4 cup chopped onion
3/4 cup chopped celery
1 tablespoon salt
1 pinch ground white pepper
2 cups milk
1/3 cup cornstarch
1/4 cup water
3 cups fresh broccoli florets, cooked
1 1/2 cups shredded American cheese
1 1/2 cups shredded Cheddar cheese

Directions

In large saucepan, combine broth, cream of mushroom soup, onion, celery and salt and pepper. Bring to a boil, reduce heat, cover and simmer for 20 minutes.

Add milk and bring to a boil.

In a small bowl, mix cornstarch and water until cornstarch is completely dissolved. Gradually add mixture to soup, stirring constantly. Simmer for 5 minutes and then add broccoli and cheeses, mixing until melted.

Crunchy Rice Casserole

Ingredients

1 pound ground beef
1 large onion, chopped
1/2 cup chopped green pepper
2 tablespoons ketchup
1/2 teaspoon ground mustard
1/4 teaspoon salt
1 1/2 cups cooked long-grain rice
1 1/2 cups shredded Cheddar cheese
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 cup milk
1 teaspoon Worcestershire sauce
2 cups coarsely crushed cornflakes
3 tablespoons butter or margarine, melted

Directions

In a skillet, cook beef, onion and green pepper over medium heat until meat is no longer pink; drain. Add the ketchup, mustard and salt; mix well. Transfer to a greased 2-qt. baking. Top with rice. In a bowl, combine the cheese, soup, milk and Worcestershire sauce. Pour over rice. Combine cornflakes and butter; sprinkle over the top. Bake, uncovered, at 375 degrees F for 35 minutes or until heated through.

Portobello Mushroom Ravioli with Prawns

Ingredients

20 large prawns, peeled and deveined
12 ounces prepared fresh cheese ravioli
7 large portobello mushrooms, sliced
3 cloves garlic, minced
3 tablespoons capers
3/8 cup butter
5 fluid ounces white wine
2 tablespoons olive oil
freshly ground black pepper
2 tablespoons grated Parmesan cheese
1/2 lemon, juiced

Directions

Have a stock pot of water near boiling before starting the sauce for this recipe! If you're fast at making the sauce, throw in ravioli when you begin to make the sauce. If not, cook ravioli according to package directions.

In a large saucepan, melt 1/4 cup of butter or margarine over a medium heat. Saute garlic for 1 to 2 minutes. Stir in olive oil and capers. Add 4 ounces of white wine and prawns, and bring to a boil.

Reduce heat and simmer for 2 to 3 minutes, letting wine reduce. Stir in sliced mushrooms, and additional butter and wine so that the sauce is thick, but still liquid after 2 to 3 minutes. Stir in lemon juice, and add fresh pepper to taste.

To serve, place raviolis on 4 plates, then place 5 to 6 prawns on each plate. Evenly distribute the remaining sauce between the four plates, and garnish with lots of freshly grated parmesan cheese!

Tempeh Fajitas

Ingredients

2 tablespoons corn oil
1 (8 ounce) package tempeh,
broken into bite-sized pieces
2 tablespoons soy sauce
1 tablespoon lime juice
1 1/2 cups chopped green bell
pepper
1 (4.5 ounce) can sliced
mushrooms, drained
1/2 cup frozen chopped spinach,
thawed and drained
1 tablespoon chopped green chile
peppers
1 tablespoon chopped fresh
cilantro
1 tablespoon dried minced onion

Directions

Heat oil in a large skillet over medium heat. Saute tempeh with soy sauce and lime juice until tempeh browns. Stir in bell peppers, mushrooms, spinach, chile peppers, cilantro and dried onion.

Increase heat to medium-high and cook until fluids have reduced, stirring occasionally.

Creamy Tomato And Cream Cheese Soup

Ingredients

2 (29 ounce) cans diced tomatoes
2 stalks celery, chopped
2 cloves garlic, minced
1 red bell pepper, chopped
2 tablespoons margarine
1/2 pound mushrooms, chopped
1 onion, finely diced
2 tablespoons all-purpose flour
1 teaspoon white sugar
8 cups beef stock
1/2 teaspoon dried basil
1/2 teaspoon dried rosemary
1/2 teaspoon dried thyme
1 (3 ounce) package cream cheese
salt and pepper to taste
3 tablespoons chopped fresh parsley

Directions

Place the tomatoes with juice in a well buttered oven-proof baking dish. Mix in celery, garlic, and red pepper. Cover, and bake at 325 degrees F (165 degrees C) for 25 minutes.

In a large stock pot, melt butter or margarine over medium heat. Add the mushrooms and onions, and cook and stir for about 8 minutes.

Slowly stir in flour and sugar. Add beef stock, basil, rosemary, and thyme, stirring until soup comes to a boil. Add the contents of the baked tomato pan from the oven, and bring to a boil. Cover, and simmer the soup for about 30 minutes.

Meanwhile, in a food processor, blend the cream cheese until smooth. Season with salt and pepper to taste. Slowly stir the cream cheese into the soup. Garnish with chopped parsley.

Poulet Parisienne

Ingredients

6 bone-in chicken breast halves,
with skin
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (4.5 ounce) can mushrooms,
with liquid
1 cup sour cream
1/2 cup cooking sherry
1 tablespoon paprika

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place chicken breasts skin-side up in an 11x17 inch baking dish. In a medium bowl combine soup, mushrooms with liquid, sour cream and sherry. Mix well and pour mixture over chicken. Sprinkle with paprika.

Bake at 350 degrees F (175 degrees C) for about 1 1/4 hours, or until chicken is cooked through and tender, and juices run clear.

Hearts of Palm and Spinach Salad

Ingredients

2 (10 ounce) bags fresh spinach, rinsed and dried
1 (14.25 ounce) can hearts of palm, drained and chopped
1 pint cherry tomatoes
2 large avocados - peeled, pitted and diced
1 (10 ounce) package fresh mushrooms, sliced
1/3 cup sliced almonds
1/2 cup canola oil
1/3 cup white vinegar
1/2 cup ketchup
2 cloves garlic, chopped
1/2 cup sugar
1 teaspoon salt
1/2 teaspoon dry mustard powder
1/2 teaspoon paprika

Directions

In a large serving bowl, toss the spinach with hearts of palm, tomatoes, avocados, mushrooms, and almonds.

Combine oil, vinegar, ketchup, garlic and sugar in a jar. Season with salt, mustard and paprika. Cover with a tight fitting lid. Shake vigorously until well blended.

Before serving, pour dressing over salad, and toss to coat evenly.

Chicken I Hate You!

Ingredients

1 pound skinless, boneless chicken breast meat - cut into chunks
1 tablespoon vegetable oil
1 (4.5 ounce) package Alfredo sauce egg noodles mix
1 (10 ounce) can canned asparagus, drained
1 (16 ounce) can Italian-style diced tomatoes, drained
1 (4.5 ounce) can mushrooms, drained
1 tablespoon grated Parmesan cheese

Directions

Heat oil in a large skillet over medium high heat. Add chicken and saute until cooked through and juices run clear.

Meanwhile, prepare Alfredo noodles according to package directions; when finished, stir in cooked chicken, asparagus, tomatoes and mushrooms. Sprinkle with cheese and serve.

Green Bean Casserole Remix

Ingredients

2 (9 ounce) packages frozen cut green beans, thawed
10 slices bacon
10 small fresh mushrooms, chopped
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
1 cup half-and-half cream
1/4 cup grated Parmesan cheese
salt and pepper to taste

Directions

Preheat the oven to 350 degrees F (175 degrees C). Place green beans into a 1 quart or similar sized casserole dish.

Fry bacon in a large deep skillet over medium-high heat until browned and crispy. Remove to drain on paper towels. Drain off some of the grease, leaving enough to coat the bottom of the pan. Add mushrooms to the grease in the pan and season with garlic powder and onion powder. Cook and stir until tender, about 4 minutes.

Pour the half-and-half into the pan with the mushrooms and stir to scrape the bacon flavor from the bottom of the pan. Simmer until thickened slightly, about 5 minutes. Pour this mixture over the green beans. Crumble bacon over the top and sprinkle with Parmesan cheese. Season with salt and pepper.

Bake for 20 minutes in the preheated oven, or until the sauce is bubbling and the top is toasted.

Melanie's Beef Barley Soup

Ingredients

2 pounds beef stew meat, diced
into 1 inch pieces
salt and pepper to taste
4 tablespoons vegetable oil
1 cup chopped onion
1 cup sliced carrots
1/2 cup fresh sliced mushrooms
1/2 teaspoon minced garlic
1/4 teaspoon dried thyme
1 (14.5 ounce) can chicken broth
3 cups water
1 (16 ounce) package frozen
mixed vegetables
4 small red potatoes, cut into
chunks
1/2 cup barley

Directions

Season beef stew chunks with salt and pepper to taste. Place seasoned beef in a large soup pot. Add 2 tablespoons of oil and saute for 5 minutes on high heat. Remove meat. Add 2 more tablespoons of oil to pot and add onions, carrots and mushrooms. Saute for 5 minutes, stirring often. Add garlic and thyme to pot and saute for 3 more minutes.

Add the chicken broth and 3 cups of water to pot. Add the frozen mixed vegetables, potatoes and barley. Season with salt and pepper to taste. Stir all together and bring to a boil. Cover pot, reduce heat to low and simmer for 1 to 1 1/2 hours.

Spinach Bars

Ingredients

3 tablespoons butter
3 eggs
1 cup milk
1 cup all-purpose flour
1 teaspoon salt
1/2 teaspoon ground black pepper
1 teaspoon baking powder
1 1/2 teaspoons minced garlic
1/2 cup chopped fresh mushrooms
1 small onion, chopped
4 cups shredded Cheddar cheese
1 (10 ounce) package frozen chopped spinach, thawed and drained

Directions

Preheat the oven to 350 degrees F (175 degrees C). Melt butter in a 9x13 inch baking dish while the oven preheats.

In a large bowl, whisk together the eggs, milk, flour, salt, pepper, baking powder and garlic until well blended. Add the mushrooms, spinach and cheese, and stir to blend evenly. Tip the baking dish to coat with melted butter, then pour the spinach mixture into the pan.

Bake for 30 minutes in the preheated oven, until firm and golden. Cut into bars, and serve warm.

Crab Bisque

Ingredients

1 (10.75 ounce) can condensed tomato soup
1 (10.75 ounce) can condensed cream of mushroom soup
15 fluid ounces milk
1 (12 ounce) package imitation crabmeat, diced
1 bunch green onions, chopped

Directions

In a saucepan, combine tomato soup, mushroom soup, milk and crab meat. Cook over medium heat stirring frequently. When hot, ladle into soup bowls and sprinkle with green onions.

Joanne's Super Hero Sandwich

Ingredients

1/2 cup olive oil
1 tablespoon lemon juice
3 tablespoons tarragon vinegar
3 cloves garlic, minced
2 tablespoons chopped fresh parsley
2 teaspoons dried oregano
1/2 teaspoon black pepper
1 cup black olives, chopped
1 cup mushrooms, chopped

1 (1 pound) loaf round, crusty Italian bread
1/2 pound sliced deli turkey meat
1/2 pound sliced ham
1/4 pound sliced salami
1/2 pound sliced mozzarella cheese
6 leaves lettuce
1 tomato, sliced

Directions

In a medium bowl, combine olive oil, lemon juice, vinegar and garlic. Season with parsley, oregano and pepper. stir in olives and mushrooms. Set aside.

Cut the off top half of the bread. Scoop out the inside, and leave a 1/2 inch outside wall. Spoon 2/3 of the olive mixture into the bottom. Layer with turkey, ham, salami, mozzarella, lettuce and tomato. Pour remaining olive mixture on top, and replace the top half of bread. Wrap securely in plastic wrap, and refrigerate overnight.

Meatless Stuffed Peppers

Ingredients

2 tablespoons vegetable oil
1 large onion, chopped
3 cloves garlic, chopped, divided
4 tablespoons uncooked white rice
1 cup vegetable broth
1 pound firm tofu, crumbled
1/4 cup chopped fresh parsley
1 cup chopped fresh mushrooms
2 eggs
1/4 cup dry bread crumbs
1 cup finely chopped walnuts
1 tablespoon vegetarian Worcestershire sauce
1 tablespoon soy sauce
1 tablespoon paprika
6 green bell peppers
1 (8 ounce) can crushed tomatoes
1/4 cup wine
1 tablespoon tomato paste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat oil in a medium skillet over medium heat. Saute onions and 2 cloves of garlic until onions are translucent. Add rice and saute 2 minutes. Stir in vegetable broth, cover and cook until rice is done, about 15 minutes.

Meanwhile, in a large bowl combine tofu, parsley, mushrooms, eggs, bread crumbs, walnuts, Worcestershire, soy sauce, paprika, and cooked rice.

Slice the tops off of the peppers; save tops. Core peppers and stuff with tofu mixture. Replace tops on peppers.

In a shallow baking dish combine tomatoes, wine, tomato paste and remaining garlic. Place peppers in dish and cover.

Bake in preheated oven for 1 hour.

Chicken Valdostano

Ingredients

2 tablespoons all-purpose flour
6 skinless, boneless chicken breast halves - pounded thin
1/4 cup unsalted butter
10 fresh mushrooms, sliced
3/4 cup dry white wine
3/4 cup chicken stock
3 tablespoons chopped fresh parsley
1 teaspoon freshly ground white pepper
6 slices thinly sliced prosciutto
6 slices fontina cheese

Directions

Lightly flour chicken breasts, shaking off excess flour. In a large skillet over low heat, melt butter/margarine. Add chicken and saute until lightly browned, about 2 minutes each side. Remove with slotted spatula and set aside.

Increase heat to medium low. Add mushrooms and saute until juices are rendered, about 4 minutes. Add wine and simmer until reduced by 1/4, about 3 to 4 minutes. Increase heat to medium high. Add stock, parsley and pepper and simmer until sauce reduced to 1 cup, about 10 minutes.

Reduce heat to low. Top each chicken breast with a slice of prosciutto and a slice of fontina cheese. Return chicken to skillet and cook just until cheese melts. Transfer chicken to individual plates and top each with some of the mushroom sauce before serving.

Savannah Seafood Stuffing

Ingredients

1/2 cup margarine
1/2 cup chopped green bell pepper
1/2 cup chopped onion
1/2 cup chopped celery
1 pound crabmeat, drained and flaked
1/2 pound medium shrimp - peeled and deveined
1/2 cup seasoned dry bread crumbs
1 (6 ounce) package corn bread stuffing mix
2 tablespoons white sugar, divided
1 (10.75 ounce) can condensed cream of mushroom soup
1 (14.5 ounce) can chicken broth

Directions

Melt the margarine in a large skillet over medium heat. Add the bell pepper, onion, celery crabmeat and shrimp; cook and stir for about 5 minutes. Set aside. In a large bowl, stir together the stuffing, bread crumbs and 1 tablespoon of sugar. Mix in the vegetables and seafood from the skillet. Stir in the cream of mushroom soup and as much of the chicken broth as you like. Spoon into a 9x13 inch baking dish.

Bake for 30 minutes in the preheated oven, or until lightly toasted on top.

All-Purpose Marinara Sauce

Ingredients

1/4 cup olive oil
1 bulb garlic, cloves separated,
peeled, and sliced
4 (28 ounce) cans whole
tomatoes, chopped
2 (28 ounce) cans diced tomatoes
4 (4 ounce) cans diced green
chiles
1 (6 ounce) can tomato paste
1/2 cup capers
1 cup pitted green olives,
chopped
1 cup chopped fresh parsley
2 cups portobello mushroom
caps, cut into 1/4-inch pieces
2 tablespoons prepared
horseradish
1 teaspoon habanero hot sauce
1 tablespoon white sugar
1 teaspoon dried Italian seasoning
1 teaspoon dried oregano
1 teaspoon cumin

Directions

Heat the olive oil in a large pot over medium heat, and cook the garlic until lightly browned. Drain excess oil. Mix in the whole tomatoes, diced tomatoes, green chiles, tomato paste, capers, green olives, parsley, portobello mushroom caps, horseradish, habanero sauce, and sugar. Season with Italian seasoning, oregano, and cumin. Cover, and bring to a boil. Reduce heat to low, and simmer 25 minutes.

Spinach and Mushroom Pinwheels

Ingredients

1 (8 ounce) package cream cheese, softened
2/3 cup butter, softened
2 cups all-purpose flour
1 tablespoon all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda

1 (10 ounce) package frozen chopped spinach
2 tablespoons butter
2 1/2 cups chopped mushrooms
1 cup chopped onion
1/2 teaspoon dried oregano
1/2 teaspoon salt
1/2 teaspoon lemon juice
1/8 teaspoon garlic powder
1/4 cup grated Parmesan cheese

Directions

In a large bowl, beat together cream cheese and 2/3 cup butter. Mix in 2 cups flour, a teaspoon baking powder, 1/2 teaspoon salt, and 1/4 teaspoon baking soda; beat well. Divide dough into two balls; wrap in plastic wrap. Chill 30 to 60 minutes or until pastry is easy to handle.

Preheat oven to 400 degrees F (200 degrees C).

Heat spinach in large frying pan over medium-low heat; drain. Squeeze out excess liquid; set aside.

In a large frying pan, melt the 2 tablespoons butter. Stir in mushrooms and onion. Cook and stir over medium heat for 3 minutes or until onion is tender. Mix in spinach, remaining 1 tablespoon flour, oregano, salt, lemon juice and garlic powder. Cook and stir until mixture thickens. Stir in Parmesan cheese. Set aside to cool.

On floured surface, roll a pastry ball into a 12x7-inch rectangle. Spread with half the spinach mixture to within 1/2 inch of edges. Starting with a short side, roll up dough and filling, jelly-roll style. Moisten edges with water; pinch to seal. Repeat with remaining pastry. Cover; chill 1 hour. Slice logs into 1/2-inch thick slices. Place on ungreased baking sheets.

Bake 20 minutes or until golden. Remove to wire racks; cool.

Cold Spaghetti Salad

Ingredients

1 pound thin spaghetti
1 (8 ounce) bottle Italian salad dressing
1/4 cup red wine vinegar
1 small red onion, chopped
1 (8 ounce) package pepperoni sausage, chopped
1 (4 ounce) jar sliced mushrooms
1 (16 ounce) can Italian-style diced tomatoes, drained
1 (3 ounce) jar sliced green olives, drained
1/4 (2.62 ounce) bottle salad seasoning mix
2 cups shredded Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and place in a serving bowl.

Pour the salad dressing and vinegar over the noodles, and mix well. Add the onion, pepperoni, mushrooms, tomatoes, olives, seasoning mix, and parmesan cheese and stir until well combined. Serve at room temperature, or cover and refrigerate for several hours, or overnight.

New Orleans Brunch Eggs

Ingredients

1/2 cup finely chopped fresh mushrooms
1/2 cup finely chopped fully cooked ham
1/2 cup finely chopped green onions
2 garlic cloves, minced
2 tablespoons butter or margarine
2 tablespoons all-purpose flour
1/8 teaspoon cayenne pepper
1 1/4 cups beef broth
8 slices grilled ham
8 eggs, poached
4 English muffins, split and toasted

Directions

In a skillet, saute mushrooms, chopped ham, onions and garlic in butter until vegetables are tender. Stir in flour and cayenne pepper. Blend in broth; simmer, stirring occasionally, for 20 minutes. To serve, place a slice of ham and an egg on each muffin half. Spoon sauce over each.

Eggy Veggie Bake

Ingredients

1 tablespoon olive oil
1 cup sliced halved zucchini
3 green onions, chopped
1/2 sweet onion, thinly sliced
2 roma (plum) tomatoes, chopped
1/2 cup chopped fresh mushrooms
3 cups chopped baby spinach
1/2 lemon, juiced
Worcestershire sauce to taste
hot sauce to taste
garlic powder to taste
salt and ground black pepper to taste
1 1/2 cups liquid egg substitute
1/4 cup shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray an 8x8 inch baking dish with cooking spray.

Heat the olive oil in a skillet over medium-high heat. Place zucchini, green onions, onion, tomatoes, mushrooms, and spinach in the skillet. Sprinkle with lemon juice, Worcestershire sauce, and hot sauce. Season with garlic powder, salt, and pepper. Cook until tender. Transfer to the prepared baking dish. Pour egg substitute over the vegetables in the dish. Top with cheese.

Bake 20 minutes in the preheated oven, or until egg substitute is set and cheese is melted. Cut with a spatula and enjoy!

Valentine's Fettuccini for Two

Ingredients

4 ounces dry fettuccine pasta
1 tablespoon olive oil
2 skinless, boneless chicken breast halves
2 tablespoons Italian-style salad dressing
1 tablespoon balsamic vinegar
4 ounces fresh button mushrooms, quartered
1 (14.5 ounce) can organic fire-roasted diced tomatoes (such as Muir GlenB®)
2 ounces cream cheese, cut into cubes
2 tablespoons chopped fresh basil
2 tablespoons freshly shredded Parmesan cheese

Directions

Fill a large pot with lightly salted water and bring to a rolling boil. Once the water is boiling, stir in the fettuccini, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink.

Heat the olive oil in a skillet, and cook the chicken breast halves over medium heat until lightly browned, about 5 minutes per side. Pour the Italian dressing and balsamic vinegar over the chicken, add the mushrooms, and cook, covered, until the chicken is no longer pink inside. Remove the chicken breasts, and cut into strips.

Stir the tomatoes, cream cheese, and basil together in the skillet with the mushrooms over medium-low heat until the mixture comes to a boil. Stir to melt the cream cheese into the sauce, add the chicken strips and the cooked fettuccini, and toss together. Sprinkle with Parmesan cheese to serve.

Fairuzah's Chili

Ingredients

1 1/2 pounds ground beef
1 1/2 pounds ground turkey
3/4 large white onion, diced
3 (15 ounce) cans kidney beans, drained
3 (15 ounce) cans baked beans with pork
1 (14.5 ounce) can stewed tomatoes
1 (12 ounce) can sliced mushrooms, drained
3 tablespoons chili powder
6 cloves garlic, minced
1 1/2 teaspoons garlic powder
1 teaspoon ground cinnamon
salt and pepper to taste

Directions

In a large pot, combine the ground beef, ground turkey, and onion. Cook, stirring, over medium heat until meat is cooked through, about 10 minutes.

Stir in the kidney beans, baked beans, tomatoes, and mushrooms. Season with chili powder, garlic, garlic powder, cinnamon, salt, and pepper. Reduce heat to low, and simmer for at least 1 hour, stirring occasionally. The longer the better. After the first half-hour has passed, taste, and adjust seasonings to suit your preference.

Bloody Mary Short Ribs

Ingredients

4 pounds beef short ribs
salt and pepper to taste
2 tablespoons olive oil
2 tablespoons butter
1 large onion, sliced into rings
2 leeks (white portion only), sliced
1 cup red wine
1 cup beef stock
1 (28 ounce) can diced tomatoes
3 cups bottled Bloody Mary mix
6 large carrots, peeled and cut
into 3-inch pieces
20 small mushrooms, stems
removed

Directions

Preheat an oven to 350 degrees F (175 degrees C). Season the short ribs with salt and pepper, and set aside.

Heat an oven-proof Dutch oven, or wide, shallow pot with a lid over medium-high heat. Stir in the olive oil and butter until the butter has melted. Stir in the onion, and cook until the onion begins to soften, about 3 minutes. Add the leek, and continue cooking until the onion and leek are lightly browned. Remove and set aside.

Brown the short ribs in the hot Dutch oven until browned on all sides, about 3 minutes per side. Once browned, sprinkle the reserved onions over the ribs, pour in the wine, beef stock, tomatoes, and Bloody Mary mix. Nestle the carrot chunks among the ribs. Bring to a simmer, then cover, and place into the preheated oven.

Braise in the oven for 2 hours, then add the mushroom caps, recover, and continue cooking 1 hour more.

Green Bean and Mushroom Medley

Ingredients

1/2 pound fresh green beans, cut into 1-inch lengths
2 carrots, cut into thick strips
1/4 cup butter
1 onion, sliced
1/2 pound fresh mushrooms, sliced
1 teaspoon salt
1/2 teaspoon seasoned salt
1/4 teaspoon garlic salt
1/4 teaspoon white pepper

Directions

Place green beans and carrots in 1 inch of boiling water. Cover, and cook until tender but still firm. Drain.

Melt butter in a large skillet over medium heat. Saute onions and mushrooms until almost tender. Reduce heat, cover, and simmer 3 minutes. Stir in green beans, carrots, salt, seasoned salt, garlic salt, and white pepper. Cover, and cook for 5 minutes over medium heat.

Gram's Irish Stew

Ingredients

1 teaspoon vegetable oil
4 pounds cubed beef stew meat
2 teaspoons sage
10 potatoes, peeled and cubed
4 carrots, diced
1 (4 ounce) can sliced mushrooms, drained
1 small onion, chopped
1 teaspoon celery seed
1 teaspoon Worcestershire sauce
1 teaspoon ground black pepper
1 cube beef bouillon
salt to taste
water to cover
1 tablespoon cornstarch, or as needed
1/4 cup warm water

Directions

Heat the oil in a skillet over medium-high heat. Add the beef to the oil and season with the sage; cook the beef until browned on all sides; drain.

Place beef, potatoes, carrots, mushrooms, onion, celery seed, Worcestershire sauce, pepper, and beef bouillon in a slow cooker; season with salt. Pour enough water over the mixture to cover. Set slow cooker to HIGH and cover. Cook for 4 to 5 hours, stirring occasionally.

Whisk together the cornstarch and warm water in a small bowl until smooth; stir through the stew. Allow the stew to cook until thickened, 15 to 20 minutes.

Daria's Slow Cooker Beef Stroganoff

Ingredients

1 1/2 pounds top round steak, cut into strips
salt and pepper to taste
1/2 onion, chopped
1 (10.75 ounce) can condensed cream of mushroom soup
1 (8 ounce) can canned mushrooms
1/4 cup water
1 tablespoon dried chives
1 clove garlic, minced
1 teaspoon Worcestershire sauce
1 cube beef bouillon
1/4 cup white wine
1 tablespoon all-purpose flour
1 (16 ounce) container sour cream
1/2 cup chopped fresh parsley

Directions

Place the beef in the bottom of a slow cooker, and season with salt and pepper to taste. Place onion on top of beef, and then add mushroom soup, mushrooms, and water. Season with chives, garlic, Worcestershire sauce, and bouillon.

In a small bowl, mix together the wine with the flour. Pour over the beef.

Cover, and cook on Low for 6 to 7 hours. Stir in the sour cream and parsley, and continue cooking for 1 hour.

Potato Chip Casserole

Ingredients

1 pound ground beef
1 (15 ounce) can green beans,
drained
1 (11 ounce) can whole kernel
corn, drained
2 (10.75 ounce) cans condensed
cream of mushroom soup,
undiluted
1 (8 ounce) package shredded
mozzarella cheese
1 cup crushed plain potato chips
(optional)

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Crumble the ground beef into a large skillet over medium-high heat. Cook and stir until evenly browned. Drain off the grease. Stir in the green beans and corn, and cook for a few minutes. Mix in the cans of soup until well blended. Transfer to a 9x13 inch baking dish. Top with shredded cheese and crushed potato chips.

Bake for about 15 minutes in the preheated oven, until the cheese melts and the chips are toasted. If you like crispier chips, you can sprinkle them on top after the cheese has melted, and bake for another 5 minutes.

Spinach Lasagna III

Ingredients

20 lasagna noodles
2 tablespoons olive oil
1 cup chopped fresh mushrooms
1 cup chopped onion
1 tablespoon minced garlic
2 cups fresh spinach
3 cups ricotta cheese
2/3 cup grated Romano cheese
1 teaspoon salt
1 teaspoon dried oregano
1 teaspoon dried basil leaves
1/2 teaspoon ground black pepper
1 egg
3 cups shredded mozzarella cheese
3 cups tomato pasta sauce
1 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add lasagna noodles and cook for 8 to 10 minutes or until al dente; drain.

In a skillet over medium-high heat, cook mushrooms, onions, and garlic in olive oil until onions are tender. Drain excess liquid and cool. Boil spinach for 5 minutes. Drain, then squeeze out excess liquid. Chop spinach.

Combine ricotta cheese, Romano cheese, spinach, salt, oregano, basil, pepper, and egg in a bowl. Add cooled mushroom mixture. Beat with an electric mixer on low speed for 1 minute. Lay 5 lasagna noodles in bottom of a 9x13 inch baking dish. Spread one third of the cheese/spinach mixture over noodles. Sprinkle 1 cup mozzarella cheese and 1/3 cup Parmesan cheese on top. Spread 1 cup spaghetti sauce over cheese. Repeat layering 2 times.

Cover dish with aluminum foil and bake in a preheated oven for 1 hour. Cool 15 minutes before serving.

Easy Chicken and Rice with Mushrooms

Ingredients

1 1/4 cups uncooked white rice
2 1/2 cups water

1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of chicken soup
1 1/4 cups milk
1 (8 ounce) package sliced fresh mushrooms
1 (1 ounce) package dry onion soup mix
1 pound skinless, boneless chicken breast halves

Directions

Bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes.

Preheat an oven to 350 degrees F (175 degrees C). Whisk together the cream of mushroom soup, cream of chicken soup, and milk; set aside.

Place the mushrooms and half of the dry onion soup mix into a 9x13 inch glass baking dish along with the cooked rice. Pour in half of the condensed soup mixture, and stir until thoroughly combined. Even out the mushrooms in the baking dish, then place the chicken breasts on top. Cover with the remaining condensed soup mixture, and sprinkle with the remaining dry onion soup mix.

Cover with aluminum foil, and bake in the preheated oven for 1 1/2 hours. Remove the foil, and continue baking 15 minutes longer before serving.

Shrimp Stuffed Mushrooms

Ingredients

2 pounds large mushrooms
3/4 pound cooked baby shrimp
1 cup crushed bacon flavored
crackers
1 cup cream cheese, softened
1/2 cup shredded sharp Cheddar
cheese

Directions

Preheat oven to 425 degrees F (220 degrees C). Lightly grease a medium baking dish.

Remove stems from mushrooms. Finely chop stems, and set aside. Arrange caps cavity side up in the baking dish.

In a medium bowl, mix mushroom stems, cooked baby shrimp, crushed bacon flavored crackers and cream cheese.

Stuff mushroom caps generously with the mushroom stem mixture. Top with sharp Cheddar cheese.

Bake in the preheated oven 8 to 10 minutes, or until cheese is melted and lightly browned.

Rainbow Rotini Salad

Ingredients

1 (16 ounce) package colored rotini pasta
2 tomatoes, chopped
1 green bell pepper, chopped
1 onion, chopped
1 large cucumber, chopped
1 cup broccoli florets
1 cup fresh sliced mushrooms
1 (8 ounce) bottle Italian-style salad dressing
1 cup black olives, pitted and sliced

Directions

Bring 4 quarts of water to a rapid boil (2 teaspoons of salt can be added, optional). Add rotini. Return water to rapid boil and cook uncovered, stirring frequently, for about 10 to 12 minutes. Drain. Rinse in cold water.

Combine cooked pasta with tomatoes, green bell pepper, onion, cucumber, broccoli, mushrooms, olives and Italian salad dressing. Cover and chill. Toss salad before serving.

Brenda's Italian Style Patties

Ingredients

2 pounds ground beef
1 pound ground pork
1 1/2 cups dried bread crumbs
2 eggs, beaten
1 cup chopped onion
1 cup chopped green bell pepper
1 1/2 teaspoons salt
1/4 teaspoon ground black pepper
2 teaspoons Italian-style seasoning
1 teaspoon dried sage
1 1/2 teaspoons garlic powder
3/4 cup pizza sauce
2 cups chopped stewed tomatoes
1/4 cup chopped fresh mushrooms
1/4 (2 ounce) can chopped black olives, drained
1 (8 ounce) package sliced pepperoni sausage
12 slices mozzarella cheese
1/2 cup shredded mozzarella cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, combine the ground beef, ground pork, bread crumbs, eggs, onion, green bell pepper, salt, ground black pepper, Italian-style seasoning, sage, garlic powder, 1/2 cup pizza sauce and stewed tomatoes. Mix well and form into 24 patties using a 1/4 cup measuring cup OR an ice cream scoop.

In a separate small bowl, combine the mushrooms and olives and set aside. Arrange 12 patties on 2 ungreased baking sheets. Place 4 slices of pepperoni on each patty, then a small amount of the mushroom olive mixture, and then a slice of mozzarella cheese. Top each patty off with another patty and pinch the edges all around to seal everything into the middle. Finally, top each with a drizzle of remaining pizza sauce and some shredded mozzarella cheese.

Bake at 375 degrees F (190 degrees C) for 30 to 40 minutes.

Mushrooms and Spinach Italian Style

Ingredients

4 tablespoons olive oil
1 small onion, chopped
2 cloves garlic, chopped
14 ounces fresh mushrooms,
sliced
10 ounces clean fresh spinach,
roughly chopped
2 tablespoons balsamic vinegar
1/2 cup white wine
salt and freshly ground black
pepper to taste
chopped fresh parsley, for garnish

Directions

Heat the olive oil in a large skillet over medium-high heat. Saute onion and garlic in the oil until they start to become tender. Add the mushrooms, and fry until they begin to shrink, about 3 to 4 minutes. Toss in the spinach, and fry, stirring constantly for a few minutes, or until spinach is wilted.

Add the vinegar, stirring constantly until it is absorbed, then stir in the white wine. Reduce heat to low, and simmer until the wine has almost completely absorbed. Season with salt and pepper to taste, and sprinkle with fresh parsley. Serve hot.

Hens with Apricot Rice Stuffing

Ingredients

1 cup sliced fresh mushrooms
3/4 cup chopped pecans
1/2 cup chopped onion
6 tablespoons butter, divided
1 cup cooked wild rice
1/2 cup chopped dried apricots
1 tablespoon minced fresh parsley
1/2 teaspoon salt
1/4 teaspoon pepper
1/8 teaspoon cayenne pepper
4 (24-ounce) Cornish game hens
1/2 cup apricot preserves
1 tablespoon white vinegar

Directions

In a large skillet, saute the mushrooms, pecans and onion in 4 tablespoons butter until tender. Stir in the rice, apricots, parsley, salt, pepper and cayenne.

Spoon about 3/4 cup rice mixture into each hen; tie legs together with kitchen string. Place hens, breast side up, on a rack in a shallow roasting pan. Melt remaining butter; brush over hens.

Bake, uncovered, at 350 degrees F for 1-3/4 to 2 hours or until a meat thermometer reads 180 degrees F for hens and 165 degrees F for stuffing. In a small saucepan, warm preserves and vinegar; spoon over hens. Bake 15 minutes longer.

Rick's Caribbean Ropa Vieja

Ingredients

1/4 cup butter
1 red onion, chopped
8 ounces fresh mushrooms,
chopped
2 pounds flank steak
1 1/2 cups red wine
1 (13.5 ounce) can coconut milk
1/2 cup sour cream
8 ounces flaked coconut (optional)
1/4 cup brown sugar
1 tablespoon ground allspice
1 teaspoon salt
1/2 teaspoon black pepper

Directions

Melt the butter in a skillet over medium heat, and cook the onion and mushrooms until lightly browned. Place flank steak in the skillet, and brown on all sides. Pour in the wine. Reduce heat to low, and continue cooking 30 minutes, or until meat is very tender. Remove meat, shred, and return to skillet.

Pour coconut milk into the skillet. Mix in sour cream, coconut flakes, brown sugar, allspice, salt, and pepper. Continue cooking 10 minutes, or until heated through.

Aunty Pasto's Seafood Lasagna

Ingredients

8 lasagna noodles
2 tablespoons butter
1 cup chopped onion
1 (8 ounce) package cream cheese, softened
1 1/2 cups cottage cheese, creamed
1 egg, beaten
2 teaspoons dried basil
1/2 teaspoon salt
1/8 teaspoon ground black pepper
2 (10.75 ounce) cans condensed cream of mushroom soup
1/3 cup milk
1/3 cup dry white wine
1 (6 ounce) can crabmeat
1 pound cooked salad shrimp
1/4 cup grated Parmesan cheese
1/2 cup shredded sharp Cheddar cheese
2 cups fresh sliced mushrooms

Directions

Cook noodles in a large pot of boiling salted water until done. Rinse and drain noodles. Set aside.

Melt butter or margarine in a small saute pan over medium heat. Add onion; cook and stir until tender. Add cream cheese, cottage cheese, egg, basil, and salt and pepper.

In a medium bowl, combine soup, milk, and wine. Stir in crab, shrimp, and mushrooms.

Place 4 noodles in the bottom of a well oiled 9x13 inch pan. Spread 1/2 cheese mixture over the noodles, and spoon 1/2 soup mixture over cheese. Repeat layers.

Bake, uncovered, at 350 degrees F (175 degrees C) for 45 minutes. Top with sharp cheese, and parmesan cheese. Brown lasagna under broiler. Remove from oven, and let stand 15 minutes before serving.

Baked Pork Chops with Garden Stuffing

Ingredients

1 (10.75 ounce) can Campbell's® Condensed Golden Mushroom Soup
3/4 cup water
1 (16 ounce) bag frozen vegetable combination (broccoli, cauliflower, carrots)
1 tablespoon margarine or butter
4 cups Pepperidge Farm® Herb Seasoned Stuffing
6 bone-in pork chops, 3/4-inch thick

Directions

Mix 1/3 cup soup, 1/2 cup water, vegetables and margarine in saucepan. Heat to a boil. Remove from heat. Add stuffing. Mix lightly.

Spoon stuffing mixture into greased 3-quart baking dish. Arrange chops over stuffing.

Mix remaining soup and remaining water. Spoon over chops.

Bake at 400 degrees F for 40 minutes or until chops are done.

Turkey Cutlets with Tomato Sauce

Ingredients

2 tablespoons all-purpose flour
1/8 teaspoon salt
1/8 teaspoon pepper
1/2 pound turkey breast cutlets
2 teaspoons butter or margarine
MUSHROOM TOMATO SAUCE:
1 cup sliced fresh mushrooms
1 1/2 teaspoons canola oil
2 garlic cloves, minced
1/4 teaspoon dried rosemary,
crushed
2 medium tomatoes - peeled,
seeded and chopped
2 tablespoons dry white wine or
chicken broth
1 teaspoon brown sugar
salt and pepper to taste
1 teaspoon butter or margarine
1 tablespoon minced fresh basil
1 1/2 teaspoons lemon juice
2 tablespoons minced fresh
parsley

Directions

In a large resealable plastic bag, combine the flour, salt if desired and pepper. Add the cutlets, two at a time and shake to coat. In a skillet, cook cutlets in butter for 2-3 minutes on each side or until lightly browned.

Meanwhile, in a skillet, saute mushrooms in oil until tender. Add garlic and rosemary; cook and stir for 1 minute. Add the tomatoes, wine or broth, brown sugar, salt if desired and pepper; cook and stir for 5 minutes. Stir in butter and basil. Serve cutlets with sauce. Sprinkle with lemon juice and parsley.

Pizza Bread

Ingredients

3/4 cup water (70 to 80 degrees F)
2 tablespoons dried minced onion
1 tablespoon nonfat dry milk powder
1 tablespoon sugar
1 tablespoon butter or margarine, softened
1 teaspoon salt
1/2 teaspoon garlic powder
1/2 teaspoon dried oregano
2 cups bread flour
2 teaspoons active dry yeast
1/3 cup chopped pepperoni
1/4 cup chopped canned mushrooms
1/4 cup shredded mozzarella cheese
2 teaspoons grated Parmesan cheese

Directions

In bread machine pan, place the first 10 ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Just before the final kneading (your machine may audibly signal this), add the pepperoni, mushrooms and cheeses.

T's Easy Chicken

Ingredients

1/4 cup olive oil
1/4 cup fresh lemon juice
1/4 cup diced onion
4 skinless, boneless chicken
breast halves
1/2 cup sliced fresh mushrooms
1/2 cup diced tomatoes, drained

Directions

Heat oil, lemon juice and onion in a large skillet over medium heat. When onion is tender, add chicken, mushrooms and tomatoes.

Cook over medium high heat for 5 to 7 minutes each side, stirring occasionally, or until chicken is cooked through and no longer pink inside.

Broccoli and Artichoke Bake

Ingredients

2 heads broccoli, cut into florets
2 tablespoons butter
2 cups sliced fresh mushrooms
1/2 cup chopped green onion
1 (14 ounce) can artichoke hearts,
drained and chopped
1 cup sour cream
1 cup mayonnaise
1 cup grated Parmesan cheese
1 tomato, thinly sliced
1/2 cup dry bread crumbs

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add the broccoli florets, and cook uncovered for a few minutes until the broccoli is just tender. Drain in a colander, then immediately immerse in ice water for several minutes until cold to stop the cooking process. Drain well, place into a large mixing bowl, and set aside.

Meanwhile, melt the butter in a skillet over medium-high heat. Stir in the mushrooms and green onions, and cook until the mushrooms have softened and released their liquid, about 3 minutes. Scrape the mushrooms into the mixing bowl along with the broccoli, then add the artichoke hearts, sour cream, mayonnaise, and Parmesan cheese. Gently fold together until evenly mixed and spread into a 9x13 inch baking dish. Arrange the sliced tomatoes over the broccoli, then sprinkle with the bread crumbs.

Bake in the preheated oven until the casserole is hot and the bread crumbs have turned golden brown, about 25 minutes.

Crab-Stuffed Filet Mignon with Whiskey

Ingredients

CRAB STUFFING:

- 2 tablespoons olive oil
- 1 teaspoon minced onion
- 1 teaspoon minced green onion
- 1 teaspoon minced garlic
- 1 teaspoon minced celery
- 1 teaspoon minced green bell pepper
- 2 tablespoons shrimp stock or water
- 1 (6 ounce) can crab meat, drained
- 2 tablespoons bread crumbs
- 1 teaspoon Cajun seasoning

PEPPERCORN SAUCE

- 1 1/4 cups beef broth
- 1 teaspoon cracked black pepper
- 1 fluid ounce whiskey
- 1 cup heavy cream

STEAKS:

- 4 (6 ounce) filet mignon steaks
- 4 slices bacon, cooked lightly
- salt and cracked black pepper to taste
- 1 tablespoon olive oil
- 1 clove garlic, minced
- 1 teaspoon minced shallot
- 1 cup crimini mushrooms, sliced
- 1 fluid ounce whiskey
- 1 teaspoon Dijon mustard

Directions

Make Crab Stuffing: Heat 2 tablespoons olive oil in a large skillet. Saute onion, green onion, garlic, celery, and green pepper until tender. Stir in shrimp stock, crab meat, bread crumbs, and Cajun seasoning. Remove from heat, and set aside.

Prepare Peppercorn Sauce: In a small saucepan over medium heat, combine beef broth and cracked black pepper. Simmer until reduced to 1 cup, stirring frequently. Add 1 ounce whiskey and 1 cup cream. Continue simmering until reduced to 1 cup. Remove from heat, and set aside.

Prepare Steaks: Slice a pocket into the side of each steak, and stuff generously with crab stuffing. Wrap bacon around side, and secure with toothpicks. Season to taste with salt and pepper; set aside. Heat olive oil in a large cast iron skillet over medium heat. Saute garlic and shallot for 1 minute. Stir in mushrooms, and saute until tender. Remove mushroom mixture, and set aside.

Place steaks in skillet, and cook to desired doneness. Remove from skillet, and keep warm. Deglaze skillet with 1 ounce whiskey. Reduce heat, and stir in peppercorn sauce and Dijon mustard. Add mushroom mixture, and reduce sauce until thickened. Remove toothpicks and bacon from steaks, and arrange steaks on a plate. Top with sauce.

Crispy Tofu and Bacon Wraps

Ingredients

1 (16 ounce) package tofu,
drained and cubed
1 yellow onion, roughly chopped
6 large green onions, chopped
1 medium red bell pepper,
coarsely chopped
8 cloves garlic
20 mushrooms
1 tomato, coarsely chopped
3/4 cup crumbled cooked bacon
1 tablespoon fish sauce
2 tablespoons red wine
1/4 cup chopped fresh Italian
parsley
1/4 teaspoon salt
1/2 teaspoon black pepper
1/4 teaspoon curry powder
1/4 teaspoon mustard powder
1/4 teaspoon dill weed
1/2 teaspoon ground ginger
1 (12 ounce) package egg roll
wrappers
canola oil for frying

Directions

Place the tofu, yellow onion, green onion, red pepper, garlic, mushrooms, tomato, and bacon in the bowl of a food processor. Season with fish sauce, red wine, parsley, salt, pepper, curry powder, mustard powder, dill, and ginger; puree until smooth.

Place an egg roll wrapper on your work surface with a corner pointing towards you. Spoon 1 to 2 tablespoons of the tofu mixture in between the center and bottom corner of the wrapper. Fold the corner closest to you over the top of the filling, then fold in the left and right sides. Moisten the top corner with a little water, and roll up tightly.

Heat a few inches of canola oil in a large pot to 350 degrees F (175 degrees C). Fry the wraps a few at a time until the center has cooked and the outside is golden brown. Drain on paper towels and serve hot.

Pecan Chicken Pockets

Ingredients

3 ounces spreadable chive-and-onion cream cheese
3 tablespoons butter, softened, divided
Dash pepper
1/2 cup cubed cooked chicken
1/2 cup sliced fresh mushrooms
1 (4 ounce) package refrigerated crescent rolls
3 tablespoons seasoned bread crumbs
2 tablespoons finely chopped pecans

Directions

In a small bowl, combine cream cheese, 1 tablespoon butter and pepper. Fold in chicken and mushrooms. Separate crescent dough into two rectangles; seal perforations. Spoon chicken mixture on each rectangle to within 1/2 in. of edges. Roll up, starting from a short side; pinch ends to seal.

In a shallow bowl, combine bread crumbs and pecans. Melt remaining butter; brush over entire surface of dough. Roll in crumb mixture. Place on an ungreased baking sheet. Bake at 350 degrees F for 30-35 minutes or until golden brown.

Spicy Shrimp and Red Bean Soup

Ingredients

2 tablespoons olive oil
3 cloves garlic, chopped
1 medium celery rib, chopped
2 green onions, chopped
1 (15 ounce) can red kidney beans, drained
1 (10 ounce) can tomatoes with green chilies
1 (10 ounce) can condensed cream of mushroom soup
3/4 cup water
1 sprig fresh dill
12 ounces medium shrimp - peeled and deveined

Directions

Warm the oil in a large saucepan over medium heat. Stir in the garlic, celery, and green onions. Cook, stirring frequently, until tender, about 3 minutes. Stir in beans, tomatoes, cream of mushroom soup, and water. Bring to a boil. Stir in dill, reduce heat to medium, and simmer 10 minutes. Stir in shrimp, and simmer until shrimp are pink, about 5 minutes.

Griddle Style Philly Steak Sandwiches

Ingredients

1 (8 ounce) can sliced mushrooms, drained
1 small onion, sliced
1 green bell pepper, seeded and sliced into strips
8 slices provolone cheese
salt to taste
seasoned salt to taste
1 pound thinly sliced roast beef
4 submarine rolls, halved

Directions

Preheat an electric griddle or stovetop griddle over medium-high heat. On one half of the griddle, place the mushrooms, onion and pepper. On the other side, place the roast beef. Cook and stir each group separately, chopping the beef into smaller pieces as it cooks, and seasoning with salt and seasoned salt.

When the vegetables are tender and the beef is hot, place the slices of provolone cheese over the beef to melt. Turn off the griddle. Scoop the cheesy grilled beef into sandwich rolls, and top with the onions and peppers.

Golden Lasagna

Ingredients

6 lasagna noodles
1/4 cup chopped onion
1 (4.5 ounce) can sliced mushrooms, drained
3 tablespoons chicken broth
1 (10.75 ounce) can condensed cream of chicken soup
1/3 cup milk
1/2 teaspoon dried basil
2 cups diced chicken breast meat
1 pound ricotta cheese
1 1/2 cups shredded Cheddar cheese
1/8 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add noodles and cook for 8 to 10 minutes or until al dente; drain.

In a small saucepan, saute onion and mushrooms in chicken broth. Remove from heat. Stir in soup, milk and basil. Mix well. Set aside.

In a lightly greased 9x13 inch baking dish, arrange 3 cooked lasagna noodles. Layer as follows: 1/2 the chicken, 1/2 the ricotta cheese, 1/2 the Cheddar cheese, 1/2 the Parmesan cheese and 1/2 the mushroom/soup mixture. Add the other 3 lasagna noodles and repeat layers. Bake uncovered in the preheated oven for approximately 50 minutes.

Fierro Chicken

Ingredients

nonstick cooking spray
5 ounces cream cheese, softened
1 1/2 cups shredded Cheddar cheese
1 (4 ounce) can chopped green chilies
1 tablespoon chili powder
3/4 cup enchilada sauce
6 button mushrooms, sliced
3/4 cup heavy cream
6 skinless, boneless chicken breast halves

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a 9x13 inch baking dish with nonstick cooking spray.

Mix the cream cheese, Cheddar cheese, green chilies, chili powder, enchilada sauce, button mushrooms, and heavy cream in a large bowl. Arrange chicken breasts in the prepared baking dish; pour sauce over.

Bake in preheated oven until the juices run clear, about 40 minutes.

Spinach-Green Bean Casserole

Ingredients

3/4 cup milk
1 cup sour cream
1 (10.75 ounce) can condensed
cream of mushroom soup
2 (15 ounce) cans green beans,
drained
1 (14 ounce) can chopped
spinach, drained
2 (2.8 ounce) cans French fried
onions

Directions

Preheat the oven to 375 degrees F (190 degrees C). Lightly grease a casserole dish.

Stir the milk, sour cream and cream of mushroom soup together in a large bowl. Fold in the green beans and spinach, and mix in about half of the onions. Pour into the casserole dish and top with the remaining onions.

Bake uncovered in the preheated oven until bubbly and browned on top, about 40 minutes.

Chili-ghetti

Ingredients

1 (7 ounce) package spaghetti
1 pound ground beef
1 small onion, chopped
1 (16 ounce) can kidney beans,
rinsed and drained
1 (14.5 ounce) can diced
tomatoes, undrained
1 (4 ounce) can mushroom stems
and pieces, drained
1/3 cup water
1 (1.25 ounce) package chili
seasoning mix
2 tablespoons grated Parmesan
cheese
1/4 cup shredded mozzarella
cheese

Directions

Cook spaghetti according to package directions. Meanwhile, in a large skillet, cook beef and onion over medium heat until meat is no longer pink; drain.

Drain spaghetti; add to beef mixture. Stir in the beans, tomatoes, mushrooms, water, chili seasoning and Parmesan cheese. Cover and simmer for 10 minutes. Sprinkle with mozzarella cheese.

Port And Mushroom Sauce Chicken

Ingredients

1 tablespoon olive oil
4 skinless, boneless chicken breast halves
3 tablespoons whole wheat flour
2 tablespoons minced shallots
1/2 cup white wine
1/2 cup chicken stock
8 fresh mushrooms, sliced
1 sprig fresh tarragon
3 1/2 tablespoons port wine
1 tablespoon chopped fresh parsley

Directions

In a deep skillet, heat oil on high. Coat chicken with flour, add to skillet, reduce heat and cook on low for 10 minutes (or until cooked through). Remove chicken breasts to a platter and keep warm.

To the same skillet, add the shallots, saute for 1 minute, then add wine and heat until reduced by half. Add stock and heat for 5 minutes until sauce thickens.

Meanwhile, in a small pan, saute mushrooms in a little oil. Add tarragon to mushrooms, then add both to the chicken and wine sauce. Cook all for 7 minutes, stir in port and cook for 5 more minutes.

Arrange the chicken on a platter and spoon sauce over it. Garnish with parsley and extra thyme sprigs. Serve.

Mushrooms and Peas Rice

Ingredients

8 ounces fresh mushrooms, sliced
1 tablespoon butter
1 (10.75 ounce) can condensed
cream of mushroom soup
10 3/4 fluid ounces milk
1 3/4 cups instant rice
1 1/2 cups frozen green peas

Directions

In a large skillet, saute mushrooms in butter. Set aside.

Warm condensed cream of mushroom soup and milk. When it comes to a slow bubble, add instant rice and cover. Let sit for at least 5 minutes.

While the soup mixture is warming, thaw the peas in the microwave at 30 second intervals. Do not overheat the peas.

When the rice is tender, stir mushrooms and peas into the rice and season with salt and pepper to taste.

King Ranch Chicken Casserole I

Ingredients

1 (3 pound) chicken, boiled and deboned
1 (14.5 ounce) package tortilla chips
1 (10 ounce) can diced tomatoes with green chile peppers
1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
1 onion, chopped
3 cups shredded Cheddar cheese

Directions

Preheat oven to 300 degrees F (150 degrees C.)

Layer the chips in a 9x13 inch casserole dish.

Combine the tomatoes, chicken soup, mushroom soup and onion. Pour half of mixture over chips. Layer the chicken pieces, half of the cheese and the remaining soup mixture.

Bake at 300 degrees F (150 degrees C) for 20 minutes. Top with the remaining cheese and return to the oven until the cheese is melted.

Warm Spinach and Bacon Cob Loaf

Ingredients

1 (1 pound) loaf round bread
3 slices bacon, diced
1 small onion, finely chopped
1 (4 ounce) can sliced mushrooms, drained
1/2 cup chopped sun-dried tomatoes
2 (8 ounce) packages cream cheese, at room temperature
2 (10 ounce) packages frozen chopped spinach, thawed and squeezed dry
1 (11 ounce) can refrigerated soft bread stick dough

Directions

Preheat the oven to 400 degrees F (200 degrees C).

Place bacon in a large skillet over medium-high heat. When the bacon starts to brown, add the onion and mushrooms. Cook and stir until everything is tender and browned. Remove from heat. Transfer to a medium bowl. Use a wooden spoon to stir in the sun-dried tomatoes, cream cheese and spinach until well blended. Set aside.

Make a well in the loaf of bread by cutting an oval hole in the top, and pulling out the bread inside, leaving a 1 1/2 to 2 inch shell. This is your serving bowl. Spoon the cream cheese mixture into the bread. Place on a baking tray. Cut the breadstick dough into 3 inch fingers, and place them on the baking sheet also.

Bake for about 15 minutes in the preheated oven, until the breadsticks are golden, and the loaf is heated through. To serve, place the loaf of bread with the dip onto the center of a serving tray, and arrange the breadsticks around it. After all the breadsticks are gone, simply eat the bread bowl. No mess!

Garlic Anchovy Linguine

Ingredients

6 tablespoons extra-virgin olive oil
6 cloves garlic, chopped
3/4 cup finely chopped broccoli florets
1/2 cup sliced mushrooms
6 ounces anchovy fillets, chopped
1 cup water
1/4 cup chopped green onions
1/2 cup diced tomatoes
2 tablespoons finely chopped fresh parsley
1 teaspoon extra-virgin olive oil
1 (16 ounce) package linguine pasta
1 1/2 tablespoons crushed red pepper flakes
1 pinch black pepper (optional)

Directions

Heat 6 tablespoons olive oil in a large skillet over medium heat, then stir in garlic, broccoli, and mushrooms; cook until lightly browned. Add anchovies and water, cover, and simmer for 4 to 5 minutes. Stir in green onions, tomatoes, and parsley, cover again, simmering until vegetables are soft, about 3 to 4 minutes.

While the vegetables are cooking, bring a large pot of water and one teaspoon of olive oil to a boil. Add linguine and cook until al dente, about 7 to 8 minutes; drain. Toss with anchovy mixture and crushed red pepper flakes. If desired, season with black pepper. Serve immediately.

Garlic-Mushroom Rib Eyes

Ingredients

boneless beef ribeye steaks, cut 1 inch thick
1/4 teaspoon pepper
1/8 teaspoon salt
4 tablespoons butter, divided
4 garlic cloves, peeled and sliced
1 pound sliced fresh mushrooms
3 tablespoons beef broth

Directions

Sprinkle steaks with pepper and salt. In a large skillet, melt 1 tablespoon butter. Cook the steaks for 2 minutes on each side or until meat reaches desired doneness (for medium-rare, a meat thermometer should read 145 degrees F; medium, 160 degrees F; well-done, 170 degrees F). Remove and keep warm.

In the same skillet, cook the garlic in 1 tablespoon butter for 2 minutes. Remove garlic and set aside. Add mushrooms and remaining butter to skillet; saute for 5 minutes. Stir in the broth. Bring to a boil; cook and stir over high heat until liquid is absorbed. Add reserved garlic. Serve over steaks.

Chicken Diane Style

Ingredients

2 small onions, chopped
1 pound fresh mushrooms
8 skinless, boneless chicken breast halves
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1/2 teaspoon paprika
2 teaspoons chopped fresh chives
2 teaspoons dried parsley
1/2 cup chicken broth
1/4 cup brandy
2 tablespoons prepared Dijon-style mustard

Directions

Saute onions and mushrooms in a large skillet over medium heat. Remove onion/mushroom mixture from skillet and reserve; add chicken breasts to skillet. Saute for 4 minutes, then turn over and add mushroom mixture on top.

In a small bowl mix salt, pepper, paprika, chives and parsley together then sprinkle mixture over chicken. In a medium bowl combine the broth, brandy and mustard and blend together. Pour over chicken, reduce heat to low and simmer for 20 to 25 minutes or until chicken is cooked through (no longer pink inside).

Wild Rice and Beef Casserole

Ingredients

3 cups chicken broth
3/4 cup uncooked wild rice
1 1/4 cups uncooked brown rice
2 bay leaves
1/2 cup butter
1 medium onion, chopped
1 pound ground beef
2 (4 ounce) cans sliced mushrooms, drained
1 (4 ounce) can water chestnuts, drained and chopped
2 teaspoons soy sauce
1 teaspoon curry powder
2 cups shredded Cheddar cheese

Directions

In a medium pot, bring the chicken broth to a boil, and mix in the wild rice, brown rice, and bay leaves. Reduce heat to low, cover, and simmer 45 minutes, until most of the broth has been absorbed.

In a skillet, melt the butter, and saute onion until tender. Stir in the ground beef, and cook until evenly brown. Mix in the mushrooms, water chestnuts, soy sauce, and curry powder, and continue to cook and stir until heated through.

Preheat oven to 350 degrees F (175 degrees C).

Mix the beef mixture into the rice mixture, and remove the bay leaf. Transfer to a 9x13 inch baking dish. Top with Cheddar cheese.

Bake 20 minutes in the preheated oven, until bubbly and lightly browned.

Chicken Marsala with Portobello Mushrooms

Ingredients

3/4 cup butter, divided
2 tablespoons vegetable oil,
divided
4 portobello mushroom caps,
sliced
1 clove garlic, chopped
3/4 cup all-purpose flour, divided
1 (14.5 ounce) can beef broth
1/2 cup dry Marsala wine
kosher salt and ground black
pepper to taste
1 tablespoon browning sauce
6 skinless, boneless chicken
breast halves - pounded to 1/2
inch thickness

Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt 1/2 cup butter and heat 1 tablespoon vegetable oil in a skillet over medium heat. Cook and stir the mushroom slices in the skillet until tender. Remove from heat, cover to keep warm, and set aside.

Melt the remaining butter and heat the remaining oil in a saucepan over medium-high heat. Cook and stir the garlic until tender, then gradually whisk in the flour. Increase heat to high, and pour in the beef broth and Marsala wine. Season with kosher salt and pepper, and whisk in the browning sauce. Bring to a boil, and reduce heat to low. Mix in the mushrooms, reserving remaining butter and oil in the skillet. Cover saucepan, remove from heat, and set aside.

Season chicken with salt and pepper, and dredge in the remaining flour. Over medium heat, reheat the remaining butter and oil in the skillet used to cook the mushrooms. Cook the chicken 2 minutes per side, until browned. Arrange the chicken in the bottom of a 9x13 inch baking dish, and cover with the sauce and mushroom mixture.

Cover baking dish, and bake 25 minutes in the preheated oven, or until chicken juices run clear.

Ham 'n' Swiss Ring

Ingredients

1 (8 ounce) package refrigerated crescent rolls
1 cup sliced fresh mushrooms
2 tablespoons chopped onion
1 tablespoon butter or margarine
1 cup chopped fully cooked ham
3/4 cup shredded Swiss cheese
1/4 cup chopped fresh parsley
1 tablespoon Dijon mustard
1/2 teaspoon lemon juice

Directions

Arrange crescent rolls on a 13-in. round pizza pan, forming a ring with wide ends overlapping and pointed ends facing the outer edge of pan. In a skillet, saute mushrooms and onion in butter for 8 minutes or until juices are absorbed. Add remaining ingredients; mix well. Spoon over wide ends of rolls. Fold points of rolls over filling and tuck under wide ends at center (filling will be visible). Bake at 350 degrees F for 20-25 minutes or until golden brown.

Northwoods Wild Rice

Ingredients

1 1/2 cups uncooked wild rice,
rinsed
4 cups water
1 teaspoon salt
1/4 cup butter or margarine
4 slices bacon, diced
1 small onion, chopped
1/2 cup celery, sliced
1/2 cup sliced fresh mushrooms
seasoned salt to taste
1/4 teaspoon pepper
1/2 cup salted cashews

Directions

Place rice, water and salt in a heavy saucepan. Bring to a boil. Reduce heat to simmer; cook 45 minutes or until tender. Uncover and fluff with a fork. Simmer for 5 additional minutes. Drain any liquid. While rice is cooking, fry bacon until crisp. Drain on paper towels. In a skillet, melt butter and saute onion, celery and mushrooms until tender. Add rice, seasoned salt and pepper. Heat through. Just before serving, top with cashews and reserved bacon.

For a make-ahead dish, place cooked rice mixture in a 2-qt. casserole; top with cashews and bacon. Refrigerate until ready to reheat. Bake at 350 degrees F for 20-30 minutes.

Mushroom and Swiss Burger Meatloaf

Ingredients

2 slices pumpernickel bread
1 pound ground chuck
1 pound ground pork
1 egg
1/2 cup finely chopped sweet onion
1/3 cup petite-cut diced tomatoes with sweet onions, drained and juice reserved
1/4 cup finely chopped green pepper
1 tablespoon onion powder
1/2 teaspoon garlic salt
1/2 teaspoon ground black pepper
2 dashes Worcestershire sauce
2 dashes soy sauce
6 slices deli-sliced Swiss cheese
1 (4.5 ounce) can sliced mushrooms, drained
1/2 cup bottled sweet chili sauce

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5-inch loaf pan. Tear the pumpernickel into pieces, and place into the work bowl of a food processor. Pulse several times to chop the bread into crumbs.

Lightly mix the pumpernickel crumbs, ground chuck, ground pork, egg, onion, diced tomatoes, 1/4 cup of the reserved juice from the tomatoes, green pepper, onion powder, garlic salt, black pepper, Worcestershire sauce, and soy sauce together in a bowl until the mixture is very well combined. Do not over mix, or the meat loaf will be tough.

Place half the meat mixture into the bottom of the prepared loaf pan, and gently press to smooth the top. Place 3 slices of Swiss cheese over the meat mixture, and spread the sliced mushrooms evenly over the cheese. Top the mushrooms with the remaining 3 slices of Swiss cheese, and spread the rest of the meat mixture in an even layer over the cheese. Press the top gently to smooth.

Bake the meatloaf in the preheated oven for 45 minutes, then remove from oven and spread with the chili sauce in an even layer. Return the meatloaf to the oven and bake until the juices run clear and the chili sauce has thickened into a glaze, about 15 more minutes. Let the meatloaf stand for 10 minutes before slicing.

Braised Tofu

Ingredients

1 (14 ounce) package firm tofu
cooking spray
3 teaspoons sesame oil, divided
1 (8 ounce) can water chestnuts,
drained
3 ounces fresh shiitake
mushrooms, stems removed
1 1/2 cups snow peas, trimmed
1/2 teaspoon oyster flavored
sauce
1 cup water

Directions

Slice tofu block into 3 long slabs lengthwise. Wrap each slab in paper towels, and press to squeeze out excess water.

Coat a large skillet with cooking spray, and then add 2 teaspoons sesame oil. Once the oil is hot, add the tofu slabs to the skillet. Fry for about 5 minutes on each side, or until delicately browned.

Remove tofu from skillet, and slice into cubes. Add the remaining teaspoon sesame oil to the skillet, and stir fry the water chestnuts, mushrooms and snow peas. Mix together water and oyster sauce, and add to the skillet along with the tofu. Cover, and cook over low heat for about 10 minutes.

No-Noodle Zucchini Lasagna

Ingredients

2 large zucchini
1 tablespoon salt
1 pound ground beef
1 1/2 teaspoons ground black pepper
1 small green bell pepper, diced
1 onion, diced
1 cup tomato paste
1 (16 ounce) can tomato sauce
1/4 cup red wine
2 tablespoons chopped fresh basil
1 tablespoon chopped fresh oregano
hot water as needed
1 egg
1 (15 ounce) container low-fat ricotta cheese
2 tablespoons chopped fresh parsley
1 (16 ounce) package frozen chopped spinach, thawed and drained
1 pound fresh mushrooms, sliced
8 ounces shredded mozzarella cheese
8 ounces grated Parmesan cheese

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a deep 9x13 inch baking pan.

Slice zucchini lengthwise into very thin slices. Sprinkle slices lightly with salt; set aside to drain in a colander.

To prepare the meat sauce, cook and stir ground beef and black pepper in a large skillet over medium high heat for 5 minutes. Add in green pepper and onion; cook and stir until meat is no longer pink. Stir in tomato paste, tomato sauce, wine, basil, and oregano, adding a small amount of hot water if sauce is too thick. Bring to a boil; reduce heat and simmer sauce for about 20 minutes, stirring frequently.

Meanwhile, stir egg, ricotta, and parsley together in a bowl until well combined.

To assemble lasagna, spread 1/2 of the meat sauce into the bottom of prepared pan. Then layer 1/2 the zucchini slices, 1/2 the ricotta mixture, all of the spinach, followed by all of the mushrooms, then 1/2 the mozzarella cheese. Repeat by layering the remaining meat sauce, zucchini slices, ricotta mixture, and mozzarella. Spread Parmesan cheese evenly over the top; cover with foil.

Bake for 45 minutes. Remove foil; raise oven temperature to 350 degrees F (175 degrees C), and bake an additional 15 minutes. Let stand for 5 minutes before serving.

Classic Stuffed Turkey

Ingredients

2 large onions, chopped
2 celery ribs, chopped
1/2 pound fresh mushrooms,
sliced
1/2 cup butter
1 (14.5 ounce) can chicken broth
1/3 cup minced fresh parsley
2 teaspoons rubbed sage
1 teaspoon salt
1 teaspoon poultry seasoning
1/2 teaspoon pepper
12 cups unseasoned stuffing
cubes
Warm water
1 (14 pound) turkey
Melted butter

Directions

In a large skillet, saute the onions, celery and mushrooms in butter until tender. Add broth and seasonings; mix well. Place bread cubes in a large bowl; add mushroom mixture and toss to coat. Stir in enough warm water to reach desired moistness.

Just before baking, loosely stuff turkey. Place any remaining stuffing in a greased baking dish; cover and refrigerate until ready to bake. Skewer turkey openings; tie drumsticks together with kitchen string. Place breast side up on a rack in a roasting pan. Brush with melted butter.

Bake turkey, uncovered, at 325 degrees for 3-3/4 to 4-1/2 hours or until a meat thermometer reads 180 for the turkey and 165 for the stuffing, basting occasionally with pan drippings. (Cover loosely with foil if turkey browns too quickly.)

Bake additional stuffing, covered, for 30-40 minutes. Uncover; bake 10 minutes longer or until lightly browned. Cover turkey with foil and let stand for 20 minutes before removing stuffing and carving. If desired, thicken pan drippings for gravy. Yield: 12 servings (10 cups stuffing).

Bacon Cheddar Chive Muffins

Ingredients

6 thick slices bacon
2 cups all-purpose flour
1 1/2 tablespoons white sugar
2 teaspoons baking powder
1/4 teaspoon salt
1 1/2 teaspoons garlic powder
4 teaspoons dried chives
1/3 cup grated Parmesan cheese
1 cup shredded sharp Cheddar cheese
1 egg, beaten
1/2 cup milk
1/2 cup cream of mushroom soup
1/2 cup vegetable oil

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Preheat oven to 400 degrees F (200 degrees C). Lightly grease muffin pan.

In a large mixing bowl, combine flour, sugar, baking powder, salt, garlic powder, chives, parmesan cheese, cheddar cheese and crumbled bacon. Combine the egg, milk, cream of mushroom soup and vegetable oil. Mix into the dry ingredients and stir together just to moisten.

Spoon the batter into prepared muffin pans and bake at 400 degrees F (200 degrees C) for 20 to 25 minutes, or until a toothpick inserted into a muffin comes out clean.

Creamy Shrimp and Scallop Shells

Ingredients

1 (10 ounce) package Pepperidge Farm® Puff Pastry Shells
2 tablespoons butter
1/2 pound shrimp, shelled and deveined
1/2 pound scallops, cut in half
2 cups sliced mushrooms
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular or 98% Fat Free)
1/2 cup milk
1 cup shredded Swiss cheese
Chopped fresh parsley

Directions

Bake the pastry shells according to the package directions.

Heat 1 tablespoon butter in a 10-inch skillet over medium heat. Add shrimp and scallops and cook until they're cooked through, stirring often. Remove the shrimp and scallops from the skillet.

Heat the remaining butter in the skillet. Add the mushrooms and cook until they're tender. Stir in the soup, milk and cheese. Cook and stir until the cheese is melted. Return the shrimp and scallops to the skillet and cook until the mixture is hot and bubbling. Spoon the mixture into the pastry shells. Sprinkle with the parsley.

Buttermilk Noodle Bake

Ingredients

1 1/2 pounds ground beef
1 large onion, finely chopped
1/4 cup butter or margarine
1/4 cup all-purpose flour
2 1/2 teaspoons salt
Dash pepper
2 cups buttermilk
1 (4 ounce) can mushroom stems
and pieces, undrained
1/3 cup ketchup
1 tablespoon Worcestershire
sauce
8 ounces egg noodles, cooked
and drained

Directions

In a skillet, cook beef and onion over medium heat until meat is no longer pink; drain. In a large saucepan, melt butter. Stir in flour, salt and pepper until smooth. Gradually add buttermilk. Stir in mushrooms, ketchup and Worcestershire sauce. Bring to a boil; cook and stir for 2 minutes or until thickened. Add noodles and beef mixture; mix well. Transfer to a greased 2-1/2-qt. baking dish. Bake, uncovered, at 350 degrees F for 45 minutes or until heated through.

Potato Casserole IV

Ingredients

1 (2 pound) package hash brown potatoes
1 small onion, finely chopped
2 cups cubed Cheddar cheese
1 cup sour cream
1 teaspoon salt
1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup melted margarine
2 cups cornflakes cereal

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl mix together the frozen hash browns, onion, cheddar cheese, sour cream and salt. In a small bowl, stir the chicken and mushroom soups together. Pour the soups over the hash brown mixture and stir together. Transfer to a 9x13 inch baking dish.

Mix the melted margarine and cornflakes together and pour over the top of the casserole.

Bake in a preheated 350 degrees F (175 degrees C) oven for 45 minutes. Bake for an additional 15 minutes if you'd like the casserole more browned.

Stuffed Cornish Hens

Ingredients

1/2 cup chopped celery
1/4 cup sliced fresh mushrooms
2 tablespoons butter
1 (6 ounce) package fast-cooking
long grain and wild rice mix
1 (14.5 ounce) can reduced-
sodium chicken broth
1/4 cup water
2/3 cup sliced water chestnuts,
chopped
1/2 cup dried cranberries
1/2 cup chopped green onions
2 tablespoons reduced-sodium
soy sauce
5 Cornish game hens

Directions

In a large saucepan coated with nonstick cooking spray, cook celery and mushrooms in butter until tender. Stir in rice; cook 1 minute longer. Stir in the contents of the rice seasoning packet, broth and water. Bring to a boil. Reduce heat; cover and simmer for 5-6 minutes or until rice is tender.

Stir in the water chestnuts, cranberries, onions and soy sauce. Stuff into hens. Place on a rack in a shallow roasting pan. Bake at 375 degrees F for 50-60 minutes or until juices run clear and a meat thermometer inserted into stuffing reads 165 degrees F. Cut each hen in half lengthwise to serve.

Mushroom Wild Rice

Ingredients

2 1/4 cups water
1 (10.5 ounce) can condensed
beef consomme, undiluted
1 (10.5 ounce) can condensed
French onion soup, undiluted
3 (4 ounce) cans mushroom stems
and pieces, drained
1/2 cup butter or margarine,
melted
1 cup uncooked brown rice
1 cup uncooked wild rice

Directions

In a slow cooker, combine all ingredients; stir well. Cover and cook on low for 7-8 hours or until rice is tender.

Slow Cooker Chicken with Mushroom Wine Sauce

Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup
1 teaspoon dried minced onion
1 teaspoon dried parsley
1/4 cup white wine
1/4 teaspoon garlic powder
1 tablespoon milk
1 (4 ounce) can mushroom pieces, drained
salt and pepper to taste
4 boneless, skinless chicken breast halves

Directions

In a slow cooker, mix together the soup, onion, parsley, wine, garlic powder, milk, and mushroom pieces. Season with salt and pepper. Place chicken in the slow cooker, covering with the soup mixture.

Cook on Low setting for 5 to 6 hours, or on High setting for 3 to 4 hours.

Slightly Healthier College Ramen Soup

Ingredients

2 1/2 cups water
1 carrot, sliced
4 fresh mushrooms, sliced
1 (3 ounce) package ramen noodle
pasta with flavor packet
1 egg, lightly beaten
1/4 cup milk (optional)

Directions

In a medium saucepan bring the water to a boil over high heat. Stir in the carrot and mushrooms and boil for about 7 minutes. Add the noodles and the flavoring packet; stir to break up the noodles. Reduce heat to medium and simmer for 3 minutes. Slowly pour in the egg and stir for 30 seconds until the egg has cooked. Stir in the milk.

Brunch Strata

Ingredients

3 cups sliced fresh mushrooms
3 cups chopped zucchini
2 cups cubed fully cooked ham
1 1/2 cups chopped onions
1 1/2 cups chopped green pepper
2 garlic cloves, minced
1/3 cup vegetable oil
2 (8 ounce) packages cream cheese, softened
1/2 cup half-and-half cream
12 eggs
4 cups cubed day-old bread
3 cups shredded Cheddar cheese
1 teaspoon salt
1/2 teaspoon pepper

Directions

In a large skillet, saute the mushrooms, zucchini, ham, onions, green peppers and garlic in oil until vegetables are tender. Drain and pat dry; set aside.

In a large mixing bowl, beat the cream cheese and cream until smooth. Beat in eggs. Stir in the bread, cheese, salt, pepper and vegetable mixture.

Pour into two greased 11-in. x 7-in. x 2-in. baking dishes. Bake, uncovered, at 350 degrees F for 35-40 minutes or until a knife inserted near the center comes out clean. Let stand for 10 minutes before serving.

Sirloin Steak Dianne

Ingredients

2 (8 ounce) beef sirloin steaks
1 tablespoon butter
1/4 cup brandy
1 onion, minced
1 clove garlic, minced
1/2 cup red wine
2 tablespoons steak sauce
1 dash Worcestershire sauce
salt and pepper to taste
1/2 (4 ounce) package button mushrooms, sliced
1/2 cup Dijon mustard, divided
1 cup heavy cream

Directions

Place the steaks between two sheets of plastic wrap; pound with a kitchen mallet to tenderize.

Melt the butter in a skillet over medium-high heat, and heat until it begins to smoke. Cook the steaks for 1 to 2 minutes on each side until they have browned. Pour brandy over steaks and carefully ignite. Once the flames burn off, remove steaks from the pan and set aside.

Cook the onion and garlic in the same skillet over medium heat until they soften. Stir in the red wine, steak sauce, Worcestershire sauce, salt, and pepper; mix well. Mix in the mushrooms, stir, and cook for about 5 minutes.

Meanwhile, coat one side of each of the steaks with 2 tablespoons of the Dijon mustard. Gently lay them on top of the sauce in the skillet, mustard-side down. Spread 2 tablespoons on top of the steaks. Cook 2 to 3 minutes per side. Remove the steaks from the sauce, and keep warm.

Stir the cream in to the mushroom sauce and bring to a gentle simmer. Reduce heat to medium-low, return the steaks to the sauce, and simmer for 1 minute more before serving.

Cumin Chicken With Apples

Ingredients

4 chicken leg quarters
2 tablespoons butter
2 medium apples, chopped
2 small onions, halved and sliced
1 (4.5 ounce) can mushroom stems and pieces, drained
1 tablespoon all-purpose flour
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1/2 cup water
1 tablespoon ground cumin
1 teaspoon Worcestershire sauce
3/4 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon chili powder
Hot cooked rice

Directions

In a large skillet, brown chicken in butter. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. In the drippings, saute apples, onions and mushrooms until apples are crisp-tender. Add flour, soup, water, cumin, Worcestershire sauce, salt and pepper; mix well. Pour over chicken.

Cover and bake at 350 degrees F for 1 hour or until the chicken juices run clear. Sprinkle with chili powder. Serve over rice.

Hearty Layer Salad

Ingredients

6 cups mixed salad greens
1 (15 ounce) can garbanzo beans
or chickpeas, rinsed and drained
1 cup sliced fresh mushrooms
1 cup cherry tomatoes, halved
1 small cucumber, thinly sliced
1 cup thinly sliced red onion,
separated into rings
3 hard-cooked eggs, sliced
1/2 cup chopped walnuts, toasted
DRESSING:
1 large ripe avocado, peeled and
sliced
1 cup sour cream
2 tablespoons lemon juice
2 garlic cloves, minced
1/2 teaspoon ground cumin
1/4 teaspoon salt
1/8 teaspoon cayenne pepper

Directions

In a large glass bowl, layer the first eight ingredients. In a blender, combine the dressing ingredients; cover and process until smooth. Serve with the salad.

Baked Mushroom Chicken

Ingredients

4 cups sliced fresh mushrooms
3 tablespoons butter, divided
6 (4 ounce) skinless, boneless
chicken breast halves
1/4 teaspoon salt
1/4 teaspoon pepper
1/2 cup chicken broth
1/4 cup sherry

Directions

In a large skillet, saute mushrooms in 2 tablespoons butter until tender. Place chicken in a greased shallow 3-qt. baking dish; sprinkle with salt and pepper. Melt remaining butter; drizzle over chicken. Combine broth and sherry; pour over chicken. Spoon mushrooms over top. Cover and bake at 400 degrees F for 20-25 minutes or until chicken is no longer pink.

Slovak Sauerkraut Christmas Soup

Ingredients

1 (32 ounce) package sauerkraut, chopped
2 1/2 quarts chicken broth
6 black peppercorns
4 bay leaves
salt to taste
2 cups dried forest mushroom blend
3/4 pound Hungarian style dry paprika sausage
3/4 pound smoked ham
3/4 cup chopped pitted prunes
2 tablespoons vegetable oil
1 large onion, finely chopped
2 tablespoons all-purpose flour
2 teaspoons sweet Hungarian paprika
1 cup water
1 cup sour cream

Directions

Place the sauerkraut, chicken broth, peppercorns, bay leaves, salt and mushrooms into a large pot, and bring to a boil. Add the sausage and whole piece of ham. Let it simmer over medium heat for 1 1/2 hours. Add the prunes after the first hour.

Remove the meat from the soup, and set aside. Remove bay leaves, and discard.

Heat the oil in a large skillet over medium heat. Add the onion, and fry until clear. Sprinkle the flour and paprika over the onion; cook and stir for a minute. Gradually stir in the water with a fork so that no lumps form. Bring to a boil, and allow to thicken. Pour into the soup pot. Cube the sausage and ham, and stir into the soup. Bring to a boil, and cook for another 10 minutes.

To serve, ladle into bowls, and top with a dollop of sour cream.

Mexican Casserole

Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of chicken soup
1 (4 ounce) can chopped green chile peppers, drained
1/4 cup milk
2/3 cup sour cream
8 (6 inch) flour tortillas
6 boneless chicken breast halves, cooked and cubed
2 cups shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl combine the cream of mushroom soup, cream of chicken soup, chile peppers, milk and sour cream; mix until well blended. Place a layer of tortilla strips in the bottom of a lightly greased 9x13 inch baking dish.

Layer as follows: 1/2 of the soup mixture, 1/2 of the chicken, 1/2 of the shredded cheese. Repeat until ingredients are all used, ending with a layer of shredded cheese.

Bake in the preheated oven for 45 minutes covered, then remove cover and bake an additional 15 minutes.

White Chili IV

Ingredients

1 tablespoon olive oil
4 skinless, boneless chicken breast halves - cubed
coarsely ground black pepper to taste
1 large onion, chopped
6 cloves garlic, minced
3 green chile peppers, seeded and minced
1 green bell pepper, chopped
1 red bell pepper, chopped
1 (8 ounce) package mushrooms, sliced
3 (15 ounce) cans pinto beans
4 green onions, chopped
1 bunch fresh parsley, chopped
1 cup white wine
2 (14.5 ounce) cans chicken broth
2 cubes chicken bouillon
1 teaspoon dried rosemary
1 teaspoon dried thyme
1 tablespoon dried oregano
1 1/2 tablespoons ground cumin
2 bay leaves

Directions

In a large pot over medium-high heat, cook chicken in olive oil with black pepper until brown. Stir in onion, garlic and chiles and cook until onion begins to soften.

Stir in bell peppers, mushrooms, beans, green onions and parsley. Pour in wine and chicken broth. Season with bouillon, rosemary, thyme, oregano and cumin. Place bay leaves in pot, cover, reduce heat and simmer 90 minutes.

Veggie Quesadillas

Ingredients

1/2 pound fresh mushrooms, sliced
1 medium zucchini, sliced
1/2 cup sliced green onions
2 (15.25 ounce) cans whole kernel corn, drained
2 medium tomatoes, seeded and diced
1 teaspoon dried basil
3/4 teaspoon salt
1/4 teaspoon pepper
6 (8 inch) (8 inch) flour tortillas
2 cups (8 ounces) shredded reduced-fat Mexican-blend cheese
3/4 cup salsa
6 tablespoons reduced fat sour cream

Directions

In a large skillet coated with nonstick cooking spray, saute the mushrooms, zucchini and onions until tender. Add the corn, tomatoes, basil, salt and pepper; cook 2-3 minutes longer or until heated through. Using a slotted spoon, spoon filling on half of each tortilla. Sprinkle vegetable mixture with cheese and fold over tortilla. Lightly spray top of tortillas with nonstick cooking spray. Bake, uncovered, at 400 degrees F for 10-12 minutes or until golden brown. Serve with salsa and sour cream.

Chicken With Portobello Mushrooms and

Ingredients

4 skinless, boneless chicken breast halves
2 tablespoons olive oil
1/4 cup all-purpose flour
salt and pepper to taste
1 small onion, thinly sliced
2 portobello mushrooms
1/2 cup beef broth
2 teaspoons dried tarragon
5 canned quartered artichoke hearts
1/2 cup brandy
1/4 cup lemon juice

Directions

Lightly pound chicken breasts to even thickness. Dust chicken with flour, and add salt and pepper to your taste.

In a heavy skillet, heat 1 tablespoon olive oil over medium heat. Place chicken in pan, brown on both sides, and cook through; this will take about 8 to 10 minutes. Remove from pan, and set aside.

Add remaining 1 tablespoon olive oil, and saute onions and mushrooms over medium heat for 3 to 5 minutes.

Add beef broth, lemon juice, tarragon, and artichoke hearts to the pan: heat for 2 to 3 minutes, stirring gently. Stir in brandy, and simmer for an additional 2 to 3 minutes. Return chicken to the pan, and heat through.

Crab Stuffed Mushrooms I

Ingredients

20 large fresh mushrooms, stems removed
3 tablespoons Italian-style salad dressing
1 cup crabmeat
3/4 cup bread crumbs
2 eggs, beaten
1/4 cup mayonnaise
1/4 cup minced onion
1 teaspoon lemon juice

Directions

Preheat oven to 375 degrees F (190 degrees C). Spray a cookie sheet with non-stick cooking spray.

In a shallow bowl, marinate mushrooms in Italian dressing for 20 minutes. Drain well.

In a small mixing bowl, combine crabmeat, 1/2 cup of breadcrumbs, eggs, mayonnaise, onions, and lemon juice. Fill the mushroom caps with the mixture. Arrange the mushrooms on the prepared baking sheet. Top with remaining breadcrumbs.

Bake for 15 minutes.

Portabella Basil Sub

Ingredients

- 1 tablespoon butter
- 1/4 cup chopped red shallots
- 2 tablespoons chopped fresh basil leaves
- 1 tablespoon minced fresh garlic
- 1 teaspoon hot paprika
- 1 teaspoon salt
- 1 teaspoon fresh ground black pepper
- 1 cup fresh spinach leaves
- 1/4 cup diced portabella mushroom caps
- 1/4 cup diced yellow bell pepper
- 1 tablespoon sweet Jamaican pepper sauce (such as Pickapeppa Sauce ®)
- 1 tablespoon balsamic vinegar
- 1 hoagie roll, split lengthwise

Directions

Melt the butter in a skillet with a lid over medium heat, and cook and stir the red shallots, basil, and garlic until fragrant, about 1 minute. Stir in the hot paprika, salt, and pepper. Add the spinach, portabella mushrooms, and yellow bell pepper, stir a few times, cover with lid, and reduce the heat to medium-low. Cook the mixture until the spinach and mushrooms give up their liquid and the peppers are softened, about 4 minutes.

Uncover the skillet, and pour in the pepper sauce and balsamic vinegar. Increase the heat to medium, and let the mixture cook down and thicken slightly, about 2 minutes.

Spoon the hot mushroom mixture onto the split hoagie roll, and serve.

Vernita's Broccoli Casserole

Ingredients

1/3 sleeve buttery round crackers
(such as Ritz®), crushed
1/4 cup margarine, melted
1 (10 ounce) package frozen
chopped broccoli, thawed
1 small onion, chopped
2 cups shredded Cheddar cheese
1 cup uncooked instant rice (such
as Minute®)
1 (10.75 ounce) can condensed
cream of mushroom soup
1 cup water

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Pour the crushed crackers into a small bowl. Mix in the melted margarine until evenly coated; set aside.

Stir the broccoli, onion, Cheddar cheese, rice, condensed cream of mushroom soup, and water in 2 quart casserole dish. Sprinkle with the cracker crumbs.

Bake in the preheated oven until the casserole is hot in the center and the top is browned and bubbly, 45 minutes to 1 hour.

Tuna Casserole III

Ingredients

2 (10.75 ounce) cans condensed
cream of mushroom soup
2 (6 ounce) cans tuna, drained and
flaked
7 ounces crushed potato chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9 inch glass pie dish.

In a mixing bowl, combine soup, tuna and 1/4 of the potato chips. Mix thoroughly. Pour into the prepared pie dish. Cover the top with remaining potato chips.

Bake in the preheated oven for 10 to 15 minutes or until potato chips on top start to brown.

Unstuffing Side Dish

Ingredients

1/2 pound bulk Italian sausage
1/4 cup butter or margarine
1/2 pound fresh mushrooms,
sliced
3/4 cup chopped celery
1 medium onion, chopped
1 teaspoon poultry seasoning
1/2 teaspoon salt
1/4 teaspoon pepper
6 cups unseasoned stuffing
croutons or dry bread cubes
2 1/2 cups chicken broth

Directions

In a large skillet, brown sausage; drain. Add butter, mushrooms, celery and onion; saute 2-3 minutes or until onion is tender. Stir in poultry seasoning, salt and pepper. transfer to a large bowl; add croutons and enough broth to moisten. Place in a greased 2-qt. baking dish. Cover and bake at 350 degrees F for 30 minutes. Uncover and bake 10 minutes more.

Shrimp Tetrizzini

Ingredients

2 tablespoons butter
1 onion, chopped
8 ounces shrimp, shelled and deveined
8 ounces fresh mushrooms, sliced
1/4 cup all-purpose flour
1/4 cup mayonnaise
1 teaspoon salt
2 cups milk
1/4 cup sherry
1 (8 ounce) package spaghetti
1/4 cup grated Parmesan cheese

Directions

Cook spaghetti in a large pot of boiling salted water until al dente. Drain well.

Over a medium-low heat melt butter in a medium saucepan. Add onion to melted butter and stir until onion is soft. Add shrimp and mushrooms, cook for 5 minutes stirring often. Remove shrimp mixture from saucepan, place in a medium size bowl and set aside.

Remove saucepan from heat. Combine flour, mayonnaise, salt, milk, and sherry in the saucepan. Mix well. Return the saucepan to the heat and cook until sauce thickens.

Pour sauce into the bowl containing the shrimp mixture. Add the spaghetti to the bowl and mix well.

Place all ingredients in a 1-1/2 quart casserole dish (baking pan). Sprinkle the parmesan cheese on top of the mixture. Bake at 350 degrees F (175 degrees C) for 30 minutes.

Nacho Chicken Casserole

Ingredients

1 cup cubed cooked chicken
3/4 cup crushed nacho cheese-flavored tortilla chips
2/3 cup condensed cream of chicken soup, undiluted
1/2 cup sliced fresh mushrooms
1/4 cup sour cream
2 tablespoons 2% milk
1 tablespoon chopped green chilies
1/2 teaspoon finely chopped jalapeno pepper (optional)
1/4 cup shredded part-skim mozzarella cheese
1/4 cup shredded Cheddar cheese

Directions

In a bowl, combine the first eight ingredients. Combine the cheeses; stir half into the chicken mixture.

Transfer to a 1-qt. baking dish coated with nonstick cooking spray. Sprinkle with remaining cheeses. Bake, uncovered, at 350 degrees F for 25-30 minutes or until cheese is bubbly.

A Slow Cooker Thanksgiving

Ingredients

5 cups dry bread cubes
1/4 cup instant stuffing mix
1 cup sliced fresh mushrooms
1/2 cup chopped onion
1/2 cup chopped celery
1/4 cup olive oil
1 teaspoon poultry seasoning
1/2 teaspoon salt
1/4 teaspoon dried sage
1/4 teaspoon ground black pepper
1 (12 ounce) jar turkey gravy
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 (16 ounce) can cranberry sauce
4 skinless, boneless chicken breast halves - cubed

Directions

Toss together 2 1/2 cups dry bread cubes and 2 tablespoons instant stuffing mix; set aside. Combine the remaining bread cubes, instant stuffing mix, mushrooms, onion, celery, olive oil, poultry seasoning, salt, sage, pepper, gravy, condensed soup, and cranberry sauce in a large bowl.

Place the reserved bread crumbs and stuffing mix into the bottom of the slow cooker. Add the chicken and top with the vegetable, bread, and gravy mixture. Cover, and cook on Low for 4 to 6 hours.

Pork and Cabbage Supper

Ingredients

2 pork loin chops, 1/2 inch thick
1 tablespoon vegetable oil
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1/2 teaspoon garlic powder
1/4 teaspoon salt
1/4 teaspoon pepper
3 cups shredded cabbage

Directions

In an ovenproof skillet, brown chops in oil on both sides; remove and set aside. To drippings, add sour and seasonings; bring to a boil. Return chops to skillet; add cabbage. Cover and bake at 350 degrees F for 50-60 minutes or until meat is tender.

Easy Pork Chop Casserole

Ingredients

1 (10.75 ounce) can condensed
cream of mushroom soup
1 packet dry onion soup mix
1 (10.75 ounce) can water
1 cup mushrooms, diced
4 pork chops
2 tablespoons vegetable oil

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, combine the mushroom soup, onion soup mix, water and mushrooms.

In a large skillet over medium-high heat, brown the pork chops on each side. Transfer chops to a 9x9 inch baking dish, and cover with the mushroom soup mixture.

Bake in the preheated oven for 1 1/2 hours, or until internal pork temperature reaches 160 degrees F (70 degrees C).

Cheesy Stuffed Mushrooms

Ingredients

20 crimini mushrooms, stems removed
3 tablespoons steak sauce (such as A.1.®)
1 (8 ounce) wedge Brie cheese

Directions

Preheat the oven's broiler and set the oven rack at about 6 inches from the heat source. Line a baking sheet with aluminum foil.

Broil the mushrooms on the baking sheet stem-side-down for 5 minutes to soften. Remove from the oven, and turn the mushroom caps over. Place a dab of the steak sauce into each cap, then place a piece of brie on top. Return to the oven, and broil until the cheese is bubbly and golden brown, about 5 minutes more.

Broccoli and Carrot Lasagna

Ingredients

4 cups chopped broccoli
2 cups chopped carrots
9 lasagna noodles
2 (10.75 ounce) cans condensed cream of mushroom soup
3/4 cup grated Parmesan cheese
3/4 cup cottage cheese
3 cups mozzarella cheese, shredded
1 teaspoon garlic powder
1 teaspoon dried rosemary, crushed
2 teaspoons paprika

Directions

Steam broccoli and carrots till tender.

Boil lasagna noodles.

In a bowl combine cream of mushroom soup, 1/2 cup Parmesan, cottage cheese, and 2 cups Mozzarella. Mix well and set aside 1 1/4 cup of mixture.

To remaining sauce, add garlic powder, rosemary, and the cooked veggies. Set aside.

To assemble lasagna: In a 9x13-inch pan, lay 3 noodles, spread 1/2 of veggie mixture, 3 noodles, spread rest of veggie mixture, 3 noodles, the reserved 1 1/4 cup of cheese mixture. Sprinkle 1 cup Mozzarella on top. Mix together paprika and 1/4 cup Parmesan and sprinkle on top of Mozzarella.

Cover and bake at 375 degrees F (190 degrees C) for 1/2 hour, then remove cover and bake 10 more minutes! Enjoy, it's really wonderful!

Pork Chops in White Wine

Ingredients

5 pork chops
salt and pepper to taste
2 (10.75 ounce) cans condensed
golden mushroom soup
10 3/4 fluid ounces white cooking
wine
1 cup water
1 (4 ounce) jar mushrooms,
drained

Directions

Salt and pepper the pork chops and fry in a small amount of oil until slightly browned on both sides; drain.

In a bowl mix together, mushroom soup, wine, water and mushrooms.

Combine soup mixture with pork chops. Cover and simmer on low heat for about an hour until chops are tender.

Sausage Mushroom Dressing

Ingredients

6 bacon strips, diced
1 pound fresh mushrooms, sliced
1 large onion, chopped
2 celery ribs, chopped
2 cloves garlic cloves, minced
1/2 cup butter, cubed
1 teaspoon rubbed sage
1/2 teaspoon salt
1/4 teaspoon pepper
28 cups day-old bread cubes
1 pound bulk pork sausage,
cooked and drained
2 1/4 cups chicken broth

Directions

In a large skillet, cook bacon until crisp. Remove to paper towels to drain. Reserve 2 tablespoons drippings. Saute the mushrooms, onion, celery and garlic in the drippings and butter until tender. Stir in the sage, salt and pepper.

In several large bowls, combine the mushroom mixture, bread cubes, sausage, broth and bacon; toss to coat.

Transfer to two greased 13-in. x 9-in. x 2-in. baking dishes. Cover and bake at 350 degrees F for 45 minutes. Bake, uncovered, 10-15 minutes longer or until lightly browned.

Scallops Provenale

Ingredients

2 tablespoons butter
1 pound sea scallops, rinsed and drained
1 small onion, finely chopped
1/2 pound mushrooms, thinly sliced
1 clove garlic, minced
2 medium tomatoes, peeled and chopped
1/4 cup dry white wine (optional)
2 tablespoons ketchup
1/2 teaspoon salt
1/2 teaspoon chopped dried tarragon
1/4 teaspoon dried rosemary
1 pinch white pepper
1/4 pound frozen, small, cooked shrimp
2 teaspoons white wine vinegar
chopped fresh parsley, for garnish

Directions

Heat butter in a large skillet over medium-high heat. Without crowding, lightly brown scallops in batches. Remove scallops to individual casseroles or lightly buttered baking shells.

Stir onion and mushrooms into the skillet, and cook until the onion is soft and begins to brown. Stir in garlic, tomatoes, wine, ketchup, salt, tarragon, rosemary, and white pepper. Bring to a boil; cover, reduce heat to low, and simmer 15 minutes. Uncover, and cook until thick, about 3 minutes. Mix in shrimp and vinegar.

Preheat oven to 400 degrees F (200 degrees C).

Spoon sauce evenly over scallops.

Bake in a preheated oven until sauce bubbles and begins to brown at the edges, about 10 minutes. Sprinkle parsley over tops, and serve.

Gluten-Free Thai Chicken Soup

Ingredients

1 tablespoon grapeseed oil
3 shallots, chopped
2 tablespoons chopped cilantro
4 cups chicken stock
2 (14 ounce) cans coconut milk
1 tablespoon agave nectar
1 (8 ounce) package crimini mushrooms, sliced
1 head broccoli, cut into florets
1 pound thinly sliced chicken breast meat
2 teaspoons red curry paste
3 tablespoons lime juice
3 tablespoons fish sauce

1/2 cup chopped fresh cilantro
2 serrano chile peppers, thinly sliced
1/4 cup chopped green onions
8 lime wedges

Directions

Heat the grapeseed oil in a large saucepan over medium heat. Cook and stir the shallots and 2 tablespoons chopped cilantro in the hot pan until the shallot has softened and turned translucent, about 4 minutes. Pour in the chicken stock, coconut milk, and agave nectar; bring to a simmer over medium-high heat. Once the broth reaches a simmer, strain through a mesh strainer into a clean saucepan; discard the shallot and cilantro.

Return the broth to a simmer; stir in the mushrooms and broccoli and cook until the broccoli becomes tender, about 4 minutes. Add the chicken and cook until no longer pink, stirring constantly. Stir the curry paste, lime juice, and fish sauce in a small bowl to dissolve the curry paste; mix into the simmering soup.

Ladle the soup into bowls and sprinkle with 1/2 cup cilantro, serrano peppers, green onions, and lime wedges to serve.

Fresh Spaghetti Sauce

Ingredients

18 roma (plum) tomatoes
2 (6 ounce) cans tomato paste
1/2 cup butter
4 cloves garlic, minced
5 bay leaves
1 large white onion, chopped
1 large zucchini, chopped
1 green bell pepper, chopped
1 red bell pepper, chopped
1 (8 ounce) package fresh mushrooms, sliced
2 tablespoons dried oregano
1 tablespoon Italian seasoning
2 teaspoons chili powder
2 tablespoons SLENDA® Brown Sugar Blend
1 (15 ounce) container ricotta cheese

Directions

Bring a large pot of lightly salted water to a boil. Add tomatoes and cook for 10 minutes. Drain and rinse with cold water. Remove skins and return tomatoes to the pot and mash them. Stir in tomato paste and 2 cups water. Cover and simmer on low heat.

Meanwhile, melt butter in a large skillet over medium heat. Saute garlic and bay leaves for 1 minute, then stir in onions; saute until onions are translucent. Stir in zucchini, green and red bell pepper and mushrooms. Slowly cook and stir for 5 to 7 minutes.

Stir vegetables into tomato sauce and add oregano, Italian seasoning, chili powder and SLENDA® Brown Sugar Blend. Simmer over low heat for 6 to 8 hours. Stir in the ricotta cheese 10 minutes before serving.

Slow Cooker Stuffing

Ingredients

- 1 cup butter
- 2 cups chopped onion
- 2 cups chopped celery
- 1/4 cup fresh parsley
- 12 ounces fresh mushrooms, sliced
- 12 1/2 cups dry bread cubes
- 1 teaspoon poultry seasoning
- 1 1/2 teaspoons dried sage
- 1 teaspoon dried thyme
- 1/2 teaspoon dried marjoram
- 1 1/2 teaspoons salt
- 1/2 teaspoon ground black pepper
- 4 1/2 cups chicken broth
- 2 eggs, beaten

Directions

Melt butter or margarine in a skillet over medium heat. Cook onion, celery, mushroom, and parsley in butter, stirring frequently.

Spoon cooked vegetables over bread cubes in a very large mixing bowl. Season with poultry seasoning, sage, thyme, marjoram, and salt and pepper. Pour in enough broth to moisten, and mix in eggs. Transfer mixture to slow cooker, and cover.

Cook on High for 45 minutes, then reduce heat to Low, and cook for 4 to 8 hours.

Brie Soup

Ingredients

6 cups chicken stock
1/4 cup butter
8 tablespoons all-purpose flour
12 ounces Brie cheese
3/8 cup white wine
2 ounces julienned carrots
1/4 cup chopped celery
2 ounces fresh mushrooms, sliced
1/4 cup heavy whipping cream
salt and pepper to taste

Directions

Melt butter in sauce pan over low heat. Add flour and mix well, cooking until it just starts to turn golden.

Add stock and whip vigorously, bring to boil and reduce to simmer. Skim the butter and flour and other impurities that rise to the top and continue to simmer until the veloute is reduced to 2/3 its original quantity and the sauce is the consistency of heavy cream.

Strain through fine sieve.

Return veloute to sauce pan over low heat and add brie cheese, cook slowly, stirring occasionally, until the cheese has melted. Add wine and vegetables and simmer lightly until the vegetables are al dente. Heat heavy cream over low heat and add to soup. Season soup to taste with salt and pepper. Garnish with fresh chives or scallion.

Coconut Curry Tofu

Ingredients

2 bunches green onions
1 (14 ounce) can light coconut milk
1/4 cup soy sauce, divided
1/2 teaspoon brown sugar
1 1/2 teaspoons curry powder
1 teaspoon minced fresh ginger
2 teaspoons chile paste
1 pound firm tofu, cut into 3/4 inch cubes
4 roma (plum) tomatoes, chopped
1 yellow bell pepper, thinly sliced
4 ounces fresh mushrooms, chopped
1/4 cup chopped fresh basil
4 cups chopped bok choy
salt to taste

Directions

Remove white parts of green onions, and finely chop. Chop greens into 2 inch pieces.

In a large heavy skillet over medium heat, mix coconut milk, 3 tablespoons soy sauce, brown sugar, curry powder, ginger, and chile paste. Bring to a boil.

Stir tofu, tomatoes, yellow pepper, mushrooms, and finely chopped green onions into the skillet. Cover, and cook 5 minutes, stirring occasionally. Mix in basil and bok choy. Season with salt and remaining soy sauce. Continue cooking 5 minutes, or until vegetables are tender but crisp. Garnish with remaining green onion.

Brown Rice Hot Dish

Ingredients

1 1/3 cups instant brown rice
1 tablespoon butter or stick margarine, divided
1 1/2 cups chopped fresh mushrooms
1 1/4 cups finely chopped celery
1/4 cup finely chopped onion
1 1/4 cups hot water
1/3 cup chopped pecans
3/4 teaspoon salt
1/4 teaspoon dried marjoram
1/4 teaspoon pepper
1/8 teaspoon rubbed sage
1/8 teaspoon dried thyme

Directions

In a nonstick skillet, saute rice in half of the butter until golden brown; transfer to a large bowl. In the same skillet, saute the mushrooms, celery and onion in remaining butter until tender; add to rice. Stir in the water, pecans, salt, marjoram, pepper, sage and thyme.

Transfer to a 1-1/2-qt. baking dish coated with nonstick cooking spray. Cover and bake at 350 degrees F for 25-30 minutes or until rice is tender and liquid is absorbed. Fluff with a fork before serving.

Chicken and Pasta Primavera

Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup
3/4 cup milk
1/4 cup grated Parmesan cheese
1/8 teaspoon ground black pepper
2 cups broccoli florets
1/8 teaspoon garlic powder
2 carrots, sliced thin
1 1/2 cups farfalle pasta
2 (5 ounce) cans chicken chunks, drained

Directions

Cook pasta in boiling water until al dente. Drain.

Meanwhile, prepare the cream sauce. In a medium saucepan mix together cream of mushroom soup, milk, Parmesan Cheese, pepper, broccoli, garlic powder, and carrots. Bring to a boil over medium heat. Reduce heat to low and cover. Simmer for 10 minutes, or until vegetables are tender. Stir occasionally.

Stir pasta and chicken into cream sauce, and heat through.

Vegetable Paella

Ingredients

2 cups water
1 cup long grain rice, rinsed and drained
vegetable oil
1 cup frozen corn and peas
1 cup frozen broccoli
1 cup sliced mushrooms
1 (12 ounce) package texturized vegetable protein (TVP)
1/4 teaspoon garlic salt
1/4 teaspoon paprika
1 pinch black pepper

Directions

Bring water to a boil in a medium saucepan. Add rice and stir. Reduce heat, cover and simmer for 20 minutes. Set aside.

Heat oil in wok or deep frying pan over medium high heat. Cook frozen corn, peas, and broccoli until thawed. Stir in sliced mushrooms and veggie ground beef, and continue cooking for 5 minutes, stirring occasionally. Once vegetables are tender and vegetable protein is browned, stir in garlic salt and paprika. Reduce heat to low, and cook another 3 minutes. Serve warm over rice.

Mushroom Chicken Italiano

Ingredients

4 (4 ounce) boneless skinless
chicken breast halves
1 tablespoon vegetable oil
3/4 cup creamy Italian salad
dressing
1/4 cup white wine or chicken
broth
1 1/2 cups sliced fresh
mushrooms
Hot cooked rice

Directions

In a large skillet, brown chicken in oil on all sides. In a bowl, combine the salad dressing, wine or broth and mushrooms; pour over chicken. Cover and simmer for 15-20 minutes or until chicken juices run clear. Serve over rice.

Pastachutta

Ingredients

1 (16 ounce) package spaghetti
1/4 cup butter
4 cloves garlic, thinly sliced
1 (8 ounce) package fresh mushrooms, sliced
1 onion, chopped
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add spaghetti and cook for 8 to 10 minutes or until al dente; drain, but do not rinse.

Meanwhile, melt butter in a large skillet over medium-high heat. Saute garlic, mushrooms and onion until tender. Toss with cooked spaghetti. Season with salt and pepper to taste.

Eggplant Mixed Grill

Ingredients

2 tablespoons olive oil
2 tablespoons chopped fresh parsley
2 tablespoons chopped fresh oregano
2 tablespoons chopped fresh basil
1 tablespoon balsamic vinegar
1 teaspoon kosher salt
1/2 teaspoon black pepper
6 cloves garlic, minced
1 red onion, cut into wedges
18 spears fresh asparagus, trimmed
12 crimini mushrooms, stems removed
1 (1 pound) eggplant, sliced into 1/4 inch rounds
1 red bell pepper, cut into wedges
1 yellow bell pepper, cut into wedges

Directions

In a large resealable plastic bag, mix the olive oil, parsley, oregano, basil, vinegar, kosher salt, pepper, and garlic. Place the onion, asparagus, mushrooms, eggplant, red bell pepper, and yellow bell pepper into the bag. Seal, and marinate 2 hours in the refrigerator, turning occasionally

Preheat the grill for high heat.

Lightly oil the grill grate. Grill the vegetables 6 minutes on each side, until tender.

Baked Mushroom Thighs

Ingredients

8 chicken thighs
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can milk
1 teaspoon dried parsley
1/2 teaspoon onion powder
1 cup dry bread crumbs
2 tablespoons melted butter
1 teaspoon cornstarch

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl combine the soup, milk, parsley and onion powder. Mix well. Place bread crumbs in a shallow dish or bowl; dip chicken thighs in soup mixture, then in crumbs, and place coated pieces in a lightly greased 9x13 inch baking dish.

Drizzle with melted butter and bake at 350 degrees F (175 degrees C) for 45 minutes, or until chicken is nicely browned and cooked through (juices run clear).

Meanwhile, place remaining soup mixture in a small saucepan over low heat. Stir in cornstarch to thicken, and cook over low heat until heated through. Use this as a sauce when chicken is done.

Slow-Cooked Ham 'N' Broccoli

Ingredients

3 cups cubed fully cooked ham
1 (10 ounce) package frozen
chopped broccoli, thawed
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1 (8 ounce) jar process cheese
sauce
1 (8 ounce) can sliced water
chestnuts, drained
1 1/4 cups instant rice
1 cup milk
1 celery rib, chopped
1 medium onion, chopped
1/8 teaspoon pepper
1/2 teaspoon paprika

Directions

In a slow cooker, combine the first 10 ingredients; mix well. Cover and cook on high for 2-3 hours or until the rice is tender. Let stand for 10 minutes before serving. Sprinkle with paprika.

Barbye's Cornbread Dressing

Ingredients

1 (9x9 inch) pan cornbread
8 slices white bread, lightly
toasted
2 tablespoons butter
1 onion, chopped
1/2 pound portobello mushrooms,
sliced
2 teaspoons granulated garlic
2 teaspoons ground black pepper
1 egg, beaten
1 cup white wine
1/2 cup chicken broth

Directions

In a heavy skillet over medium heat, melt the butter and add onions and mushrooms. Saute until mushrooms release liquid and onions soften.

Crumble cornbread and place in large bowl. Tear toast into bite-sized pieces; add to cornbread.

Add mushrooms and onions, granulated garlic, pepper, egg and white wine. Mix thoroughly; add enough broth to moisten.

Makes enough to stuff a 12 to 14 pound turkey with about 4 to 5 cups left over. Place excess stuffing in a baking dish and bake in a 325 degree F (165 degrees C) oven for 40 minutes.

Chicken As You Like It

Ingredients

1 (2 to 3 pound) whole chicken,
cut into pieces
2 bay leaves
1/2 cup Italian-style salad
dressing
2 (1 ounce) packages dry onion
soup mix
1/4 teaspoon dried oregano
1 (4.5 ounce) can mushrooms,
drained
2 medium tomatoes, quartered

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a 9x13 inch baking pan, arrange chicken and bay leaves. In a small bowl, combine the salad dressing, onion soup mix and oregano. Pour mixture over chicken.

Bake uncovered in preheated oven, basting occasionally, for 40 minutes. Add the mushrooms and tomatoes and bake an additional 20 minutes (or until chicken and vegetables are tender.) If desired, serve with rice and salad.

Pepperoni Dip II

Ingredients

1/2 pound pepperoni sausage,
diced
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (8 ounce) package cream
cheese, softened

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium baking dish, mix the pepperoni, cream of mushroom soup and cream cheese.

Bake uncovered 15 minutes, or until bubbly and lightly browned.

Baked Chicken Sandwiches with Mushroom

Ingredients

16 slices white sandwich bread
8 slices Swiss cheese
2 cups cubed, cooked chicken
4 eggs
2 1/2 cups milk
1/4 teaspoon pepper
1 cup cornflake crumbs
1 tablespoon butter, melted
MUSHROOM SAUCE:
1 (8 ounce) can mushroom stems
and pieces, drained
2 tablespoons butter
1 (10.75 ounce) can condensed
cream of chicken soup, undiluted
1/2 cup milk
1/2 teaspoon dried thyme

Directions

In a greased 15-in. x 10-in x 1-in. baking pan, arrange eight slices of bread. Place a slice of cheese on each; top with chicken and another slice of bread. Beat eggs, milk and pepper; pour over the sandwiches. Combine crumbs and butter; sprinkle over sandwiches. Bake at 350 degrees F for 1 hour and 20 minutes or until golden brown.

Meanwhile, for sauce, saute mushrooms in butter. Add remaining ingredients; mix well. Heat through but do not boil. Spoon over sandwiches.

Baked Chicken-Fried Steak with Mushroom Gravy

Ingredients

1 cup all-purpose flour
6 (4 ounce) cube steaks
1 cup peanut or vegetable oil, for frying
1 pinch seasoned salt, or to taste
1 pinch garlic powder, or to taste
1 pinch black pepper, or to taste
2/3 cup finely diced onion
1 (10.75 ounce) can condensed cream of chicken soup
2 (4.5 ounce) cans sliced mushrooms with juice
1/2 (10.75 ounce) can water, or as needed

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x12 inch baking dish. Place flour in a shallow dish. Dredge steaks in the flour to coat evenly.

Heat peanut oil in a skillet over medium heat, and cook the steaks for about 5 to 8 minutes per side, until golden brown.

Place 3 fried cube steaks in the bottom of the prepared baking dish. Sprinkle the steaks lightly with seasoned salt, garlic powder, and pepper, and scatter 1/3 cup of diced onions over the steaks. Layer the remaining 3 steaks on top, repeat the seasoning, and sprinkle with the rest of the onion.

Pour the condensed soup in a bowl, and drain the juice from the canned mushrooms into the empty soup can. Pour in enough water to fill the can, and whisk the liquid and mushrooms into the soup. Pour the soup mixture over the layered steaks.

Cover and bake for 30 minutes in the preheated oven. Reduce heat to 300 degrees F (150 degrees C) and bake for an additional 30 to 45 minutes, until the onions are tender and the gravy is thick and bubbling.

Mom's Breakfast Strata

Ingredients

9 slices bread, torn into bite size pieces
1/2 cup diced fresh mushrooms
1/2 cup chopped green bell pepper
16 ounces Cheddar cheese, shredded
1/2 cup chopped onion
2 cups cubed cooked ham
8 eggs
2 cups milk

Directions

Grease a 9x13 inch baking dish. Layer half of the torn bread in the bottom of the dish. Sprinkle the mushrooms and green bell pepper evenly over the bread layer. Sprinkle with half of the cheese. Top with remaining bread pieces, then layer with the onion and ham. Sprinkle with remaining cheese. Whisk together eggs and milk; pour over the entire pan. Cover with aluminum foil, and refrigerate for 12 to 24 hours.

Preheat the oven to 350 degrees F (175 degrees C).

Bake covered for 35 minutes, then remove foil and bake for an additional 15 minutes, or until top is evenly brown.

Vegetable Pot Pie

Ingredients

3 parsnips, peeled and cut into 1/2 inch pieces
3 carrots, peeled and cut into 1/2 inch pieces
1 sweet potato, peeled and cut into 1/2 inch pieces
3 tablespoons butter
2 cups sliced mushrooms
1 cup chopped leeks
3 tablespoons all-purpose flour
2 cups vegetable broth
1/8 teaspoon dried thyme
salt and ground black pepper to taste
1/4 teaspoon hot pepper sauce

2 1/4 cups biscuit baking mix
3/4 cup milk

Directions

Preheat an oven to 400 degrees F (200 degrees C).

Place the parsnips, carrots, and sweet potato into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 10 minutes. Drain and allow to steam dry for a minute or two.

Melt butter in a large skillet over medium heat. Cook and stir mushrooms and leeks until tender, about 5 minutes. Whisk in the flour, and stir until the mixture becomes paste-like and light golden brown, about 5 minutes. Gradually whisk the vegetable broth into the flour mixture. Stir in thyme, salt, pepper, and hot pepper sauce, then add the drained vegetables. Spoon vegetable mixture into a 10 inch deep dish pie pan.

To prepare biscuit topping, combine biscuit mix with milk in a bowl. Drop heaping tablespoons of batter onto vegetable filling. Do not cover filling completely with batter. Bake pot pie in the preheated oven until topping is golden brown, 18 to 20 minutes.

Mandarin Beef Skillet

Ingredients

1 pound ground beef
1 small onion, sliced
1 (11 ounce) can mandarin oranges
1 1/2 cups water, divided
1/4 cup soy sauce
3/4 teaspoon ground ginger
2 tablespoons cornstarch
3 celery ribs, sliced
1 small green pepper, chopped
1 (8 ounce) can sliced water chestnuts, drained
1 (4 ounce) can mushroom stems and pieces, drained
Hot cooked rice

Directions

In a skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Drain the oranges, reserving syrup. Add syrup to the meat mixture; set oranges aside. Stir in 1 cup of water, soy sauce and ginger. Cover and simmer for 5 minutes. Combine cornstarch and remaining water until smooth; stir into meat mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Add the celery, pepper, water chestnuts and mushrooms. Cover and cook over low heat for 5-7 minutes or until heated through. Serve over rice. Garnish with the oranges.

Feta Veggie Quiche

Ingredients

1 (9 inch) pie crust
3 eggs
1 1/2 cups milk
1 tablespoon all-purpose flour
1/2 cup chopped onion
1/2 cup sliced fresh mushrooms
1/2 cup chopped fresh spinach
1/2 cup broccoli florets, chopped
1/4 cup crumbled Greek feta
1/4 teaspoon salt
1/4 teaspoon ground black pepper

Directions

Preheat an oven to 450 degrees F (230 degrees C). Line pie pan with pie crust, and place a double layer of aluminum foil over the crust. Bake in the preheated oven for 5 minutes, and then remove foil. Continue baking until crust begins to set, about 5 to 7 minutes; remove from oven. Reduce oven temperature to 350 degrees F (175 degrees C).

In a mixing bowl, beat eggs with milk and flour. Stir in onion, mushrooms, spinach, broccoli, and feta cheese. Season with salt and pepper. Pour mixture into hot crust.

Bake quiche at 350 degrees F (175 degrees C) for 45 minutes to one hour. Quiche is done when knife inserted in center comes out clean. Cover edges of crust with foil if crusts begin to brown too quickly.

Creamy Swiss Chicken Casserole

Ingredients

1 (10.75 ounce) can condensed cream of chicken soup
1/4 cup milk
4 skinless, boneless chicken breast halves
4 slices Swiss cheese
1 (4 ounce) can sliced mushrooms (optional)
1 (10 ounce) package uncooked egg noodles

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease an 8x8 inch casserole dish.

In a bowl, mix the soup and milk. Arrange chicken breast halves in the casserole dish. Top each breast half with a slice of cheese. Pour soup and milk over the chicken. Sprinkle with mushrooms.

Bake 30 minutes in the preheated oven, or until sauce is bubbly and chicken juices run clear.

Bring a large pot of lightly salted water to a boil. Add noodles and cook for 8 to 10 minutes, until al dente; drain. Serve chicken and mushroom sauce over the cooked noodles.

Beef Stroganoff with Noodles

Ingredients

2 tablespoons vegetable oil
1 1/2 pounds beef stew meat, cut into 1/2 inch pieces
1/2 pound bacon, cut into 1/4 inch pieces
1/2 onion, diced
3 strips celery, diced
2 tablespoons seasoning salt
1/4 cup Worcestershire sauce
3 (14 ounce) cans beef broth
1 (8 ounce) package dry egg noodles
1 teaspoon butter
2 (4 ounce) cans sliced mushrooms
1/4 cup cornstarch
1/3 cup cold water
1 (8 ounce) container sour cream

Directions

In a large Dutch oven heat the oil over high heat and brown the cubed stew meat. Remove from pan. In the same pan, saute the bacon, onion and celery until onions are translucent and bacon is fully cooked. Return the browned stew meat to the pan.

Stir in seasoning salt, Worcestershire sauce and beef broth. Bring to a boil, then cover and reduce the heat to medium. Simmer for 1 to 1 1/2 hours or until meat is fork tender.

Bring a large pot of lightly salted water to a boil. Add the egg noodles and cook for 8 to 10 minutes or until al dente; drain.

In a skillet, melt the butter over medium heat and saute the mushrooms for 3 to 4 minutes. Add the mushrooms to the meat mixture.

Bring the meat mixture to a boil. Mix together the cornstarch and the water, and stir into the meat mixture; stirring constantly. Stir in sour cream until creamy serve over the egg noodles.

Campbell's® Healthy Request® Green Bean

Ingredients

1 (10.75 ounce) can Campbell's®
Healthy Request® Condensed
Cream of Mushroom Soup
1/4 cup milk (2% fat)
1 teaspoon onion powder
1/8 teaspoon ground black
pepper
1 teaspoon reduced-sodium soy
sauce
1 pound cut fresh green beans,
cooked and drained
2 tablespoons French's® French
Fried Onions

Directions

Mix the soup, milk, onion powder, black pepper, soy sauce and green beans in a 1 1/2-quart casserole.

Bake at 350 degrees F for 25 minutes or until hot.

Stir the green bean mixture. Top with the onions. Bake for 5 minutes more or until the onions are golden brown.

Easy Stroganoff

Ingredients

1 (16 ounce) package wide egg noodles
1 pound lean ground beef
1 tablespoon Worcestershire sauce
1 teaspoon seasoned salt
1 teaspoon minced garlic
1 (8 ounce) can sliced mushrooms
2 (10.75 ounce) cans condensed cream of mushroom soup
10 3/4 fluid ounces milk
1 cup sour cream

Directions

In a large, heavy skillet, brown ground beef with Worcestershire sauce, seasoning salt, and garlic. Drain well, set aside.

Cook noodles in a large pot of boiling water until done. Drain.

Return noodles to pot. Gently stir in ground beef, mushrooms, condensed soup and milk. Place the pan over low heat, and heat through. Stir in sour cream, and serve immediately.

Ingredients

- 1 cup dry white wine
- 2 tablespoons Worcestershire sauce
- 2 tablespoons Dijon mustard
- 1 (1 1/2-pound) beef flank steak
- 1 (12 ounce) package uncooked linguine pasta
- 2 tablespoons olive oil
- 1 large Vidalia onion, wedged
- 2 cups sliced portobello mushrooms
- 4 cloves garlic, chopped
- 2 cups beef stock
- 1 cup white wine
- 1 tablespoon Italian-style seasoning
- salt and ground black pepper to taste
- 2 ripe tomatoes, cut into wedges
- 2/3 cup grated Asiago cheese

Directions

In a large shallow dish, combine 1 cup white wine, Worcestershire sauce and Dijon mustard. Add flank, and turn to coat evenly. Refrigerate for 3 to 4 hours. After meat has marinated, slice thinly across the grain, and return to marinade.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat olive oil in a large heavy skillet over medium heat. Saute onion until soft and translucent. Stir in mushrooms and garlic. Pour in beef stock. Simmer until sauce is reduced by 1/3, about 10 minutes. Remove beef from marinade, and stir into skillet. Pour in 1 cup wine, and season with Italian seasoning, salt and pepper. Simmer for 10 minutes, or until the beef is fully cooked, then add tomatoes, and cook until heated through but still firm, about 5 minutes.

Place pasta into a large serving bowl, and top with sauce and grated Asiago cheese.

Macaroni and Cheese Casserole

Ingredients

1 (8 ounce) package uncooked elbow macaroni
1 pound processed cheese, cubed
1 (15 ounce) can mixed vegetables, drained
1 (10.75 ounce) can condensed cream of mushroom soup
1 pound kielbasa sausage, sliced

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add macaroni and cook for 8 to 10 minutes or until al dente; drain.

In a large bowl combine macaroni, processed cheese, mixed vegetables, mushroom soup, 1/2 of a soup can of water and sausage. Transfer to a 9x13 inch baking dish.

Bake, covered with aluminum foil, for 20 to 25 minutes.

Chicken Enchiladas II

Ingredients

1 tablespoon butter
1/2 cup chopped green onions
1/2 teaspoon garlic powder
1 (4 ounce) can diced green chiles
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup sour cream
1 1/2 cups cubed cooked chicken breast meat
1 cup shredded Cheddar cheese, divided
6 (12 inch) flour tortillas
1/4 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a large baking dish.

In a medium saucepan over medium heat, melt the butter and saute the green onion until tender (about 3 to 4 minutes). Add the garlic powder, then stir in the green chiles, cream of mushroom soup and sour cream. Mix well. Reserve 3/4 of this sauce and set aside. To the remaining 1/4 of the sauce in the saucepan, add the chicken and 1/2 cup of shredded Cheddar cheese. Stir together.

Fill each flour tortilla with the chicken mixture and roll up. Place seam side down in the prepared baking dish.

In a small bowl combine the reserved 3/4 of the sauce with the milk. Spoon this mixture over the rolled tortillas and top with the remaining 1/2 cup of shredded Cheddar cheese. Bake in the preheated oven for 30 to 35 minutes, or until cheese is bubbly.

Quick Chick

Ingredients

1/2 tablespoon vegetable oil
2 skinless, boneless chicken
breast halves - cut into 1 inch
pieces
1 cup chopped celery
2 onions, sliced, separated into
rings
1 (4.5 ounce) can mushrooms,
with liquid
2 tablespoons soy sauce
1 teaspoon vegetable oil

Directions

Heat oil in a medium skillet over medium high heat. Saute chicken until all sides are well browned, then stir in the celery, onions, mushrooms with liquid and soy sauce. Cover skillet and bring to a boil; reduce heat to low and simmer for about 15 minutes or until celery is tender and chicken is cooked through.

Zesty Oven-Fried Rice

Ingredients

2 (14.5 ounce) cans chicken broth
1 1/2 cups uncooked long grain rice
1 1/2 pounds ground beef
2 large onions, thinly sliced
1 large green pepper, chopped
4 garlic cloves, minced
3 eggs, beaten
1 (4 ounce) can mushroom stems and pieces, drained
1/3 cup soy sauce
1 tablespoon hot pepper sauce

Directions

In a saucepan, bring broth to a boil. Add rice. Reduce heat; cover and simmer for 20 minutes. Meanwhile, in a skillet, cook beef, onions, green pepper and garlic over medium heat until meat is no longer pink and vegetables are tender. Drain and place in a large bowl. In the same skillet, cook and stir eggs until set but still moist. Add to meat mixture. Fluff rice with fork. Add rice, mushrooms, soy sauce and hot pepper sauce to meat mixture; mix well. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Cover and bake at 350 degrees F for 30 minutes or until heated through.

On the Go Casserole

Ingredients

1/2 pound hot sausage, fried and drained
1/4 cup sliced black olives
1/4 cup sliced green olives
1 cup whole kernel corn
1 cup chopped stewed tomatoes
1/2 cup sliced fresh mushrooms
1 cup cubed Cheddar cheese
1 cup cooked white rice

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a 2 quart casserole dish, combine the sausage, black olives, green olives, corn, tomatoes, mushrooms, cheese and rice. Mix all together well.

Bake at 350 degrees F (175 degrees C) for 30 minutes.

Party Chicken II

Ingredients

1 (2 ounce) package smoked dried beef
1 (4 pound) chicken, cut into pieces
12 thick slices bacon
8 ounces cream cheese
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of celery soup

Directions

Preheat oven to 275 degrees F (135 degrees C).

Tear the dried beef into strips, and lay the strips across the bottom of a 9x13 inch baking dish. Remove the skin from the raw chicken pieces. Wrap 1 piece of bacon around each piece. Place the chicken pieces in the baking dish on top of the beef.

Mix the cream cheese, cream of mushroom soup and cream of celery soup together in a bowl until thoroughly blended. Pour the mixture over the chicken.

Bake in the preheated oven until the top is bubbly, about 2 hours. Cool 10 minutes and serve.

Better Slow Cooker Robust Chicken

Ingredients

1 1/2 pounds skinless, boneless chicken breast halves - cut into 1 inch strips
2 tablespoons bacon bits
1/4 cup chopped green olives
1 (14.5 ounce) can diced tomatoes, drained
1 (4.5 ounce) can sliced mushrooms, drained
1 (1.25 ounce) envelope dry chicken gravy mix
1/2 cup red wine
3 tablespoons Dijon mustard
1/4 cup balsamic vinegar

Directions

In a slow cooker, combine the chicken, bacon bits, olives, tomatoes, mushrooms, gravy mix, wine, mustard, and vinegar. Mix together.

Cover slow cooker, and cook on Low setting for 6 to 8 hours.

Chungles Pasta

Ingredients

2 tablespoons olive oil
1 clove garlic, crushed
1 onion, diced
1 large tomato, cubed
1 cup kalamata olives, pitted and chopped
1/3 cup sliced pepperoni sausage, cut into strips
1/2 cup sliced fresh mushrooms
2 tablespoons capers
salt and pepper to taste
1 pound pasta
1 cup smoked mozzarella cheese, cubed

Directions

In a large skillet heat the olive oil over medium high heat. Add the garlic and onion and saute until translucent.

Add the tomato, olives, pepperoni, mushrooms, capers and salt and pepper to taste and simmer until heated through.

Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Add warm sauce to pasta and sprinkle with mozzarella cheese; mix well and serve immediately.

Linguine with Mushrooms & Ham

Ingredients

1 (8 ounce) package linguine pasta
1 tablespoon butter
1 onion, finely chopped
3 cloves garlic, minced
1 cup sliced fresh mushrooms
1 1/2 cups whipping cream
1/4 pound cooked ham, julienned
1 teaspoon fresh basil leaves, chopped
freshly ground black pepper

Directions

Bring a large pot of lightly salted water to a boil. Add linguine pasta, and cook for 8 to 10 minutes, or until al dente; drain.

Melt butter in a saute pan over medium heat. Cook and stir onion, garlic, and mushrooms in butter until tender. Reduce heat, and slowly stir in cream. Continue cooking until sauce has thickened, add ham and basil, and simmer for 10 more minutes.

In a large bowl, toss linguine with cream sauce, and season with freshly ground black pepper.

Mild Thai Beef with a Tangerine Sauce

Ingredients

1 (8 ounce) package dry Chinese noodles
1/4 cup hoisin sauce
1/4 cup dry sherry
1 teaspoon tangerine zest
1/4 teaspoon ground ginger
4 teaspoons vegetable oil
1 pound flank beef steak, cut diagonally into 2 inch strips
2 teaspoons vegetable oil
1/2 small butternut squash - peeled, seeded, and thinly sliced
1 cup sliced fresh mushrooms
1 large red onion, cut into 2 inch strips
3 cups cabbage, thinly sliced
1 tangerine, sectioned and seeded

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the noodles, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 5 minutes. Drain, rinse, and set aside.

Whisk together the hoisin sauce, sherry, tangerine zest, and ground ginger in a small bowl.

Heat 2 teaspoons vegetable oil in a large wok or skillet over high heat. Add one half of the beef slices to the pan; cook, stirring constantly, until the meat is nicely browned, 2 to 3 minutes. Remove meat to a platter with a slotted spoon. Repeat with the remaining beef.

Heat the remaining 2 teaspoons of oil in the pan. Stir in the butternut squash, mushrooms, and onion. Cook, stirring constantly, until vegetables are crisp-tender and slightly brown on the edges, 5 to 7 minutes. Add the cabbage, and cook and stir until slightly wilted, about 2 additional minutes.

Reduce the heat to medium. Stir the cooked beef, tangerine sections, and hoisin mixture into the vegetables. Cook until heated through, 2 to 3 minutes. Serve over Chinese noodles.

Hearty Chicken and Noodle Casserole

Ingredients

1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or 25% Less Sodium)
1/2 cup milk
1/4 teaspoon ground black pepper
1 cup frozen mixed vegetables
2 cups cubed, cooked chicken
2 cups medium egg noodles, cooked and drained
1/4 cup grated Parmesan cheese
1/2 cup shredded Cheddar cheese

Directions

Stir soup, milk, black pepper, vegetables, chicken, noodles and Parmesan cheese in 1 1/2-quart casserole.

Bake at 400 degrees F for 25 minutes or until hot. Stir.

Top with the Cheddar cheese.

Venison Burger and Steak Chili

Ingredients

1/2 pound bulk mild Italian sausage
1 pound cubed lean venison
2 pounds ground venison
2 tablespoons olive oil
8 ounces sliced crimini mushrooms
1 large onion, diced
2 tablespoons minced garlic
1 green pepper, diced
1 red peppers, diced
2 red chile peppers, seeded and chopped
2 jalapeno peppers, seeded and minced
1 (6 ounce) can tomato paste
1 (28 ounce) can tomato sauce
2 (15.5 ounce) cans black beans, rinsed and drained
2 (28 ounce) cans diced tomatoes, with liquid
1 cup water, or as needed
1/4 teaspoon chili powder
2 tablespoons paprika
1 dash cayenne pepper
2 tablespoons dried oregano
Salt and pepper to taste
1/4 cup minced fresh parsley
1 (8 ounce) package shredded Cheddar cheese

Directions

Cook sausage in a large skillet over medium-high heat until crumbled and browned; place into a large Dutch oven. Sear venison cubes until well browned; add to sausage. Add ground venison, and cook until crumbly and no longer pink; place into Dutch oven.

Heat olive oil in the skillet over medium-high heat. Stir in the mushrooms, and cook until soft, about 2 minutes. Stir in onion and garlic, cook until the onion is translucent, about 2 minutes. Add the green and red peppers, red chile pepper, and jalapeno; cook until softened, then add to Dutch oven.

Stir in tomato paste, tomato sauce, black beans, diced tomatoes, and water. Season with chili powder, paprika, cayenne, and oregano. Bring to a simmer over medium-high heat, then reduce heat to medium-low, cover, and simmer until the venison pieces are tender, about 2 hours.

Season to taste with salt and pepper, and stir in parsley before serving. To serve, sprinkle with shredded Cheddar cheese.

Chicken and Brussels Sprouts Casserole

Ingredients

1 tablespoon olive oil
4 skinless, boneless chicken breast halves
1/2 cup water
20 Brussels sprouts, halved
1 (4 ounce) package sliced fresh mushrooms
2 cups shredded Swiss cheese
1 pint half-and-half
3/4 cup milk
3 cloves garlic, chopped
freshly ground black pepper to taste
garlic salt to taste
1/4 cup grated Parmesan cheese (optional)

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 9x13 inch baking dish.

Heat the olive oil in a skillet over medium heat, and cook the chicken 5 minutes on each side, until juices run clear. Remove from heat, and slice into strips.

Bring the water to a boil in a saucepan. Place sprouts in the pan, cover, and cook 10 minutes, until tender.

Arrange sprouts in the prepared baking dish. Place mushrooms over the sprouts, and sprinkle with 1 cup Swiss cheese. Layer chicken over cheese. In a bowl, mix the half-and-half, milk, garlic, and remaining Swiss cheese. Pour over the chicken. Season with pepper and garlic salt.

Cover, and bake 35 minutes in the preheated oven. Reduce heat to 350 degrees F (175 degrees C). Uncover casserole, and continue baking 20 minutes, until bubbly and lightly browned. Sprinkle with Parmesan cheese to serve.

Stuffed Flank Steak

Ingredients

2 cups dry stuffing mix
1 cup boiling water
2 tablespoons butter or margarine
1 1/2 pounds flank steak,
pounded thin for easy rolling
2 green onions, chopped
1 red bell pepper, chopped
1 (10.5 ounce) can mushroom
gravy
1/4 cup red wine
1 clove garlic, minced
2 tablespoons grated Parmesan
cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, combine the stuffing mix, water and butter or margarine. Mix well and let stand for 5 minutes. Spoon the stuffing onto the steak, leaving a 1 inch border. Add the green onions and the red bell pepper.

Roll from the long edge of the steak and secure with wooden toothpicks. Place steak seam side down in a 9x13 inch baking dish.

In a separate small bowl, combine the gravy, wine OR apple juice, garlic and cheese. Mix well and pour over the steak.

Bake at 350 degrees F (175 degrees C) for 1 hour, remove from oven and let stand before slicing.

Tofu and Veggies in Peanut Sauce

Ingredients

1 tablespoon peanut oil
1 small head broccoli, chopped
1 small red bell pepper, chopped
5 fresh mushrooms, sliced
1 pound firm tofu, cubed
1/2 cup peanut butter
1/2 cup hot water
2 tablespoons vinegar
2 tablespoons soy sauce
1 1/2 tablespoons molasses
ground cayenne pepper to taste

Directions

Heat oil in a large skillet or wok over medium-high heat. Saute broccoli, red bell pepper, mushrooms and tofu for 5 minutes.

In a small bowl combine peanut butter, hot water, vinegar, soy sauce, molasses and cayenne pepper. Pour over vegetables and tofu. Simmer for 3 to 5 minutes, or until vegetables are tender crisp.

Sausage Potato Bake

Ingredients

8 cups cubed potatoes
1 pound smoked sausage, sliced
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (10.75 ounce) can condensed
vegetable beef soup

Directions

For oven: Preheat oven to 350 degrees F (175 degrees C).

In a 4 quart casserole dish, combine the potatoes, kielbasa OR sausage, mushroom soup and vegetable beef soup. Mix together well.

Bake at 350 degrees F (175 degrees C) for 1 1/2 hours.

For slow cooker: Place the potatoes, kielbasa OR sausage, mushroom soup and vegetable soup in a slow cooker.

Cook on low setting for 6 to 8 hours.

Angel Shrimp Pasta

Ingredients

1/2 cup margarine
1 onion, chopped
1 1/2 cups sliced fresh mushrooms
1 (10.75 ounce) can condensed cream of mushroom soup
8 ounces jalapeno processed cheese spread
1 pound fresh shrimp, peeled and deveined
1 pound angel hair pasta

Directions

In a large skillet over medium heat, melt margarine and saute onions and mushrooms; add soup and processed cheese spread and blend together.

Add shrimp and cook for about 10 minutes.

Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta and cook for 5 to 7 minutes or until al dente; drain.

Pour sauce over pasta and serve.

The Best Stuffed Mushrooms

Ingredients

3 slices bacon
1/2 (8 ounce) package cream cheese, softened
2 tablespoons grated Parmesan cheese
3 drops Worcestershire sauce
2 dashes ground black pepper
1 pound mushrooms, stems removed
2 tablespoons grated Parmesan cheese

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Place the bacon in a large, deep skillet and cook over medium-high heat, turning occasionally, until crisp and evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate; crumble the drained bacon into a bowl. Stir in the cream cheese, 2 tablespoons Parmesan cheese, Worcestershire sauce, and pepper until evenly mixed. Spoon the filling into the mushroom caps and place into an 8x8-inch baking dish. Sprinkle with the remaining 2 tablespoons of Parmesan cheese.

Bake in the preheated oven until the mushrooms are tender and the filling is golden brown, 25 to 30 minutes.

Pork with Linguine and Blue Cheese Mushroom

Ingredients

4 ounces linguine pasta
1 tablespoon butter
1 pound pork tenderloin, cut into 1 inch medallions
2 tablespoons butter
1/2 pound fresh mushrooms, sliced
1 cup chicken broth
1/2 cup crumbled blue cheese
1/4 teaspoon salt
1/3 cup water
1 tablespoon cornstarch

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, melt 1 tablespoon of butter in a skillet over medium heat. Add the pork tenderloin, and cook until meat is no longer pink inside. Remove from skillet and keep warm.

Melt 2 tablespoons of butter in the same skillet over medium-high heat; stir in mushrooms and cook until tender. Pour in chicken broth and bring to a simmer. Once the broth is hot, stir the blue cheese and salt until the cheese has melted.

Mix together the water and cornstarch and slowly add to the simmering broth. Cook for 1 minute until thick and clear, stirring continually. Serve over linguine and pork medallions.

Potato and Shiitake Mushroom Gratin

Ingredients

6 tablespoons butter
1 1/2 pounds mushrooms,
chopped
1 1/2 pounds fresh shiitake
mushrooms, stemmed and
coarsely chopped
3 tablespoons minced garlic
2 teaspoons dried thyme
1 teaspoon dried rosemary,
crushed
salt to taste
ground black pepper to taste
2 cups chicken broth
3 pounds baking potatoes,
scrubbed
2 cups Parmesan cheese
2 cups heavy cream
1 1/4 teaspoons salt
1 teaspoon ground black pepper
2 cups half-and-half cream

Directions

Melt butter or margarine in a large pot over high heat. Add all mushrooms, and saute; until liquid evaporates, about 10 minutes. Add garlic, thyme, and rosemary; saute; 1 minute. Add chicken broth. Simmer until liquid evaporates, stirring often, about 18 minutes. Season with salt and pepper. Cool.

Position 1 rack in middle of the oven, and another rack in bottom third of oven. Preheat to 375 degrees F (190 degrees C). Butter a 13x9x2 inch baking dish.

Peel potatoes, and cut into 1/8 inch slices. Arrange 1/3 of the potatoes in prepared dish, overlapping slightly. Top potatoes with half of the mushroom mixture. Sprinkle 1/3 of the cheese over mushrooms. Repeat layering 1/3 of the potatoes, remaining mushroom mixture, and 1/3 of the cheese. Arrange remaining potatoes atop cheese.

Whisk half and half, cream, 1 1/4 teaspoon salt, and 1 teaspoon pepper in a large bowl to blend. Pour mixture over potatoes. Cover loosely with foil.

Place baking dish on middle rack in oven, and a baking sheet on the bottom rack. Bake until potatoes are tender and liquid thickens, about 1 hour and 15 minutes. Uncover. Using metal spatula, press on potatoes to submerge. Sprinkle remaining cheese over potatoes. Bake until cheese melts and gratin is golden at edges, about 15 minutes longer. Let stand 10 minutes.

Beefy Lentil Vegetable Soup

Ingredients

1 pound lean ground beef
1 1/2 cups dry lentils, rinsed
1 cup chopped carrots
1 cup chopped onion
1 cup chopped celery
3 cups water
1 teaspoon salt
ground black pepper to taste
2 cubes beef bouillon cube
6 cups tomato-vegetable juice
cocktail
1 (4.5 ounce) can mushrooms,
drained
1 dash Worcestershire sauce

Directions

Brown beef; break meat into small pieces while cooking. Drain.

Place meat in a big pot with lid. Add lentils, vegetables, water, salt, pepper, bouillon, vegetable juice, mushrooms, and Worcestershire sauce. Cook on high until it boils. Reduce heat to low, and cover. Simmer for about 1 1/2 to 2 hours, or until lentils are tender. Stir occasionally.

Super Easy Slow Cooker Chicken

Ingredients

1 (10.75 ounce) can condensed low fat cream of chicken and herbs soup
1 (4 ounce) can mushroom pieces, drained
1/2 red onion, chopped
1 1/2 pounds skinless, boneless chicken breast halves - cut into strips
1 dash Marsala wine

Directions

Combine soup, mushroom pieces, onion, chicken, and wine in slow cooker.

Cook on Low setting for 2 1/2 to 3 hours.

Cajun Vegetables

Ingredients

1 (16 ounce) package frozen vegetable blend
1 cup frozen cut green beans
1 cup sliced fresh mushrooms
2 tablespoons butter
1 tablespoon olive oil
1 (15.25 ounce) can whole kernel corn, drained
2 teaspoons Cajun seasoning

Directions

Cook the vegetable blend and green beans according to package directions. Meanwhile, in a large skillet, saute mushrooms in butter and oil for 1 minute. Add corn; saute for 1 minute. Drain vegetable blend and beans; add to skillet. Stir in Cajun seasoning.

Spicy Sausage Casserole

Ingredients

- 1 tablespoon olive oil
- 1 (16 ounce) package smoked sausage
- 1 shallot, chopped
- 2 cloves garlic, minced
- 1 (14.5 ounce) can Italian-style diced tomatoes
- 1 (8.75 ounce) can whole kernel corn, drained
- 1/3 cup frozen green peas
- 1 (6 ounce) can mushrooms, drained
- 2 green onions, chopped
- 1 bay leaf
- 1/2 teaspoon dried thyme
- 1 teaspoon crushed red pepper flakes

Directions

Preheat oven to 375 degrees F (190 degrees C).

Heat oil in a large heavy skillet over medium-high heat. Cook sausage until browned on both sides; remove and set aside. Drain excess oil. Sauté shallot and garlic until tender. Stir in tomatoes, corn, peas, mushrooms and green onions. Season with bay leaf, thyme and red pepper flakes. Bring to a boil, then carefully transfer to a 9x13 inch baking dish. Lay sausage on top, and cover dish tightly with foil.

Bake in preheated oven for 35 to 40 minutes.

Tava or Turkish Stew

Ingredients

2 tablespoons olive oil, divided
1 1/2 pounds skinless, boneless
chicken breast halves - cut into 1
inch cubes
1/2 (12 ounce) jar roasted red bell
peppers, drained
1 (14.5 ounce) can diced tomatoes
with juice
1 (6 ounce) jar mushrooms,
drained
1 onion, diced
1 tablespoon minced garlic
salt and pepper to taste
1 (16 ounce) package shredded
mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium casserole dish.

Heat 1 tablespoon oil in a skillet over medium heat, and cook the chicken until juices run clear.

Puree the roasted red peppers in a blender or food processor until smooth. In the prepared casserole dish, mix the cooked chicken, roasted red peppers, tomatoes, mushrooms, onion, and garlic. Season with salt and pepper. Drizzle with remaining 1 tablespoon olive oil, and top with mozzarella cheese.

Bake 30 minutes in the preheated oven, until cheese is melted and bubbly.

Mushroom Spinach Omelet

Ingredients

1 egg
3 egg whites
1 tablespoon grated Parmesan cheese
1 tablespoon shredded Cheddar cheese
1/4 teaspoon salt
1/8 teaspoon crushed red pepper flakes
1/8 teaspoon garlic powder
1/8 teaspoon pepper
1/2 cup sliced fresh mushrooms
2 tablespoons finely chopped green pepper
1 tablespoon finely chopped onion
1/2 teaspoon olive oil
1 cup torn fresh spinach

Directions

In a small bowl, beat the egg and egg whites. Add cheeses, salt, pepper flakes, garlic powder and pepper; mix well. Set aside.

In an 8-in. nonstick skillet, saute the mushrooms, green pepper and onion in oil for 4-5 minutes or until tender. Add spinach; cook and stir until spinach is wilted. Add egg mixture. As eggs set, lift edges, letting uncooked portion flow underneath. Cut into wedges. Serve immediately.

Easy Vegetarian Pasta

Ingredients

1 (16 ounce) package uncooked whole wheat spaghetti
3 tablespoons olive oil
2 tablespoons garlic, minced
3 large tomatoes, diced
1 red onion, chopped
1 yellow bell pepper, chopped
1 red bell pepper, chopped
1 cup chopped zucchini
1/2 cup sliced fresh mushrooms
2 tablespoons balsamic vinegar
2 tablespoons crumbled feta cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat the oil in a skillet over medium heat, and saute the garlic until lightly browned. Mix in the tomatoes, onion, yellow bell pepper, red bell pepper, zucchini, and mushrooms. Cook and stir until tender.

Mix the balsamic vinegar into the skillet. Toss with the cooked spaghetti, and sprinkle with feta cheese to serve.

Bob's Stuffed Mushrooms

Ingredients

20 mushrooms, stems removed
2 (6.5 ounce) cans minced clams, drained
1/2 cup melted butter
1 small onion, chopped
1/2 cup grated Parmesan cheese
3/4 cup Italian bread crumbs
2 cloves garlic, minced
2 tablespoons dried parsley
2 tablespoons Italian seasoning
1/2 tablespoon ground black pepper
1/2 cup shredded mozzarella cheese
1 cup melted butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a 9x13 inch baking dish with a sheet of aluminum foil, and lightly spray with nonstick cooking spray. Clean the mushrooms carefully with a damp paper towel or a soft mushroom brush, and place into the prepared pan upside down.

Place the clams, 1/2 cup of melted butter, onion, Parmesan cheese, bread crumbs, and garlic in a large mixing bowl. Season with parsley, Italian seasoning, and pepper; mix well. Fill the mushroom caps with the clam mixture, and round over the tops. Sprinkle with the shredded mozzarella cheese, and drizzle with the remaining 1 cup of butter.

Bake in the preheated oven until the mushrooms are tender, and the mozzarella cheese has lightly browned, 25-30 minutes.

Doug's Killer Sauce

Ingredients

1 pound lean ground beef
1 pound lean ground pork
1 onion, chopped, divided
4 cloves garlic, minced, divided
1 large green bell pepper, chopped
1 large red bell pepper, chopped
4 (29 ounce) cans tomato sauce
1 (4.5 ounce) can sliced mushrooms
1 tablespoon dried basil leaves, crushed
1 tablespoon dried oregano, crushed
2 tablespoons Italian seasoning
3 bay leaves
1 tablespoon red pepper flakes
salt to taste
ground black pepper to taste

Directions

In a large stock pot over medium heat, brown the ground beef, pork and onion. Drain fat, and return to the heat.

Stir in the garlic, green and red pepper, mushrooms, and tomato sauce. Stir in basil, oregano, Italian seasoning, bay leaves, and red pepper flakes. Salt and pepper to taste.

Bring sauce to a boil. Cover and reduce heat to low. Let simmer for at least one hour; preferably all day.

Spaghetti Ham Bake

Ingredients

1 (7 ounce) package spaghetti,
broken into 2-inch pieces
4 cups cubed fully cooked ham
2 (10.75 ounce) cans condensed
cream of chicken soup, undiluted
2 cups sour cream
1/2 pound fresh mushrooms,
sliced
1/2 cup chopped onion
1/2 cup sliced ripe olives
1 1/2 teaspoons ground mustard
1 teaspoon seasoned salt
2 teaspoons Worcestershire sauce
TOPPING:
2 cups soft bread crumbs
1/4 cup butter or margarine,
melted
2 cups shredded Cheddar cheese

Directions

Cook spaghetti according to package directions; drain and place in a large bowl. Add the ham, soup, sour cream, mushrooms, onion, olives if desired, mustard, seasoned salt and Worcestershire sauce. Transfer to two greased 11-in. x 7-in. x 2-in. baking dishes.

In a bowl, toss bread crumbs and butter; add cheese. Sprinkle over casseroles. Cover and freeze one for up to 2 months. Bake the second casserole, uncovered, at 325 degrees F for 30 minutes or until heated through.

Fish Fillets with Stuffing

Ingredients

2 tablespoons butter or margarine, melted
1/3 cup chicken broth
1/2 cup finely chopped onion
1/2 cup finely grated carrots
1/2 cup chopped fresh mushrooms
1/4 cup minced fresh parsley
1/2 cup dry bread crumbs
1 egg, beaten
1 tablespoon lemon juice
1 teaspoon salt
1/8 teaspoon pepper
2 1/2 pounds fish fillets (cod, halibut, pollock, etc.)
Paprika

Directions

In a large bowl, combine the first 11 ingredients and mix well. In a greased 13-in. x 9-in. x 2-in. microwave-safe dish, arrange the fillets with stuffing between them. Moisten paper towels with water; place over fish. Cook 15-16 minutes or until fish flakes easily with a fork, rotating dish occasionally. Sprinkle with paprika.

Tuna Noodle Casserole II

Ingredients

1 (16 ounce) package uncooked pasta shells
2 (6 ounce) cans tuna, drained
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of celery soup
1 1/4 cups milk
1 teaspoon salt
1/4 teaspoon ground black pepper
1 teaspoon crushed garlic
4 slices processed American cheese
1 1/2 cups crushed potato chips

Directions

Boil pasta in lightly salted water for 10 minutes, or until al dente; drain well. Return the pasta to the pot it was cooked in.

Preheat oven to 350 degrees F (175 degrees C). Spray a 2 1/2 quart casserole dish with cooking spray.

Mix tuna with cream of mushroom soup, cream of celery soup, milk, salt, black pepper, and garlic in a medium saucepan. Place pan over medium low heat, and heat through. Alternatively, place these ingredients in a microwave safe dish, and warm in the microwave.

Mix tuna mixture with pasta. Spread 1/2 of the noodles into the prepared dish. Arrange the cheese slices over the noodles, then spread the remaining noodle mixture over the cheese. Top with crushed potato chips.

Bake, uncovered, for 20 to 30 minutes; cook until the casserole is hot, and the chips begin to brown. Let cool for 10 minutes before serving.

Walter's Chicken and Mac

Ingredients

2 cups macaroni
2 cups diced, cooked chicken
meat
2 cups shredded Cheddar cheese
1 (10.75 ounce) can condensed
cream of chicken soup
1 cup milk
1 (4.5 ounce) can sliced
mushrooms

Directions

Bring a large pot of lightly salted water to a boil. Add macaroni and cook for 8 minutes or until al dente; drain.

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl combine cooked macaroni, chicken, cheddar cheese, soup, milk and mushrooms. Place mixture in a 9x13 inch baking dish.

Bake uncovered in preheated oven for 50 to 60 minutes; serve.

Slow Cooker Tender and Yummy Round Steak

Ingredients

3 potatoes, peeled and quartered
1 onion, chopped
6 carrots, peeled and sliced into 1 inch pieces
2 pounds boneless round steak
1 (1 ounce) package dry onion soup mix
1 (10.75 ounce) can condensed cream of mushroom soup
3/4 cup water

Directions

Place the potatoes, onion, and carrots in slow cooker. Cut steak into six pieces, then place the meat on top of vegetables. In a mixing bowl, combine the soup mix, soup, and water; pour over beef.

Cover, and cook on Low for 7 to 10 hours.

Sausage Potato Casserole

Ingredients

1 pound bulk pork sausage
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
3/4 cup milk
1/4 cup chopped onion
1/2 teaspoon salt
1/4 teaspoon pepper
3 cups thinly sliced peeled
potatoes
1 cup shredded Cheddar cheese

Directions

In a large skillet, cook sausage over medium heat until no longer pink; drain. In a bowl, combine the soup, milk, onion, salt and pepper. In an ungreased 11-in. x 7-in. x 2-in. baking dish, layer half the potatoes, soup mixture and sausage; repeat layers.

Cover and bake at 350 degrees F for 1-1/2 hours or until the potatoes are tender. Uncover and sprinkle with cheese. Bake 5 minutes longer or until cheese is melted.

Scalloped Potatoes and Hamburger

Ingredients

1 pound ground beef
6 medium potatoes, peeled and sliced
1 large onion, sliced
salt and pepper to taste
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 cup milk
1/4 cup chopped green pepper

Directions

In a skillet, cook beef over medium heat until no longer pink; drain. In a greased 13-in. x 9-in. x 2-in. baking dish, layer half of the potatoes, onion and beef; sprinkle with salt and pepper. Repeat layers. In a bowl, combine the soup, milk and green pepper; mix well. Pour over top. Cover and bake at 350 degrees F for 45 minutes. Uncover; bake 15 minutes longer or until potatoes are tender.

Campbell's Kitchen Broccoli and Cheese

Ingredients

1 (10.75 ounce) can
Campbell's® Condensed Cream
of Mushroom Soup (Regular, 98%
Fat Free or 25% Less Sodium)
1/2 cup milk
2 teaspoons yellow mustard
1 (16 ounce) package frozen
broccoli flowerets, thawed
1 cup shredded Cheddar cheese
1/3 cup dry bread crumbs
2 teaspoons butter, melted

Directions

Stir the soup, milk, mustard, broccoli and cheese in a 1 1/2-quart
casserole.

Mix the bread crumbs with the butter in a small bowl and sprinkle
over the broccoli mixture.

Bake at 350 degrees F for 30 minutes or until hot.

Simple Stir Fry

Ingredients

1 pound skinless, boneless
chicken breast halves, cut into
bite size pieces
1/2 onion, chopped
1 green bell pepper, chopped
1/4 cup butter
1 teaspoon paprika
1 teaspoon garlic salt
seasoning salt to taste
1 (10.75 ounce) can condensed
cream of mushroom soup
1/2 cup water

Directions

Melt butter/margarine in a medium skillet over low heat. Add chicken, onion and green bell pepper and saute all over low heat for 4 to 6 minutes, stirring occasionally and turning chicken pieces. Season with paprika, garlic salt and seasoned salt to taste.

Cover skillet and let cook until chicken is done and juices run clear, about 15 minutes. When chicken is cooked through add soup and water and let simmer, stirring. When liquid has reached the consistency of a sauce, the dish is done.

Crab Stuffed Mushrooms III

Ingredients

60 mushrooms
1 lemon, juiced
1 quart water
1/2 cup chopped onions
1/2 cup chopped celery
1 tablespoon sour cream
1/2 cup cream cheese, softened
2 tablespoons dry bread crumbs
1 teaspoon lemon juice
1/8 teaspoon garlic powder
1/4 teaspoon salt
3/4 cup crabmeat
2 tablespoons paprika

Directions

Preheat oven to 350 degrees F (175 degrees C).

Rinse the mushrooms. Remove and discard stems. Place mushroom caps in a large bowl. Cover with lemon juice.

In a medium saucepan, boil the water. Pour the water over the mushroom caps. Drain after 1 minute and pat dry.

Using a blender or food processor, thoroughly blend the onions, celery, sour cream, cream cheese, bread crumbs, lemon juice, garlic powder and salt. Transfer the mixture to a medium bowl and gently mix in the crabmeat by hand.

Fill the mushroom caps with the blended mixture. Top each cap with a dash of paprika.

Bake in the preheated oven 7 to 10 minutes, until lightly brown.

Scallop-Topped Portabello Mushrooms

Ingredients

3 tablespoons butter, divided
4 large portobello mushrooms,
stems removed
1 dash garlic powder
1 tablespoon butter
2 pounds scallops
1 cup Japanese mayonnaise, such
as Kewpie brand
1/2 teaspoon chili-garlic sauce, or
to taste
2 tablespoons green onions,
chopped

Directions

Melt 1/4 of the 3 tablespoon of butter in a skillet over medium-high heat, add a mushroom cap, and cook on both sides until completely soft to the center, about 3 minutes. Repeat with remaining butter and mushrooms, and place the cooked mushrooms upside-down on an aluminum foil-lined baking sheet; sprinkle with garlic powder.

Preheat the oven's broiler and set the oven rack at about 6 inches from the heat source.

Melt the remaining 1 tablespoon of butter in a skillet over medium-high heat. Add the scallops, and cook until just firm, and lightly browned on both sides. Divide scallops among mushroom caps. Stir together mayonnaise and chili sauce in a small bowl, and spoon over the scallops.

Broil until the mayonnaise has developed brown patches and is hot, 3 to 5 minutes. Sprinkle with green onions to serve.

Bacon Mustard Pork Roast with Stuffed

Ingredients

1 (2 pound) boneless sirloin pork roast
3/4 cup prepared spicy mustard
10 slices bacon

6 bacon strips, cut in half
1/2 small onion, minced
2 large mushroom stems, chopped
3/4 cup prepared spicy mustard
12 large mushroom caps

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Use a knife to cut shallow slits into the surface of the roast. Using 3/4 cup of mustard, brush half over the roast, then completely cover it with 10 strips of bacon; brush bacon with remaining mustard. Cook in preheated oven for 60 minutes until bacon is browned, or until meat thermometer inserted into thickest part of the pork reaches an internal temperature of 150 degrees F (65 degrees C).

Meanwhile, cook halved bacon over medium heat in a skillet until crispy; drain on a paper towel. Crumble bacon into a small bowl and combine with the onion, chopped mushroom stems, and 3/4 cup of mustard. Spoon mixture into the mushroom caps. Place caps in a baking dish and bake for 30 minutes. Serve with sliced pork roast.

Saucy Chicken Cordon Bleu

Ingredients

4 skinless, boneless chicken breast halves
4 slices ham
4 slices Swiss cheese
1 cup all-purpose flour
1 teaspoon salt
1/2 teaspoon ground black pepper
1/2 teaspoon paprika
2 eggs, beaten
1/3 cup milk
1 cup dry bread crumbs
1/4 cup olive oil
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 pound fresh mushrooms, sliced
1/4 teaspoon garlic powder
1/8 teaspoon curry powder
1/4 cup white wine
1/2 cup sour cream
2 sprigs fresh parsley, for garnish

Directions

Preheat oven to 350 degrees F (175 degrees C).

Flatten chicken breasts without breaking through meat. Roll each ham slice in a cheese slice, then roll up in chicken breasts. In a shallow dish or bowl season flour with salt, pepper and paprika. In a separate dish or bowl beat together eggs and milk. Dip chicken rolls in seasoned flour, then egg mixture, then bread crumbs. Heat oil in a large skillet and fry chicken in hot oil until golden brown. Set aside.

To Make Sauce: In a large bowl combine the soup, mushrooms, garlic powder, curry powder, wine and sour cream. Mix all together. Place browned chicken in a 9x13 inch baking dish. Pour sauce mixture over chicken and bake in the preheated oven for 15 to 20 minutes. Garnish with fresh parsley sprigs.

Wild Mushroom Stuffing

Ingredients

2 cups hot water
1 ounce dried porcini mushrooms
1 3/4 pounds egg bread - crust trimmed, and cut into 3/4 inch cubes
1 cup chopped hazelnuts
6 tablespoons unsalted butter
3 leeks, coarsely chopped
1 cup chopped shallots
1 1/4 pounds crimini mushrooms, sliced
1/2 pound shiitake mushrooms, sliced
2 cups chopped celery
1 cup chopped fresh parsley
3 tablespoons chopped fresh thyme
2 tablespoons chopped fresh sage
salt and pepper to taste
2 eggs, lightly beaten
3/4 cup chicken broth

Directions

Soak porcini mushrooms in 2 cups hot water until the mushrooms are soft, about 30 minutes. Reserve soaking liquid, and chop mushrooms coarsely.

Preheat oven to 325 degrees F (165 degrees C). Arrange bread cubes on baking sheets in a single layer. Bake until beginning to brown, about 15 minutes. Spread hazelnuts in a single layer on a baking sheet. Toast for 8 to 10 minutes, or until lightly browned.

Melt butter in a Dutch oven over medium heat. Cook leeks, shallots, and crimini and shiitake mushrooms in the butter until tender, about 15 minutes. Mix in celery and porcini mushrooms, and cook for 5 minutes. Transfer to a large bowl, and mix with toasted bread cubes and nuts. Season with parsley, thyme, sage, salt, and pepper. Stir in beaten eggs. Combine broth and 3/4 cup reserved porcini soaking liquid; add just enough broth mixture to the stuffing to moisten.

Transfer stuffing to a buttered 10x15 inch baking dish. Cover with buttered foil, and bake in preheated oven until heated through, about 1 hour. Uncover, and bake until top is crisp, about 15 minutes.

Stuffed Shells IV

Ingredients

1 (12 ounce) package jumbo pasta shells
8 ounces mushrooms, diced
3 cloves garlic, minced
1 onion, chopped
1 pound ground turkey
salt and pepper to taste
1 (10 ounce) package frozen chopped spinach, thawed and drained
2 tablespoons chopped fresh parsley
2 cups cottage cheese
1 cup freshly grated Parmesan cheese
1 (32 ounce) jar spaghetti sauce
1 (8 ounce) package mozzarella cheese, shredded

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Set aside in warm water.

In a large heavy skillet saute mushrooms, garlic and onions. Add ground turkey and cook until evenly brown. Season with salt and pepper. Remove from heat, and stir in spinach, parsley, cottage cheese and Parmesan cheese.

Stuff the cooked shells with the mixture, and place in a 9x13 inch baking dish. Cover with spaghetti sauce, and sprinkle top with mozzarella cheese.

Cover with foil, and bake in preheated oven for 30 to 45 minutes, or until heated through.

Broccoli Casserole II

Ingredients

1 cup uncooked white rice
5 tablespoons margarine
1 cup chopped onions
1 cup chopped celery
1 (10 ounce) package chopped frozen broccoli, thawed and drained
1 (10.75 ounce) can condensed cream of mushroom soup
1 (8 ounce) jar processed cheese spread with jalapeno

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a saucepan bring 2 cups water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

Melt margarine in a medium skillet over medium heat. Saute onions and celery until tender.

In a 2 quart casserole dish combine onions, celery, cooked rice, broccoli, mushroom soup and processed cheese spread; mix well.

Bake in preheated oven for 35 minutes.

Elegant Stuffed Chicken and Asparagus Bundles

Ingredients

2 tablespoons vegetable oil
1/2 red onion, chopped
1 tablespoon finely minced garlic
4 ribs celery, minced
1/2 cup grated carrot
6 large mushrooms, chopped
1 cup cubed corn bread
1/2 cup freshly grated Parmesan cheese
Salt and pepper to taste
2 (8 ounce) skinless, boneless chicken breast halves
12 asparagus spears, trimmed
2 slices thick sliced bacon

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a small baking dish with cooking spray and set aside.

Heat vegetable oil in a skillet over medium heat. Stir in the onions and garlic; cook for 1 minute. Add the celery, carrot, and mushrooms; cook until the vegetables have softened. Stir in the cornbread and Parmesan cheese. Season to taste with salt and pepper, then set aside.

Lay the chicken breasts flat on a work surface. Create a pocket in each breast by using a paring knife to make a horizontal cut down one side; making sure not to cut all the way through. Stuff the breasts with enough cornbread mixture to make them quite plump. Sprinkle with salt and pepper, then place into the prepared baking dish.

Bake in preheated oven until a thermometer inserted into the center of the stuffing reads 160 degrees F (70 degrees C), about 45 minutes.

While the chicken is cooking, divide the asparagus spears into two, 6-piece portions, and wrap each bundle with a slice of bacon. Place into a shallow baking dish, and bake along with the chicken during the final 20 minutes. The asparagus should be soft, and the bacon crisp when done.

To serve, slice the breasts on the diagonal into 1/4-inch slices. Fan the slices out into a half-moon shape on one side of the plate, and place an asparagus bundle on the other.

Chicken Lasagna IV

Ingredients

9 uncooked lasagna noodles
1 (10.5 ounce) can condensed
cream of chicken soup
1 (10.75 ounce) can condensed
cream of mushroom soup
1 cup chopped onion
1/2 cup grated Parmesan cheese
1/2 cup sour cream
1/4 cup mayonnaise
1/2 teaspoon garlic salt
4 cups chopped cooked chicken
breast
4 cups shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add noodles and cook for 8 to 10 minutes or until al dente; drain.

In a medium bowl, combine chicken soup, mushroom soup, onion, Parmesan cheese, sour cream, mayonnaise and garlic salt.

In a 9x13 inch baking dish, layer 1/3 of the noodles, soup mixture, chicken and cheese; repeat 3 times, ending with cheese.

Bake in preheated oven for 1 hour.

Pierogi from Granny

Ingredients

3 large potatoes - peeled and cubed
2 tablespoons butter
3 slices bacon, finely chopped
3 onions, finely chopped
1 1/2 pounds ground beef
1/2 pound ground pork
1 (8 ounce) package mushrooms, minced
1 tablespoon chicken bouillon granules
salt and pepper to taste
1 tablespoon chopped fresh dill

3 2/3 cups all-purpose flour
1 cup self-rising flour
2 eggs, lightly beaten
1 pinch salt
1 cup water, or as needed
1 egg, beaten
1/4 cup butter

Directions

Place potatoes into a large pot and cover with salted water. Bring to a boil, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two, then mash.

Meanwhile, melt 2 tablespoons butter in a large pot over medium-high heat. Add the bacon, and cook until the fat begins to render, and the bacon begins to brown, about 5 minutes. Stir in the onion, and continue cooking until the onion softens and turns translucent, about 5 minutes. Stir in the ground beef and ground pork; continue cooking until crumbly and no longer pink, about 10 minutes. Finally, stir in the minced mushrooms, chicken bouillon, salt, pepper, and dill. Cover and cook until the mushrooms soften, about 5 minutes more. Stir in the mashed potatoes, then set the filling aside to cool.

Whisk the all-purpose flour and self-rising flour together in a large bowl, and make a well in the center. Add the 2 beaten eggs, salt, and enough water to form a soft dough. Knead on a well floured work surface until smooth and pliable. Roll the dough to 1/8 inch thick, then cut into 5 inch circles.

Spoon the filling onto one side of each of the dough rounds, then moisten the edges with the remaining beaten egg, and fold to create half circles. Press the edges together firmly to seal.

Bring a large pot of lightly salted water to a boil. Drop the pierogi in a few at a time, and boil until they float to the surface, about 2 minutes. Once the pierogi have cooked, remove with a slotted spoon, and rinse until cold; set aside.

Melt the remaining 1/4 cup of butter in a large skillet over medium-high heat. Add the boiled pierogi, and cook on both sides until hot and golden brown, about 5 minutes. Serve immediately.

Almond Chicken Casserole I

Ingredients

1 1/2 cups uncooked long grain white rice
3 cups water
5 cups diced cooked chicken
1/2 cup mayonnaise
1/2 cup plain yogurt
1 (10.75 ounce) can condensed cream of mushroom soup
2 cups chicken broth
2 tablespoons lemon juice
3 tablespoons chopped onion
1 (8 ounce) can water chestnuts
1 1/2 cups sliced almonds
1 cup chopped celery
2 teaspoons ground white pepper
1 tablespoon salt
3 cups cornflakes cereal
1 cup butter, melted

Directions

Combine rice and water in a saucepan, and bring to a boil. Reduce heat, cover, and simmer for 20 minutes.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

In a large bowl stir together the cooked rice, diced chicken, mayonnaise, yogurt, cream of mushroom soup, and chicken broth. Mix in the lemon juice, onion, water chestnuts, 1 cup of sliced almonds, and celery. Season with white pepper and salt. Transfer the mixture to the prepared baking dish.

In a bowl, toss the remaining 1/2 cup sliced almonds and cornflakes cereal with the melted butter. Spread evenly over the casserole.

Bake 35 to 45 minutes in the preheated oven, until lightly browned.

Potato Cheese Calico Soup

Ingredients

1 pound potatoes, thinly sliced
1 cup sliced onion
2 1/2 cups chicken broth
1/2 cup milk
1 cup fresh sliced mushrooms
1/2 cup red bell pepper, diced
1/2 cup chopped green onions
1 cup freshly grated Asiago cheese
salt and pepper to taste
2 tablespoons chopped fresh parsley

Directions

In 3 quart saucepan, combine potatoes, onions and broth. Bring to a boil, reduce heat to low and cook for 10 minutes or until potatoes are tender.

Transfer soup to a blender and puree. Return blended soup to saucepan and stir in milk, mushrooms, bell pepper and green onions.

Simmer over medium-low heat and add cheese, a few tablespoons at a time, continually stirring to ensure it melts. Season with salt and pepper, sprinkle with parsley and serve.

Champagne Chicken

Ingredients

4 skinless, boneless chicken breast halves
1/4 cup all-purpose flour for dusting
1 teaspoon salt
1 teaspoon ground black pepper
2 tablespoons olive oil
2 1/2 cups fresh sliced mushrooms
2 cups heavy cream
1 cup champagne

Directions

Lightly dust chicken breasts with flour and a little salt and pepper.

In a large skillet, lightly brown chicken breasts to a nice golden brown in olive oil. Once browned on both sides, add mushrooms and champagne. Cook over medium heat, champagne should boil a little, for approximately 1/2 hour. When chicken is tender, transfer chicken to a platter.

Pour cream into skillet. Simmer about 5 minutes, until slightly thickened. Pour sauce over chicken breasts. Serve.

Nacho Chip Casserole

Ingredients

1 pound ground beef
salt to taste
ground black pepper to taste
1 (10 ounce) can diced tomatoes
with green chile peppers
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (8 ounce) bag nacho-flavor
tortilla chips
6 ounces processed cheese food,
sliced

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium skillet over high heat, brown the ground beef and season with salt and pepper to taste; drain fat. Stir in diced tomatoes with green chile peppers and condensed cream of mushroom soup.

Cover the bottom and sides of a 9x13 inch baking dish with nacho-flavor tortilla chips. Pour in the meat mixture. Top with remaining tortilla chips and about 12 slices of processed cheese food, or enough to cover the entire surface of the dish.

Bake in the preheated oven 15 to 20 minutes, or until cheese is lightly browned.

Mushroom, Cheese, and Haddock Bake

Ingredients

1 tablespoon olive oil
1/2 bunch green onions, chopped
1 (6 ounce) package button mushrooms, chopped
2 pounds haddock fillets
salt and pepper to taste
1 tablespoon garlic powder
1/8 teaspoon dried red chile peppers
3 tablespoons butter
1/8 teaspoon dried parsley
3/4 cup shredded Colby-Monterey Jack cheese
1 lemon - cut into wedges, for garnish (optional)

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Heat olive oil in a skillet over medium-high heat, then add green onions and mushrooms; cook and stir until tender, about 5 minutes. Season haddock with salt, pepper, garlic powder and dried chile pepper and place in the baking dish. Top with green onion and mushroom mixture, then dot with butter. Sprinkle parsley on top.

Cover with foil and bake in the preheated oven for 15 minutes. Remove foil and top haddock with cheese and return baking dish to the oven. Continue baking until the fish flakes easily with a fork and the cheese is melted, 15 to 20 minutes.

Chicken Pasta I

Ingredients

3 cups mostaccioli
3 skinless, boneless chicken breast halves
1/4 onion, chopped
3 fresh mushrooms, sliced
2 tablespoons Italian seasoning
1 (14.5 ounce) can diced tomatoes
salt and pepper to taste
2 tablespoons grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve.

Meanwhile, in a large lightly greased skillet over medium heat, cook chicken for about 15 minutes and remove from pan; cool and dice.

In a large skillet over medium heat, combine onion, mushrooms, Italian seasoning, tomatoes with juice, salt and pepper; cook until onions are translucent. Remove from heat and add chicken and pasta. Sprinkle Parmesan cheese on top; serve.

Salmon Avocado Salad

Ingredients

2 (6 ounce) fillets salmon
1/4 cup butter, melted and divided
salt and pepper to taste
4 ounces fresh mushrooms, sliced
12 grape tomatoes, halved
2 tablespoons olive oil, divided
8 ounces leaf lettuce, torn into bite-size pieces
1 avocado - peeled, pitted, and cubed
5 sprigs fresh cilantro, chopped
1 fresh jalapeno pepper, chopped
2 tablespoons distilled white vinegar
1 ounce feta cheese, crumbled

Directions

Preheat the oven broiler. Line a baking sheet with aluminum foil. Place the salmon on the foil, and brush with 2 tablespoons melted butter. Season with salt and pepper. Broil 15 minutes, until fish is easily flaked with a fork.

Melt the remaining butter in a skillet over medium heat, and saute the mushrooms until tender.

Place the tomatoes in a bowl, and drizzle with 1 tablespoon olive oil. Season with salt and pepper.

In a large bowl, toss together the salmon, mushrooms, tomatoes, lettuce, avocado, cilantro, and jalapeno. Drizzle with remaining olive oil and the vinegar. Season with salt and pepper, and sprinkle with feta cheese to serve.

Grilled Portobellos Sauteed in Wine

Ingredients

4 portobello mushroom caps
1 tablespoon olive oil
1 tablespoon butter
1 shallot, thinly sliced
1 cup white wine

Directions

Preheat grill for high heat.

Place mushrooms onto the grill, smooth side up. Grill until they start to soften, about 10 minutes. Turn over, and grill on the other side for about 5 minutes.

Meanwhile, heat olive oil and butter in a large skillet over medium heat. Add the shallot, and fry for a few minutes, stirring frequently.

Remove mushrooms to a cutting board, and slice. Place into the skillet, and increase the heat to high. Cook for about a minute, then pour in the wine. Continue to cook and stir until the wine is nearly evaporated. Remove from heat, and serve.

Turkey Mushroom Tetrizzini

Ingredients

8 ounces uncooked linguine pasta
2 tablespoons butter
2 cups fresh mushrooms,
quartered
1/2 cup sliced green onion
1/4 cup chopped red bell pepper
1/4 cup all-purpose flour
1/8 teaspoon black pepper
2 tablespoons garlic spread
seasoning (such as Johnny's®
Great Caesar! Garlic Spread &
Seasoning)
1 1/4 cups chicken broth
1 1/4 cups heavy cream
2 cups chopped cooked turkey
3/4 cup grated Parmesan cheese,
divided
1/4 cup sliced almonds
2 tablespoons chopped fresh
parsley (optional)

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 2-quart rectangular baking dish.

Fill a large pot with lightly salted water and bring to a rolling boil. Once the water is boiling, stir in the linguine, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain well in a colander set in the sink.

Heat butter in a large skillet; cook and stir the mushrooms, green onion, and bell pepper until the onion is translucent and the vegetables are softened, about 5 minutes. Stir in the flour, black pepper, and garlic spread seasoning. Pour in the chicken broth and cream, whisking the mixture until smooth and thickened, 5 to 8 more minutes. Stir in the turkey, half the Parmesan cheese, and the cooked linguine, and lightly stir to coat all ingredients with sauce.

Spread the mixture into the prepared baking dish, and sprinkle the top with the remaining Parmesan cheese and the almonds. Bake in the preheated oven until the mixture is bubbling and the top has begun to brown, about 20 minutes, and sprinkle with parsley before serving.

Tomato-Mushroom Soup

Ingredients

1 onion, thinly sliced
1 clove garlic, minced
1 tablespoon olive oil
1 tablespoon butter
4 cups fresh sliced mushrooms
1 1/2 cups beef broth
1 cup water
1/4 cup red wine
1/4 cup tomato paste
ground black pepper to taste
1/4 cup Parmesan cheese
2 tablespoons chopped fresh parsley

Directions

Heat oil and butter in a medium sized saucepan. Cook onion and garlic until soft.

Add mushrooms, cooking for 5 minutes.

Pour in broth, water, and wine. Add tomato paste. Season to taste. Heat through. Pour into bowls. Garnish with cheese and parsley.

Peanut Butter Chicken

Ingredients

2 tablespoons vegetable oil
1 pound skinless, boneless
chicken breast halves - cut into 1
inch cubes
1 medium onion, sliced
7 fresh mushrooms, sliced
1/8 teaspoon red pepper flakes
1 (14.5 ounce) can diced tomatoes
with juice
3/4 cup chicken stock
3/4 cup smooth peanut butter
salt and pepper to taste

Directions

Heat oil in a large skillet over medium heat. Add the chicken pieces, and cook until chicken starts to turn white. Add the onion, mushrooms, and red pepper flakes. Season with salt and pepper. Cook, stirring constantly until onions are translucent, about 5 minutes.

Pour the tomatoes and chicken stock into the skillet, and simmer for about 10 minutes, or until chicken is cooked through. Stir in peanut butter, and cook stirring constantly until the sauce thickens. This should only take a minute or two. If the sauce is not thickening, you may stir in more peanut butter.

Sonya's Special Turkey Stuffing

Ingredients

1/2 cup fat free butter flavored granules
2 (14.25 ounce) cans fat-free, reduced-sodium chicken broth
1 1/2 cups diced celery
1 large onion, chopped
1 1/2 cups diced fresh mushrooms
8 ounces Italian-style dry bread crumbs
8 ounces dry bread crumbs
3 tablespoons salt-free herb and spice blend

Directions

In a large skillet over medium heat, combine the fat free butter flavored granules and 1 cup chicken broth. Heat until boiling. Mix in the celery, onion and mushrooms. Slowly cook and stir 5 minutes, or until vegetables are soft.

Place the Italian-style bread crumbs and regular bread crumbs in a large bowl. Blend in the chicken broth mixture. Pour in remaining chicken broth and salt-free herb and spice blend. Mix thoroughly.

Stuff the Thanksgiving bird or bake in a cake pan at 350 degrees F (175 degrees C) for approximately 15 minutes.

Ginger Mushroom Chicken

Ingredients

1 cup fresh snow peas
2 teaspoons cornstarch
1/2 teaspoon salt
1/8 teaspoon pepper
3/4 cup milk
3/4 pound boneless skinless chicken breasts, cut into thin strips
3 teaspoons canola oil, divided
1/2 pound sliced baby portobello mushrooms
1 teaspoon minced fresh gingerroot
2 cups hot cooked brown rice
1/4 cup minced fresh parsley

Directions

Place snow peas in a small saucepan; cover with water. Bring to a boil; boil for 1 minute. Drain and set aside. In a small bowl, combine the cornstarch, salt, pepper and milk until smooth; set aside.

In a large nonstick skillet or wok coated with nonstick cooking spray, stir-fry chicken in 1 teaspoon hot oil for 5 minutes or until juices run clear. Remove and keep warm.

In the same pan, stir-fry mushrooms and ginger in remaining oil for 2 minutes. Add peas; stir-fry 2 minutes longer. Stir cornstarch mixture and stir into mushroom mixture. Return chicken to pan. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve over rice. Sprinkle with parsley.

Mom's Squash Casserole

Ingredients

2 pounds yellow squash, chopped
1 onion, chopped
1 (10.75 ounce) can condensed
cream of mushroom soup
2 cups shredded Cheddar cheese
2 eggs, beaten
1 1/2 cups seasoned croutons

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of salted water to a boil. Add squash and onion and cook until tender but still firm, about 15 minutes. Drain and transfer to a 2 quart casserole dish.

In a medium bowl combine soup, cheese and eggs. Mix well and pour into dish with squash.

Bake in preheated oven for 25 minutes. Remove from oven and sprinkle croutons on top. Return to oven and bake for 20 minutes more.

Tuna Stuffed Mushrooms

Ingredients

1 (6 ounce) can albacore tuna in water, drained and flaked
2 tablespoons mayonnaise
1/4 teaspoon dried minced onion
1/4 teaspoon onion powder
1 1/2 teaspoons sweet pickle relish
2 (1 ounce) slices Swiss cheese, diced
salt and pepper to taste
1 (8 ounce) package fresh white mushrooms, cleaned and stems removed

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Combine the tuna, mayonnaise, dried onion, onion powder, sweet relish, Swiss cheese, salt, and pepper in a large bowl. Fill mushroom caps with the tuna mixture; place on baking sheet.

Bake in preheated oven until the mushrooms are soft, and begin to give up their juices, 20 to 25 minutes.

Shiitake Angel Hair Pasta

Ingredients

6 ounces angel hair pasta
6 ounces fresh sliced shiitake mushrooms
1 clove garlic, minced
1/2 onion, chopped
1/4 cup white wine
1 tablespoon olive oil
1/4 cup chicken broth
1/2 cup heavy whipping cream
salt to taste
ground black pepper to taste
2 tablespoons grated Parmesan cheese
2 tablespoons chopped fresh parsley

Directions

Saute garlic and onion in olive oil over medium heat; add mushrooms as the aroma develops. Add chicken stock and wine, and cook until mixture is reduced to 1/2 volume. Blend in cream, and reduce to desired thickness. Season with salt and pepper to taste.

Meanwhile cook pasta in a large pot of boiling salted water until al dente.

Drain pasta, and toss with sauce until coated. Serve on small warmed plates, topped with grated Parmesan cheese and parsley.

Baked Spaghetti I

Ingredients

12 ounces spaghetti
1 cup chopped onions
1 cup chopped green bell peppers
1 pound lean ground beef
1 (16 ounce) can diced tomatoes
1 (4.5 ounce) can mushrooms,
drained
1 teaspoon dried oregano
2 cups shredded mild Cheddar
cheese
1 (10.75 ounce) can condensed
cream of mushroom soup
1/4 cup water
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add spaghetti, and cook for 8 to 10 minutes, or until al dente. Drain, and set aside.

In a large skillet over medium-high heat, saute the onions, green peppers and ground beef. Once beef is brown and onions and peppers softened, add the tomatoes, mushrooms and oregano. Simmer uncovered for 10 minutes.

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish. Place half of the cooked spaghetti into the prepared dish. Top with half of the meat mixture. Sprinkle with 1 cup of the mild Cheddar cheese. Repeat. In a medium bowl, mix together cream of mushroom soup and water until smooth; pour over casserole. Sprinkle with Parmesan cheese.

Bake in preheated oven for 30 to 35 minutes. Let stand 10 minutes before serving.

Chicken with Red Grapes And Mushrooms

Ingredients

2 tablespoons butter
1 tablespoon olive oil
4 skinless, boneless chicken breast halves
1 cup sliced fresh mushrooms
1 cup red wine
1 cup heavy cream
1 tablespoon dried thyme
1 teaspoon salt
1 teaspoon ground black pepper
1 cup seedless red grapes, rinsed and dried

Directions

Melt butter with oil in a large skillet over medium high heat. When hot, add chicken breasts. Brown 3 to 5 minutes on both sides until golden.

Add mushrooms, and saute for 2 to 3 minutes, or until soft. Deglaze pan with wine, making sure to loosen any brown bits from bottom of pan. Simmer for 5 minutes.

Stir in cream. Add salt, pepper, and thyme. Reduce heat to low, and cover. Simmer for 5 to 7 minutes, stirring occasionally.

Remove cover. Reduce cream for 3 minutes, until thickened. Add red grapes, and heat through.

Dried Beef Casserole

Ingredients

3 cups elbow macaroni
2 (10.75 ounce) cans condensed
cream of mushroom soup
2 (10.75 ounce) cans milk
1 cup sour cream
1 (8 ounce) jar dried beef
1 (2 ounce) can sliced black olives
1 large onion, diced
2 cups shredded Cheddar cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Preheat oven to 350 degrees F (175 degrees C).

Combine soup, milk and sour cream in a large bowl. Cut beef into fourths. Combine beef, olives and onion with soup mixture. Stir in pasta. Pour into 9x13 inch glass baking dish. Top with shredded cheese.

Bake in preheated oven for one hour, until cheese is golden brown.

Canned Rueben

Ingredients

12 ounces elbow macaroni
1 (10.75 ounce) can condensed
cream of mushroom soup
6 ounces shredded mozzarella
cheese
12 ounces sauerkraut
1 (12 ounce) can corned beef

Directions

Preheat oven to 325 degrees F (165 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain off most water, but not completely.

Add the soup to the macaroni; mix well. Stir in cheese, sauerkraut and corned beef. Pour mixture into a 9x13 inch baking dish.

Bake in preheated oven for 45 minutes to 1 hour.

Campbell's® Swiss Vegetable Casserole

Ingredients

1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or 25% Less Sodium)
1/3 cup sour cream
1/4 teaspoon ground black pepper
1 (16 ounce) bag frozen vegetable combination (broccoli, cauliflower, carrots), thawed
1 (2.8 ounce) can French-fried onions
1/2 cup shredded Swiss cheese

Directions

Stir soup, sour cream, black pepper, vegetables, 2/3 cup onions and 1/4 cup cheese in 2-quart casserole. Cover casserole.

Bake at 350 degrees F 40 minutes or until vegetables are tender. Stir vegetable mixture.

Top with remaining onions and cheese. Bake 5 minutes or until cheese is melted.

Escargot Mushrooms

Ingredients

4 tablespoons butter
2 cloves garlic, minced
6 helix snails, without shells
6 large fresh mushrooms

Directions

Over medium heat in a medium saucepan, heat butter and garlic. Place the snails in the saucepan and slowly cook until tender, about 5 minutes.

Remove and discard mushroom stems. Fill the mushroom caps with 1/2 teaspoon melted butter with garlic from the saucepan. Microwave 2 to 3 minutes. Insert the snails in the mushroom caps. Microwave another 3 minutes.

Mushroom Broccoli Quiche

Ingredients

1 (9 inch) unbaked pastry shell
3 eggs
2 cups milk
1 tablespoon Worcestershire sauce
1/2 teaspoon salt
1/8 teaspoon cayenne pepper
1 cup chopped fresh broccoli
1/4 cup chopped green onions
1/2 cup sliced fresh mushrooms
1 cup shredded Swiss cheese

Directions

Line unpricked pastry shell with a double thickness of heavy-duty foil. Bake at 450 degrees F for 5 minutes. Remove foil; bake 5 minutes longer or until light golden brown. Reduce heat to 350 degrees F.

In a bowl, whisk together the eggs, milk, Worcestershire sauce, salt and cayenne. Stir in the broccoli, onions and mushrooms. Sprinkle cheese over crust. Pour egg mixture over cheese. Bake for 60-65 minutes or until a knife inserted near the center comes out clean. Let stand for 5 minutes before cutting.

Bacon and Cheddar Stuffed Mushrooms

Ingredients

3 slices bacon
8 crimini mushrooms
1 tablespoon butter
1 tablespoon chopped onion
3/4 cup shredded Cheddar
cheese

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, dice and set aside.

Preheat oven to 400 degrees F (200 degrees C).

Remove mushroom stems. Set aside caps. Chop the stems.

In a large saucepan over medium heat, melt the butter. Slowly cook and stir the chopped stems and onion until the onion is soft. Remove from heat.

In a medium bowl, stir together the mushroom stem mixture, bacon and 1/2 cup Cheddar. Mix well and scoop the mixture into the mushroom caps.

Bake in the preheated oven 15 minutes, or until the cheese has melted.

Remove the mushrooms from the oven, and sprinkle with the remaining cheese.

Fish Chowder

Ingredients

2 tablespoons butter
2 cups chopped onion
4 fresh mushrooms, sliced
1 stalk celery, chopped
4 cups chicken stock
4 cups diced potatoes
2 pounds cod, diced into 1/2 inch cubes
1/8 teaspoon Old Bay Seasoning
TM, or to taste
salt to taste
ground black pepper to taste
1 cup clam juice
1/2 cup all-purpose flour
2 (12 fluid ounce) cans evaporated milk

Directions

In a large stockpot, melt 2 tablespoons butter over medium heat. Sauté onions, mushrooms and celery in butter until tender.

Add chicken stock and potatoes; simmer for 10 minutes.

Add fish, and simmer another 10 minutes.

Season to taste with Old Bay seasoning, salt and pepper. Mix together clam juice and flour until smooth; stir into soup. Remove from heat, and stir in evaporated milk. Serve.

Pepper Steak with Squash

Ingredients

1 pound flank steak, cut into strips
2 tablespoons vegetable oil,
divided
1 medium green pepper, julienned
1 medium sweet red pepper,
julienned
2 medium zucchini, julienned
1 small onion, cut into 1/4 inch
slices
3 garlic cloves, minced
1 cup fresh or frozen snow peas
1 cup sliced fresh mushrooms
1 (8 ounce) can sliced water
chestnuts, drained
3 tablespoons cornstarch
1 (14.5 ounce) can low-sodium
beef broth
2 tablespoons light soy sauce
Hot cooked rice

Directions

In a large skillet, cook steak in 1 tablespoon oil over medium-high heat until no longer pink; drain. Remove and keep warm.

In the same skillet, heat remaining oil; saute peppers for 2 minutes. Stir in zucchini, onion and garlic; cook and stir 2 minutes longer. Add peas, mushrooms and water chestnuts. Saute until the vegetables are tender, about 2 minutes.

Return beef to the skillet. Combine cornstarch, broth and soy sauce until smooth; add to skillet. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve over rice.

Quick and Easy Tuna Casserole

Ingredients

1 (12 ounce) package egg noodles
2 cups frozen green peas
2 (10.75 ounce) cans condensed
cream of mushroom soup
2 (6 ounce) cans tuna, drained
1 onion, chopped
10 slices American processed
cheese
ground black pepper to taste

Directions

Bring a large pot of water to a boil. Add noodles and frozen peas. Cook until noodles are al dente, drain well. Return noodles and peas to the pot.

Mix soup, tuna fish, onions, processed cheese and pepper into the pot. Stir constantly until all of the ingredients are well mixed and the cheese has melted. Serve.

Roasted Vegetables with Dip

Ingredients

1/2 cup fat-free mayonnaise
1/4 cup fat-free sour cream
2 tablespoons salsa
1 garlic clove, minced
12 fresh mushrooms
1 medium sweet red pepper, cut into 1-1/2 inch pieces
1 medium green bell pepper, cut into 1 1/2-inch pieces
1 medium red onion, cut into wedges
1 medium yellow summer squash, cut into 1 1/2-inch pieces
1 tablespoon olive or vegetable oil

Directions

For dip, combine the first four ingredients in a small bowl; refrigerate for 30 minutes or overnight.

Toss vegetables with oil. Place in a single layer in an ungreased 15-in. x 10-in. x 1-in. baking pan. Bake, uncovered, at 450 degrees F for 10 minutes or until crisp-tender. Serve with the dip.

Turkey and Hash Brown Casserole

Ingredients

1/4 cup oil for frying
1 pound frozen hash brown potatoes, thawed
1 pound ground turkey breast
1 large onion, cut into chunks
1 (10 ounce) package frozen broccoli, thawed
1 (10.75 ounce) can reduced fat cream of mushroom soup
1 cup reduced fat cream of celery soup
1 cup shredded fat free Cheddar cheese
1/3 cup skim milk
1/2 teaspoon garlic powder
1/4 teaspoon ground black pepper
seasoned salt to taste
1 medium tomato, diced (optional)

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease an 8x12 inch casserole dish.

Heat oil in a skillet over medium heat and cook hash browns until golden. Spread hash browns over bottom and sides of casserole dish to form a crust. In a separate skillet over medium heat, cook turkey until lightly brown. Mix in onion and cook until tender. Place broccoli in a microwave safe bowl and cook in microwave 4 to 5 minutes on High, or until tender. Spread turkey, onion and broccoli over hash browns in the casserole dish.

In a bowl, mix cream of mushroom soup, cream of celery soup, Cheddar cheese, milk, garlic powder, pepper and seasoned salt. Pour over casserole.

Bake 25 minutes in the preheated oven, until bubbly. Garnish with chopped tomatoes to serve.

Beef and Mushroom Stroganoff, Aussie Style

Ingredients

- 1 tablespoon butter
- 1 onion, chopped
- 1 teaspoon minced garlic
- 8 fresh mushrooms, sliced
- 2 teaspoons curry powder
- 1 pound beef top sirloin, thinly sliced
- 2 cubes beef bouillon
- 1 1/2 cups boiling water
- 1 (6 ounce) can mushroom stems and pieces, drained
- 1/4 cup dried shiitake mushrooms
- 1 1/4 cups heavy cream
- 1 (8 ounce) package uncooked egg noodles

Directions

Melt the butter in a large skillet over medium heat. Add the onion and garlic, and fresh mushrooms; cook until the onions are translucent. Stir in curry powder until well blended. Place the meat strips in the skillet, and fry until evenly browned.

Dissolve the bouillon cubes in the boiling water, then stir into the skillet. Add the mushroom stems and pieces and dried shiitake mushrooms. Let the mixture simmer over medium heat until most of the liquid has evaporated, about 20 minutes.

Meanwhile, bring a large pot of lightly salted water to a boil. Add the noodles and cook until tender, about 7 minutes. Drain.

Reduce the heat under the skillet to low, and pour in the cream, stirring until the sauce is an even color. Simmer for about 5 minutes, but do not boil. Serve over noodles.

Marinated Mushrooms

Ingredients

1 cup red wine
1/2 cup red wine vinegar
1/3 cup olive oil
2 tablespoons brown sugar
2 cloves garlic, minced
1 teaspoon crushed red pepper flakes
1/4 cup red bell pepper, diced
1 pound small fresh mushrooms, washed and trimmed
1/4 cup chopped green onions
1/4 teaspoon dried oregano
1/2 teaspoon salt
1/4 teaspoon ground black pepper

Directions

In a saucepan over medium heat, combine the wine, vinegar, oil, sugar, garlic, bell pepper, red pepper flakes and mushrooms. Bring to a boil, cover and set aside to cool.

Once cooled, stir in the green onions, oregano, salt and pepper. Serve chilled or room temperature.

New Brunswick Lobster Casserole

Ingredients

3 tablespoons butter, divided
3 tablespoons all-purpose flour
3/4 teaspoon dry mustard
1 teaspoon salt
1/2 teaspoon pepper
1 cup milk
1 cup light cream
3 cups mushrooms, sliced
1/4 cup shredded Swiss cheese
3 cups cooked lobster meat,
diced
2 cups soft bread cubes
1/2 cup fine dry bread crumbs
2 tablespoons melted butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a casserole dish.

Melt 3 tablespoons of butter in a saucepan over medium heat. Stir in flour, mustard powder, salt, and pepper until smooth. Pour in the milk and cream, bring to a simmer, and cook until thickened and smooth, stirring constantly. Add the mushrooms and cheese, stir until the cheese has melted. Fold in the diced lobster meat and the bread cubes.

Pour into prepared casserole dish. Mix the bread crumbs with the remaining 1 tablespoon of melted butter to moisten. Sprinkle the crumbs over the casserole.

Bake in preheated oven until the crumbs have browned, and the casserole is hot; about 30 minutes.

Minnesota Wild Rice Dressing

Ingredients

2 (4.5 ounce) packages instant long grain and wild rice
1 (16 ounce) package ground pork sausage
1 (16 ounce) package ground sage pork sausage
1/2 cup chopped celery
1 medium onion, chopped
1/2 pound fresh mushrooms, sliced
1 (5 ounce) can water chestnuts, drained and sliced
1/4 teaspoon garlic powder
2 eggs, beaten

Directions

Prepare instant long grain and wild rice according to package directions. Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Place ground pork sausage and ground sage pork sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, and set aside. Cook and stir celery, onion, mushrooms, and water chestnuts in the skillet until browned and tender. Season with garlic powder.

Mix prepared rice, sausage, celery mixture, and eggs in the prepared baking dish. Bake 15 minutes in the preheated oven, until lightly browned.

Campbell's® Fish and Vegetable Skillet

Ingredients

1/4 cup water
2 tablespoons dry white wine (optional)
1/2 teaspoon dried thyme leaves, crushed
Generous dash ground black pepper
1 large carrot, cut into matchstick-thin strips
2 stalks celery, cut into matchstick-thin strips
1 small onion, chopped
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or Healthy Request)
1 pound firm white fish fillet (cod, haddock or halibut)

Directions

Place water, wine, thyme, black pepper, carrot, celery and onion in skillet. Heat to a boil. Cover and cook over low heat 5 minutes or until vegetables are tender-crisp.

Add soup and heat to a boil.

Add fish. Cover and cook over low heat 5 minutes or until fish flakes easily when tested with fork.

Okra Gumbo

Ingredients

- 1 tablespoon vegetable oil
- 1 clove garlic, minced
- 1 medium onion, finely chopped
- 1 medium green bell pepper, finely chopped
- 1/2 (16 ounce) package frozen okra, thawed and sliced
- 8 ounces fresh mushrooms, sliced
- 1 (14.5 ounce) can diced tomatoes with juice
- 1 (6 ounce) can tomato paste
- 1/2 teaspoon file powder
- 2 bay leaves
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 2 tablespoons vegetable oil
- 2 tablespoons all-purpose flour

Directions

Heat 1 tablespoon oil in a large saucepan over medium heat. Stir in garlic, onion, and green bell pepper, and saute until tender. Stir in okra, mushrooms, diced tomatoes and their liquid, tomato paste, file powder, bay leaves, salt, and pepper. Cook, stirring occasionally, 40 minutes.

Heat 2 tablespoons oil in a medium skillet over medium heat. Stirring constantly, add flour, and cook 2 to 5 minutes, until a golden brown roux has formed.

Spoon the roux into the okra mixture, and continue to cook, stirring occasionally, 5 to 10 minutes, until thickened.

Creamy PHILLY Chicken Pot Pie

Ingredients

1 tablespoon non-hydrogenated margarine
1 large onion, chopped
1/2 pound mushrooms, quartered
1 1/2 pounds boneless skinless chicken breasts, cut into bite-size pieces
1 (250 g) tub PHILADELPHIA Herb & Garlic Cream Cheese Spread
3/4 cup 25%-less-sodium chicken broth
2 cups frozen peas and carrots
1 refrigerated ready-to-use pie crust
1 egg, beaten

Directions

Heat oven to 400 degrees F.

Melt margarine in large saucepan on medium heat. Add onions; cook and stir 5 min. Stir in mushrooms; cook 10 to 12 min. or until lightly browned, stirring occasionally. Add chicken; cook and stir 5 min. or until done. Stir in cream cheese spread and broth; cook 3 min. or until cream cheese is completely melted. Stir in vegetables.

Spoon into 9-inch round 1.4-L casserole sprayed with cooking spray. Brush top of chicken mixture and inside of dish with egg. Cover with pie crust; gently press edge of crust onto side of dish to seal. Brush crust with remaining egg. Cut slits in crust to permit steam to escape.

Bake 25 to 30 min. or until crust is golden brown.

Vegetable Quesadillas

Ingredients

1 zucchini, cubed
1 head fresh broccoli, chopped
1 red bell pepper, chopped
1 carrot, chopped
1 yellow onion, chopped
4 small button mushrooms, chopped
4 (10 inch) flour tortillas
1/2 cup shredded sharp Cheddar cheese
1/2 cup shredded Monterey Jack cheese

Directions

Preheat oven to broil. Line a baking sheet with aluminum foil.

Place zucchini, broccoli, bell pepper, carrot, onion and mushrooms in a steamer over 1 inch of boiling water, and cover. Cook until tender but still firm, about 2 to 6 minutes. Drain.

Place two tortillas, side by side, on the prepared baking sheet. On each tortilla layer cheddar cheese, vegetables, then Monterey jack cheese. Top each with another tortilla.

Place under the broiler and cook until lightly browned. Carefully turn tortillas and cook on the other side until lightly browned.

Slow Cooker Venison Stroganoff Meal

Ingredients

3 tablespoons olive oil
1 pound venison stew meat
1 teaspoon salt
1 teaspoon ground black pepper
1 teaspoon garlic powder
1 teaspoon onion powder
1 tablespoon all-purpose flour
1 cup water
1 (10.75 ounce) can condensed cream of mushroom soup
1 (16 ounce) package uncooked egg noodles

Directions

Heat the olive oil in a large skillet over medium-high heat. Toss the cubed venison with salt, pepper, garlic powder, and onion powder. Cook the venison in the hot oil until browned on all sides, about 8 minutes. Once browned, remove from the skillet and place into a slow cooker, leaving the remaining oil in the skillet.

Reduce the heat to medium-low, and stir the flour into the remaining olive oil. Cook and stir until the flour has turned golden brown, about 5 minutes. Stir in the water and bring to a simmer, then pour into the slow cooker along with the cream of mushroom soup. Cover, and cook on Low for 4 hours, or until the venison is tender.

Bring a large pot of lightly salted water to a boil. Add the egg noodles, and cook until al dente, 8 to 10 minutes; drain. Spoon the Stroganoff over the egg noodles to serve.

Momma Moots' Pork and Pierogies Casserole

Ingredients

1 (16 ounce) package frozen pierogies
1 tablespoon olive oil
1 pound pork loin, cut into 1/2 inch cubes
1 (10.75 ounce) can condensed cream of mushroom soup
1 cup sour cream
3/4 cup milk
1 (15.25 ounce) can whole kernel corn, drained
1/2 cup diced onion
1/2 teaspoon chopped fresh rosemary
1/4 teaspoon ground black pepper
1/2 cup Cheddar cheese, shredded

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Bring a large pot with lightly salted water and to a rolling boil. Stir in the frozen pierogies and return to a boil. Cook uncovered, stirring occasionally, until the pierogies float to the top and the filling is hot, 5 to 7 minutes. Drain.

Heat the olive oil in a skillet over medium-high heat. Add the pork and cook, stirring occasionally, until the pork is no longer pink in the center, about 5 minutes. Transfer the pork to a large mixing bowl along with the cooked pierogies. Add the cream of mushroom soup, sour cream, milk, corn, and onion. Season with rosemary and pepper; stir. Pour into a 2-quart casserole dish and sprinkle with Cheddar cheese.

Bake in the preheated oven until the cheese has browned and the casserole is heated through, about 30 minutes.

Laura's Lush Pasta Mix

Ingredients

1/2 (8 ounce) package spaghetti
2 teaspoons olive oil
1/2 pound lean steak, cut into strips
1/2 green bell pepper, chopped
1/2 red bell pepper, chopped
5 fresh mushrooms, sliced
1 tomato, chopped
1/4 onion, chopped

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat oil in a large skillet over medium heat. Saute steak strips for 10 minutes. Stir in green and red bell pepper, mushrooms, tomato and onion. Cook for 10 minutes, or until vegetables are tender. Serve over pasta.

Ravioli Soup

Ingredients

2 cups water
1 cube chicken bouillon
1 pound prepared fresh cheese ravioli
2/3 cup baby spinach leaves
2 fresh mushrooms, sliced
1/4 cup sliced carrot
1/2 cup frozen mixed peas and carrots
1 tablespoon olive oil
1 dash soy sauce
salt and black pepper to taste

Directions

In a large saucepan, bring water and bouillon cube to a boil. Place ravioli in the pot, and cook 5 minutes, stirring occasionally. Mix in spinach, mushrooms, carrot, frozen peas and carrots, olive oil, and soy sauce; cook for 5 minutes, until vegetables are tender. Season with salt and pepper.

Red Pepper Salad with Parsley Dressing

Ingredients

1/3 cup finely chopped onion
1/3 cup olive oil
1/4 cup minced fresh parsley
2 tablespoons red wine vinegar
2 tablespoons reduced fat sour cream
1 teaspoon salt
1 teaspoon sugar
1/4 teaspoon pepper
6 cups torn Boston lettuce
2 cups watercress, stems removed
3 1/2 cups sliced fresh mushrooms
1 teaspoon lemon juice
2 large red bell peppers, cut into 1 inch pieces

Directions

In a jar with a tight-fitting lid, combine the first eight ingredients; shake well. Refrigerate until serving.

In a salad bowl, combine the lettuce and watercress. Toss the mushrooms with lemon juice; add to greens. Top with red peppers. Drizzle with dressing; toss to coat.

Delicious Stroganoff

Ingredients

1 pound ground pork
1 large onion, chopped
1 green bell pepper, chopped
5 cloves garlic, chopped
2 tablespoons taco seasoning mix
3 tablespoons all-purpose flour
2 cups beef broth
1 (10.75 ounce) can condensed cream of mushroom soup
1 cup milk, or as needed
3 slices American cheese, cut into pieces
salt and black pepper to taste

Directions

Brown the pork in a large skillet over medium heat for about 10 minutes, breaking up the pork as it cooks, until the meat is no longer pink inside. Stir in the onion, green pepper, and garlic, and cook and stir for another 10 minutes, until the onion is translucent. Sprinkle on the taco seasoning, stir to incorporate, then mix in the flour. Stir the mixture, pour in the beef broth, and bring to a boil. Cook and stir the mixture for about 5 more minutes, until it starts to thicken.

Mix in the mushroom soup and milk, bring back to a boil, and add the American cheese. Cook and stir the stroganoff for 5 minutes, until the cheese has melted and the mixture is bubbling. Add salt and pepper to taste, and serve hot.

Crabby Cliff's Mushroom Puffs

Ingredients

2 tablespoons olive oil
3 cups fresh chopped mushrooms
2 green onions, chopped
1 clove garlic, crushed
1/2 teaspoon ground cayenne pepper
4 ounces cream cheese, softened
1 (6 ounce) can crabmeat, drained and flaked
1 (17.5 ounce) package frozen puff pastry sheets, thawed

Directions

Preheat oven to 400 degrees F (200 degrees C).

Heat the olive oil in a medium saucepan over medium heat. Stir in the mushrooms, green onions, garlic and cayenne pepper. Cook 10 minutes, or until tender. Transfer the mushroom mixture to a medium bowl. Blend in the cream cheese and crabmeat.

On a lightly floured flat surface, roll each pastry sheet into a 12x12 inch square. Cut each sheet into nine 4x4 inch squares. Place 1 tablespoon of the mushroom mixture onto each pastry square. Fold the squares by bringing the corners to the center, creating an X. Place the squares on a medium baking sheet.

Bake 20 minutes in the preheated oven, or until golden brown.

Mushroom Chicken Parmesan

Ingredients

6 skinless, boneless chicken breast halves
6 tablespoons butter, melted
1 cup all-purpose flour for coating
1 cup heavy whipping cream
1/2 pound fresh mushrooms, sliced
1/2 cup grated Parmesan cheese for topping

Directions

Preheat oven to 350 degrees F (175 degrees C).

Rinse and dry the chicken breast halves. Dip each in melted butter, then coat/dredge in flour.

Place coated chicken in a 9x13 inch baking dish. Add cream to just cover. Top with sliced mushrooms and grated Parmesan cheese and bake in the preheated oven for 30 to 45 minutes. Let cool 10 minutes and serve.

Roast Beef and Gravy

Ingredients

1 (3 pound) boneless beef chuck
roast
2 (10.75 ounce) cans condensed
cream of mushroom soup,
undiluted
1/3 cup sherry, wine or beef broth
1 envelope onion soup mix

Directions

Cut roast in half; place in a slow cooker. In a bowl, combine the remaining ingredients; pour over roast. Cover and cook on low for 8-9 hours or until meat is tender.

Super Calzones

Ingredients

1/2 pound ground beef
2 tablespoons finely chopped onion
2 tablespoons finely chopped green pepper
1 garlic clove, minced
1 (15 ounce) can tomato sauce
1 teaspoon Italian seasoning
1 (10 ounce) can refrigerated pizza crust
1 (3 ounce) package cream cheese, softened
1 cup shredded mozzarella cheese
1 (4 ounce) can mushroom stems and pieces, drained
1 (2.25 ounce) can sliced ripe olives, drained

Directions

In a skillet, cook the beef, onion, green pepper and garlic over medium heat until meat is no longer pink; drain and set aside. In a saucepan, bring tomato sauce and Italian seasoning to a boil. Reduce heat; cover and simmer for 5 minutes. Stir 1/2 cup into the meat mixture; keep remaining sauce warm. Unroll pizza crust on a floured surface. Roll into a 12-in. square; cut into four squares. Spread cream cheese over each to within 1/2 in. of edges. Top with meat mixture. Sprinkle with mozzarella cheese, mushrooms and olives. Fold dough over filling, forming a triangle; press edges with a fork to seal. Place on a greased baking sheet. Bake at 400 degrees F for 20-25 minutes or until golden brown. Serve with the remaining sauce.

Veggie Beef Bundles

Ingredients

2 cups julienned uncooked potatoes
1 pound lean ground beef
1 envelope onion soup mix
1/4 cup water
1 cup sliced fresh mushrooms
1 (9 ounce) package frozen cut green beans, thawed

Directions

Coat four pieces of heavy-duty foil (about 12 in. square) with nonstick cooking spray. Place 1/2 cup potatoes on each square. Shape beef into four patties; place over potatoes. Combine soup mix and water; spoon half over patties. Top with mushrooms, green beans and remaining soup mixture.

Fold foil around meat and vegetables and seal tightly. Place on a baking sheet. Bake at 375 degrees F for 25-30 minutes or until meat is no longer pink and potatoes are tender.

Mushroom Wild Rice

Ingredients

2 1/4 cups water
1 (10.5 ounce) can condensed
beef consomme, undiluted
1 (10.5 ounce) can condensed
French onion soup, undiluted
3 (4 ounce) cans mushroom stems
and pieces, drained
1/2 cup butter or margarine,
melted
1 cup uncooked brown rice
1 cup uncooked wild rice

Directions

In a slow cooker, combine all ingredients; stir well. Cover and cook on low for 7-8 hours or until rice is tender.

Wild Rice Shrimp Bake

Ingredients

1 (6 ounce) package long grain
and wild rice mix
1 pound uncooked medium
shrimp, peeled and deveined
1 medium green pepper, chopped
1 medium onion, chopped
1 (4 ounce) can mushroom stems
and pieces, drained
1/4 cup butter or margarine
1 (10.75 ounce) can condensed
cream of chicken soup, undiluted
1/2 cup seasoned stuffing
croutons

Directions

Prepare rice according to package directions. Meanwhile, in a large skillet, saute the shrimp, green pepper, onion and mushrooms in butter until shrimp turn pink. Add the soup to the rice; stir into the shrimp mixture. Transfer to a greased 2-qt. baking dish. Sprinkle with croutons. Bake, uncovered, at 350 degrees F for 20-25 minutes or until heated through.

Broccoli Biscuit Squares

Ingredients

1 pound ground beef
1 (4 ounce) can mushroom stems and pieces, drained
1 small onion, chopped
2 cups biscuit/baking mix
2 cups shredded Cheddar cheese, divided
1/4 cup grated Parmesan cheese
1/2 cup water
1 (10 ounce) package frozen chopped broccoli, thawed and drained
4 eggs
1/2 cup milk
1 teaspoon salt
Dash pepper

Directions

In a skillet, cook beef, mushrooms and onion over medium heat until meat is no longer pink; drain. In a bowl, combine biscuit mix, 1/2 cup cheddar cheese, Parmesan cheese and water until a soft dough forms. Press dough onto the bottom and 1/2 in. up the sides of a greased 13-in. x 9-in. x 2-in. baking dish. stir remaining cheddar cheese into the beef mixture; spread over dough. Sprinkle with broccoli. In a bowl, beat eggs, milk, salt and pepper. Pour over meat mixture. Bake, uncovered, at 400 degrees F for 25 minutes or until a knife inserted near center comes out clean.

Veal Roast Blanquette

Ingredients

4 pounds veal shoulder roast
1/4 teaspoon dried thyme
4 carrots, halved
1 pound small potatoes
1/2 pound small white onions
1/2 pound mushrooms
2 tablespoons all-purpose flour
1 (10 ounce) package frozen green peas
2 egg yolks

Directions

In an 8 quart Dutch oven over med-high heat, brown roast on all sides. Add thyme and 2 cups of water. Heat to boiling, then reduce heat to low, cover, and simmer 30 minutes.

To the pot, add carrots, potatoes and onions. Cover, and simmer 30 minutes. Toss in mushrooms. Cover, and simmer 15 minutes, or until vegetables and veal are tender. Remove roast and vegetables, and keep warm.

In a cup, stir flour and 2 tablespoons water until blended with no lumps. Gradually stir into liquid in Dutch oven. Cook, stirring constantly, until gravy is slightly thickened. Stir in peas, and heat through.

In a small bowl, beat egg yolks. Stir in a small amount of hot gravy. Slowly pour egg yolk mixture back into gravy, whisking until thickened. DO NOT BOIL! To serve, pour some gravy over the veal and vegetables. Serve remaining gravy in a gravy boat.

Seafood Lasagna II

Ingredients

1 (16 ounce) package lasagna noodles
2 tablespoons olive oil
1 clove garlic, minced
1 pound baby portobello mushrooms, sliced
2 (16 ounce) jars Alfredo-style pasta sauce
1 pound shrimp, peeled and deveined
1 pound bay scallops
1 pound imitation crabmeat, chopped
20 ounces ricotta cheese
1 egg
black pepper
6 cups shredded Italian cheese blend

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat oil in a large saucepan over medium heat. Sauté garlic and mushrooms until tender. Pour in 2 jars Alfredo sauce. Stir in shrimp, scallops and crabmeat. Simmer 5 to 10 minutes, or until heated through. In a medium bowl, combine ricotta cheese, egg and pepper.

In a 9x13 inch baking dish, layer noodles, ricotta mixture, Alfredo mixture and shredded cheese. Repeat layers until all ingredients are used, ensuring that there is shredded cheese for the top.

Bake uncovered in preheated oven for 45 minutes. Cover, and bake 15 minutes.

Shrimp Creole Bake

Ingredients

2 cups water
1 1/4 cups uncooked white rice
2 onions, diced
2 cups sliced mushrooms
5 carrots, sliced
1 green bell pepper, diced
1 1/2 cups diced celery
1 zucchini, sliced
1 (15 ounce) can seasoned tomato sauce
1 (16 ounce) can whole peeled tomatoes, crushed
2 tablespoons butter
1 (4 ounce) jar chopped pimento peppers
1 1/2 pounds cooked medium shrimp, peeled and deveined
2 teaspoons chili powder

Directions

In a saucepan bring salted water to a boil. Add rice, reduce heat, cover and simmer for 20 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Saute the mushrooms, carrots, onions, green pepper, celery, and zucchini in butter until tender. Add all the tomatoes, tomato sauce, pimientos, and shrimp. Stir in rice and chili powder. Pour mixture into a 9x13 inch casserole dish.

Bake at 350 degrees F (175 degrees C) for 1 hour.

Creamy Ranch Pork Chops and Rice

Ingredients

1 tablespoon vegetable oil
4 boneless pork chops, 3/4-inch thick
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or 25% Less Sodium)
1/2 (10.75 ounce) can milk
1 (1 ounce) package ranch salad dressing mix
Paprika
Ranch-Style Rice

Directions

Heat oil in skillet. Add chops and cook until browned.

Add soup, milk and 1/2 package salad dressing mix. Heat to a boil. Cover and cook over low heat 10 minutes or until done. Sprinkle with paprika.

Serve with Ranch-Style Rice.

Personal Portobello Pizza

Ingredients

1 large portobello mushroom,
stem removed
1 tablespoon spaghetti sauce
1/2 cup mozzarella cheese
1/2 tablespoon sliced black olives
4 slices pepperoni sausage
1 clove garlic, chopped

Directions

Preheat the oven to 375 degrees F (190 degrees C).

Place the mushroom on a baking sheet, and bake for 5 minutes in the preheated oven. Remove from the oven, and spread spaghetti sauce in the cup of the cap. Top with cheese, olives, pepperoni and garlic.

Bake for an additional 20 minutes, or until cheese is melted and golden.

Black Bean Chili

Ingredients

- 1 tablespoon olive oil
- 1 onion, chopped
- 2 red bell pepper, seeded and chopped
- 1 jalapeno pepper, seeded and minced
- 10 fresh mushrooms, quartered
- 6 roma (plum) tomatoes, diced
- 1 cup fresh corn kernels
- 1 teaspoon ground black pepper
- 1 teaspoon ground cumin
- 1 tablespoon chili powder
- 2 (15 ounce) cans black beans, drained and rinsed
- 1 1/2 cups chicken broth
- 1 teaspoon salt

Directions

Heat oil in a large saucepan over medium-high heat. Sauté the onion, red bell peppers, jalapeno, mushrooms, tomatoes and corn for 10 minutes or until the onions are translucent. Season with black pepper, cumin and chili powder. Stir in the black beans, chicken broth and salt. bring to a boil.

Remove 1 1/2 cups of the soup to food processor or blender; puree and stir the bean mixture back into the soup. Serve hot by itself or over rice.

Potato Chicken Stew

Ingredients

4 cups cooked, cubed chicken breast meat
2/3 cup sliced fresh mushrooms
1 cup chopped onion, sauteed in butter
1 1/2 cups chopped carrots
6 cups chicken stock
1 teaspoon dried sage
1 teaspoon dried basil leaves
1 teaspoon garlic salt
1 teaspoon dried parsley
1 (10 ounce) package frozen mixed vegetables, thawed
3 cups cooked, diced red potatoes
1/2 cup chopped celery
1/8 cup all-purpose flour

Directions

Combine chicken, mushrooms, onion, carrots and stock in a large saucepan over medium heat. Simmer until carrots are tender, about 10 minutes.

Stir in sage, basil, garlic salt, parsley, mixed vegetables, potatoes and celery and cook until heated through. Stir in flour to thicken sauce, then serve.

Breakfast Pizza II

Ingredients

1 pound ground pork sausage
1 (8 ounce) can refrigerated
crescent rolls
1 (10 ounce) can diced tomatoes
with green chile peppers, drained
1 (6 ounce) can mushrooms,
drained and chopped
8 ounces shredded Cheddar
cheese, divided
8 ounces shredded mozzarella
cheese, divided

6 eggs
1 teaspoon Worcestershire sauce
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Place sausage in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble and set aside.

Line the bottom and sides of a 9x13 inch baking dish with crescent rolls. Cover rolls with sausage, tomatoes, mushrooms, 1 cup Cheddar cheese and 1 cup mozzarella cheese.

Bake in preheated oven for 8 to 10 minutes or until crust is golden brown. Remove from oven. In a large bowl, beat together eggs, Worcestershire sauce, salt and pepper. Pour egg mixture over crust. Bake for another 7 to 9 minutes, or until eggs are set. Remove from oven and sprinkle with remaining cheese.

Iowa Pork Steak

Ingredients

2 tablespoons vegetable oil
4 pork steaks
onion powder
garlic powder
salt and ground black pepper to taste
1 large onion, chopped
2 (4.5 ounce) cans sliced mushrooms, drained
2 (10.75 ounce) cans condensed cream of mushroom soup
1 (10.75 ounce) can water
1 (1 ounce) package dry onion soup mix
1 tablespoon Worcestershire sauce

Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat oil in a large heavy skillet over medium-high heat. Brown steaks for 3 to 5 minutes on each side. While browning, season both sides with onion powder, garlic powder, salt and pepper. Transfer steaks to a 9x13 inch casserole dish, and sprinkle with chopped onion and sliced mushrooms.

In a small bowl, combine condensed mushroom soup, water, onion soup mix and Worcestershire sauce. Mix until smooth, and pour over steaks. Cover pan with aluminum foil.

Bake in preheated oven for 90 minutes.

Asian Chicken and Rice Bake

Ingredients

3/4 cup uncooked regular long-grain white rice
4 skinless, boneless chicken breast halves
1 (10.75 ounce) can Campbell's® Condensed Golden Mushroom Soup
3/4 cup water
2 tablespoons soy sauce
2 tablespoons cider vinegar
2 tablespoons honey
1 teaspoon garlic powder
Paprika

Directions

Spread the rice in an 11x8-inch (2-quart) shallow baking dish. Top with the chicken.

Stir the soup, water, soy sauce, vinegar, honey and garlic powder in a medium bowl. Pour the soup mixture over the chicken. Sprinkle with the paprika. Cover.

Bake at 375 degrees F for 45 minutes or until the chicken is cooked through.

Pasta with Tofu and Walnuts

Ingredients

8 ounces penne or other pasta of your choice
1/2 (14 ounce) package firm tofu
3 tablespoons olive oil
2 cloves garlic, minced
1 cup sliced red onion
3/4 cup quartered fresh mushrooms
2/3 cup whole walnuts
3 tablespoons red wine vinegar
1 tablespoon black pepper
grated Romano cheese to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until tender; drain.

In the meantime, cut the tofu into 1/4 inch thick by 2 inch wide slices. Heat the olive oil in a saute pan over medium-high heat. Cook the garlic and onions and cook until they begin to soften, about 1 minute. Stir in the mushrooms, walnuts, vinegar, and black pepper, turn heat to medium-low and allow to simmer for 2 to 3 minutes. Gently fold in the tofu slices, cover, and allow to simmer for about 5 minutes more.

When the pasta has cooked, toss it with the tofu mixture, and sprinkle with Romano cheese.

Five-Veggie Stir-Fry

Ingredients

- 2 tablespoons cornstarch
- 2 tablespoons sugar
- 1/2 teaspoon ground ginger
- 1 cup orange juice
- 1/4 cup reduced-sodium soy sauce
- 2 garlic cloves, minced
- 2 large carrots, sliced
- 2 cups broccoli florets
- 2 cups cauliflowerets
- 4 teaspoons olive or canola oil, divided
- 1 cup quartered fresh mushrooms
- 1 cup fresh or frozen snow peas
- 4 cups hot cooked rice

Directions

In a small bowl, combine the cornstarch, sugar and ginger. Stir in orange juice, soy sauce and garlic until blended; set aside. In a nonstick skillet or wok, stir-fry the carrots, broccoli and cauliflower in 3 teaspoons of oil for 4-5 minutes. Add mushrooms, peas and remaining oil; stir-fry for 3 minutes. Stir orange juice mixture and add to the pan. Bring to a boil; cook and stir until thickened. Serve over rice.

Louisiana Shrimp Casserole

Ingredients

1 1/2 cups uncooked instant rice
1 1/2 cups water
1 teaspoon vegetable oil
1 pound small shrimp, peeled and deveined
2 tablespoons butter
1 (4 ounce) can sliced mushrooms, drained
1 (10.75 ounce) can condensed cream of shrimp soup
1 (8 ounce) container sour cream
3/4 cup shredded Cheddar cheese

Directions

Preheat the oven broiler. Grease an 8x8 inch baking dish.

Place rice and water in a pot. Bring to a boil, reduce heat to low, cover, and simmer 10 minutes. Transfer to the prepared baking dish.

Heat the oil in a large skillet over medium heat. Place shrimp in the skillet and cook 3 minutes, or until opaque; set aside. Melt butter in the skillet. Stir in the mushrooms and cook 2 minutes. Mix in soup and sour cream. Cook until heated through, but do not boil. Return shrimp to skillet and cook until heated through. Scoop skillet mixture over rice in baking dish and top with cheese.

Broil 5 minutes in the preheated oven, or until bubbly.

Mushroom Round Steak

Ingredients

1/2 cup all-purpose flour
1 teaspoon salt
1/4 teaspoon pepper
2 pounds boneless beef round steak, cut into serving-size pieces
2 tablespoons vegetable oil
1 (10.5 ounce) can condensed French onion soup, undiluted
1 (8 ounce) can mushroom stems and pieces, drained
3/4 cup water
1/4 cup ketchup
1 tablespoon Worcestershire sauce
2 tablespoons cornstarch
1/4 cup cold water
1 cup sour cream

Directions

In a large resealable plastic bag, combine the flour, salt and pepper. Add beef, a few pieces at a time, and shake to coat. In a large skillet, brown the beef in batches in oil. Transfer meat to a slow cooker with a slotted spoon. In a bowl, combine the soup, mushrooms, water, ketchup and Worcestershire sauce. Pour over meat. Cover and cook on low for 8 hours or until meat is tender.

Remove beef with a slotted spoon; keep warm. Transfer cooking liquid to a saucepan. Combine cornstarch and cold water until smooth; gradually stir into cooking liquid. bring to a boil; cook and store for 1-2 minutes or until thickened. Stir a small amount of hot liquid into sour cream. Return all to the pan; cook on low until heated through. Serve over meat.

Pork Chop Casserole II

Ingredients

1 1/2 cups uncooked rotini pasta
5 (1 1/2 inch thick) boneless pork chops, cut into bite size pieces
1 1/2 cups crispy rice cereal
1 teaspoon seasoned salt
1 teaspoon garlic powder
1 teaspoon onion powder
2 (10.75 ounce) cans condensed cream of mushroom soup
2 (15 ounce) cans green beans
1/2 cup mayonnaise
2 cups shredded Cheddar cheese, divided

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a medium pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Fill a large saucepan halfway with water and bring to a boil over high heat. Add the pork and boil for 7 to 10 minutes. While this is cooking, place the rice cereal squares, seasoned salt, garlic powder and onion powder in a resealable plastic bag and crush the cereal to crumbs; set aside.

Place the pork, mushroom soup, green beans, mayonnaise, pasta and 1 cup of the cheese into a 9x13 inch baking dish. Mix this well, then cover with the remaining cheese. Top off with the crushed cereal mixture, covering everything completely.

Bake, uncovered, at 350 degrees F (175 degrees C) for 30 to 40 minutes, or until heated throughout.

Chicken And Artichoke Penne With A White Sauce

Ingredients

2 skinless, boneless chicken breast halves - cut into 1 inch cubes
1 (8 ounce) can artichoke hearts in water, drained
8 fresh mushrooms, sliced
3/4 (6 ounce) can black olives, drained and chopped
1 pinch paprika
1 tablespoon olive oil
10 ounces penne pasta
2 cups homemade bechamel sauce

Directions

Cook pasta in a large pot of boiling water. Drain.

Heat olive oil in pan over medium heat. Saute chicken pieces until chicken is light-to-golden brown in color.

Add artichoke hearts, olives ,and mushrooms to pan; heat for about 90 seconds. Turn heat to low, add cooked pasta to pan, and heat until warm.

Add warm bechamel sauce to pan, and toss ingredients 3 to 4 times. Serve with freshly grated black pepper and fresh Parmesan cheese to taste. Sprinkle dash of paprika over food for color, if desired.

Lemon Mushroom Herb Chicken

Ingredients

1 cup all-purpose flour
1/2 tablespoon dried thyme
2 tablespoons dried basil
1 tablespoon dried parsley
1 teaspoon paprika
1 teaspoon salt
1/2 teaspoon ground black pepper
1 teaspoon garlic powder
4 boneless, skinless chicken breast halves
1/2 cup butter
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.5 ounce) can condensed chicken broth
1/4 cup dry white wine
1 lemon, juiced
1 tablespoon chopped fresh parsley
2 tablespoons capers
1 tablespoon grated lemon zest

Directions

In a shallow dish or bowl, combine the flour, thyme, basil, parsley, paprika, salt, ground black pepper, and garlic powder. Dredge chicken in the mixture to coat, patting off any excess flour.

Melt butter in a large skillet over medium heat, and cook chicken until no longer translucent. In a medium bowl, mix together the cream of mushroom soup, chicken broth, wine, and lemon juice; pour over chicken.

Cover skillet, and simmer 20 minutes, or until chicken is no longer pink and juices run clear. Garnish with parsley, capers, and lemon zest.

White Pizza with Porcinis

Ingredients

2 1/2 pounds bread flour
1 ounce salt
1/2 ounce honey
2 1/2 cups warm water
1 (.25 ounce) package active dry yeast
3 tablespoons olive oil
1 clove garlic, minced
8 ounces rehydrated porcini mushrooms
salt and pepper to taste
1/8 cup cornmeal
1 cup shredded fontina cheese
1/2 cup grated Parmesan cheese
2 tablespoons chopped fresh parsley

Directions

Combine the flour, salt, honey and warm water in an electric mixer with a dough hook. Mix on low for 2 minutes. Add the yeast and let mix for another 6 minutes on medium speed. Add the oil and let mix for another 2 minutes. The dough should be fairly tough. Portion into 6-ounce balls. The rounder the balls, the rounder the pizza in the end. Place the balls in a warm place covered with a moist towel, and let double in size.

Preheat oven to 450 degrees F (230 degrees C) and place a pizza stone in the oven to preheat with the oven. Be sure to put the pizza stone in when the oven is cold to help it preheat.

Heat the olive oil in a large skillet over medium heat. Stir in the garlic and saute for 30 seconds. Then add the mushrooms and saute for about 2 more minutes. Season with salt and pepper to taste.

On a lightly floured surface, pat or roll out the pizza dough to about a 1/4 inch thickness. Place on a wooden plank dusted with cornmeal and brush the crust lightly with olive oil. Sprinkle the Fontina and Parmesan cheeses over the crust, followed by the sauteed mushrooms. Carefully transfer the pizza to the pizza stone.

Bake at 450 degrees F (230 degrees C) for about 10 to 15 minutes, or until crust is golden brown and cheese is melted and bubbly. Garnish with the parsley.

Easy Tomato-Basil Pizza

Ingredients

2 tomatoes, seeded and coarsely chopped
1 teaspoon salt
8 ounces shredded mozzarella cheese
1 red onion, coarsely chopped
1/4 cup chopped fresh basil
1/2 teaspoon ground black pepper
2 tablespoons olive oil
3 fresh jalapeno peppers, chopped (optional)
1/2 cup sliced black olives
1/2 cup sliced fresh mushrooms
1/2 cup pizza sauce
2 (12 inch) pre-baked pizza crusts
8 ounces shredded mozzarella cheese
1/4 cup grated Parmesan cheese

Directions

Mix the tomatoes and salt in a mesh strainer. Let mixture sit and drain for 15 minutes.

Preheat oven to 450 degrees F (230 degrees C).

Combine the drained tomatoes, 8 ounces of mozzarella cheese, onion, basil, pepper, olive oil, jalapenos, olives, and mushrooms in a bowl. Spread the pizza sauce evenly onto the pizza crusts. Distribute tomato mixture over the two pizza crusts evenly. Sprinkle 8 ounces of mozzarella cheese and the Parmesan cheese over both pizzas.

Bake pizzas in preheated oven until cheese is completely melted, 8 to 10 minutes.

Easy Cheesy Crawfish Dip

Ingredients

2 pounds processed cheese food (such as Velveeta®), cubed
1 teaspoon condensed cream of mushroom soup

1/2 cup butter, divided
2 onions, chopped
1 green bell pepper, chopped
1 tablespoon minced garlic
3 pounds peeled crawfish tails
1 teaspoon cayenne pepper, or to taste
salt and ground black pepper to taste
1 (10 ounce) can diced tomatoes with green chile peppers (such as RO*TELB®)

Directions

Place the processed cheese and 1 teaspoon of cream of mushroom soup into a slow cooker. Turn the slow cooker to High and set aside.

Melt half of the butter in a large skillet over medium heat. Stir in the onion and green pepper; cook and stir until the onion has softened and turned translucent, about 10 minutes. Scrape the onion mixture into a bowl and set aside. Melt the remaining butter in the skillet along with the garlic. Once the garlic begins to sizzle and is aromatic, add the crawfish tails, and season with cayenne pepper, salt and pepper. Cook and stir until the crawfish is hot, then stir into the onion and pepper mixture.

Place the crawfish mixture into a food processor, and process until the mixture is finely ground, or to your desired consistency. Stir the crawfish mixture into the slow cooker along with the can of diced tomatoes. Cover, and continue to cook 45 minutes, stirring occasionally. Once hot, set the slow cooker to Low until ready to serve.

Chicken and Bacon Shish Kabobs

Ingredients

1/4 cup soy sauce
1/4 cup cider vinegar
2 tablespoons honey
2 tablespoons canola oil
10 large mushrooms, cut in half
2 green onions, minced
3 skinless, boneless chicken breast halves - cut into chunks
1/2 pound sliced thick cut bacon, cut in half
1 (8 ounce) can pineapple chunks, drained
skewers

Directions

In a large bowl, mix the soy sauce, cider vinegar, honey, canola oil, and green onions. Place the mushrooms and chicken into the mixture, and stir to coat. Cover, and marinate in the refrigerator at least 1 hour.

Preheat grill for high heat.

Remove the mushrooms and chicken from the marinade and shake off excess. Pour the marinade into a small saucepan and bring to a boil over high heat. Reduce heat to medium-low and simmer for 10 minutes; set aside.

Wrap the chicken chunks with bacon, and thread onto skewers so that the bacon is secured. Alternate with mushroom halves and pineapple chunks.

Lightly oil the grill grate. Arrange skewers on the prepared grill. Cook 15 to 20 minutes, brushing occasionally with remaining soy sauce mixture, until bacon is crisp and chicken juices run clear.

Pasta with Clam Sauce

Ingredients

1 pound fresh mushrooms, sliced
1 green bell pepper, diced
2 tablespoons butter
1 pound fettuccini pasta
1/2 large head broccoli, cut into florets
3/4 cup butter, divided
1/4 cup grated Parmesan cheese
1/2 teaspoon dried oregano
1/2 teaspoon dried parsley
1/4 teaspoon garlic powder
1/4 teaspoon ground black pepper
1/4 cup all-purpose flour
1 pint heavy cream
1 (14.5 ounce) can chicken broth
2 (6.5 ounce) cans minced clams, drained

Directions

In a large skillet over medium heat, cook mushrooms and bell pepper in 2 tablespoons butter until tender. Remove from heat and set aside.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Steam broccoli in colander over pasta water, or in steamer, until bright green, 5 to 10 minutes.

Toss cooked pasta with 1/4 cup butter, Parmesan, oregano, parsley, garlic powder and black pepper. Cover and set aside to keep warm.

In a medium saucepan over medium heat, melt 1/2 cup butter. Dump in flour all at once and whisk until smooth. Whisk in cream and chicken broth a little at a time and cook until mixture thickens. Stir in clams and reserved broccoli, mushrooms and bell pepper. Heat through and toss with pasta. Serve at once.

Pizza Snacks

Ingredients

1/2 cup shredded Cheddar cheese
1/2 cup shredded mozzarella cheese
1 (4.5 ounce) jar sliced mushrooms, drained
1/3 cup chopped pepperoni
1/3 cup mayonnaise
1/4 cup chopped onion
3 tablespoons chopped ripe olives
5 English muffins, split

Directions

In a bowl, combine the first seven ingredients; mix well. Spread over cut side of each muffin half. Cover and freeze for up to 2 months.

Easy Pasta Casserole

Ingredients

1 pound pasta
1 pound lean ground beef
1 (32 ounce) jar spaghetti sauce
8 ounces fresh mushrooms, sliced
1 1/4 cups Italian-style stewed tomatoes
1 cup shredded mozzarella cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve.

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet, brown the beef until no longer pink; drain off grease. Add spaghetti sauce, mushrooms, and tomatoes to beef and simmer for 10 minutes or until warmed through.

In a 9x13 inch baking dish, pour in beef and tomato mixture and add pasta; mix well. Sprinkle the cheese evenly over the top.

Bake in preheated oven for 20 minutes or until the cheese starts to bubble; serve immediately.

Summer Sub Sandwich

Ingredients

1 (1 pound) loaf unsliced French bread
1 (3 ounce) package cream cheese, softened
8 slices fully cooked ham
6 slices provolone cheese
1 (4 ounce) jar sliced mushrooms, drained
1 1/2 cups shredded lettuce
2 medium tomatoes, thinly sliced
1 small onion, thinly sliced
2 banana peppers, thinly sliced

Directions

Cut the loaf of bread in half horizontally. Spread bottom half with cream cheese; layer with ham, provolone and mushrooms. Replace top. Cut loaf in half; wrap in paper towels. Microwave on high for 45-60 seconds. Remove top; add lettuce, tomatoes, onion and peppers. Replace top. Cut into serving-size pieces.

Beef Stew with Dumplings

Ingredients

1 1/2 pounds cubed beef stew meat
1/4 cup all-purpose flour
1/4 cup butter
1 cup sliced onion
2 cloves garlic, minced
2 cups water
1/4 cup chopped fresh parsley
1 teaspoon salt
1/8 teaspoon pepper
1 bay leaf
2 cups cubed potatoes
1 1/2 cups diced carrots
1 cup sliced celery
1/2 cup chopped green pepper
1 cup sliced fresh mushrooms
1 1/2 cups biscuit baking mix
1/2 cup milk
3 tablespoons butter, melted

Directions

In a bowl, toss cubed beef with flour to coat.

Heat 4 tablespoons butter in a heavy skillet over medium-high heat. Place flour in a bag or bowl, and add beef cubes. Toss to coat with flour. Place coated cubes in the skillet and fry until well-browned on all sides; remove from pan and set aside.

Cook onion and garlic in same pan until tender. Return meat to pan with water, parsley, salt, pepper, and bay leaf. Reduce heat to low, cover, and simmer 1 hour, stirring occasionally and adding more water if needed. Stir in potatoes, carrots, celery, and green pepper, and continue cooking another 15 minutes. Remove the bay leaf, and stir in mushrooms.

In a small bowl, mix together baking mix, 3 tablespoons melted butter, and milk until just blended. Drop dough by the tablespoonful into stew. Simmer, uncovered, approximately 10 minutes. Cover, and simmer 10 minutes more, or until dumplings are cooked through, but not dry.

Rattlesnake Pasta

Ingredients

1 pound dry fettuccine pasta
2 tablespoons vegetable oil
1/4 cup sliced onions
1/2 cup chopped yellow squash
1/2 cup zucchini, cut diagonally
into 1/2 inch thick slices
3/4 cup sliced mushrooms
(optional)
1 1/4 cups heavy cream
1 jalapeno pepper, seeded and
minced
1 teaspoon minced garlic
1 tablespoon Dijon mustard
1 tablespoon Cajun seasoning
1/2 cup grated Parmesan cheese
1/2 cup diced tomatoes
salt and pepper to taste
3 tablespoons vegetable oil
1 pound rattlesnake meat, cut into
1/2 inch pieces
flour for dredging

Directions

Bring a large pot of lightly salted water to a boil. Add fettuccine and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, heat 2 tablespoons of oil in a large skillet over medium-high heat, add the onions, squash, zucchini, and mushrooms; cook and stir for 5 minutes, until the vegetables are heated through but still firm. Pour in the cream and the cooked fettuccine and simmer for 4 minutes. Mix in the jalapeno, garlic, mustard, and Cajun seasoning and cook for 1 minute. Stir in the Parmesan cheese and the tomatoes. Reduce the heat to low.

Preheat 3 tablespoons of oil in a large skillet over high heat. Dredge the rattlesnake meat in flour and pan fry for 5 minutes or until well done. Arrange the meat on top of the vegetables and pasta to serve.

Portabella Nirvana

Ingredients

2 large portobello mushrooms
1 (8 ounce) bottle Italian-style salad dressing
1 tablespoon minced onion
1 1/2 teaspoons minced garlic
1/4 cup butter
1 stalk celery, diced
1/2 cup crab meat, fresh or canned
20 buttery round crackers, crushed
2/3 cup Italian blend shredded cheese, divided

Directions

Preheat your oven's broiler. Clean mushrooms, and remove stems, reserving them for later. Marinate the mushroom caps in Italian dressing for 15 minutes. Remove from marinade, and place into a baking dish.

Broil at least 6 inches from heat for about 10 minutes. Check occasionally to make sure they do not burn. Turn off the broiler, and preheat the oven to 400 degrees F (200 degrees C).

Melt butter in a skillet over medium-high heat. Chop reserved mushroom stems. Sauté onion, garlic, mushroom stems and celery until tender. Add the crabmeat, and heat until cooked through, about 5 minutes. Transfer the skillet mixture to a medium bowl, and mix in crackers, 1/3 cup of the cheese blend, and mix until well blended. Use some of the Italian dressing marinade to hold the mixture together if necessary. Pack the crab mixture into the cavities of the mushrooms. Season with salt and pepper to taste.

Bake for 10 minutes in the preheated oven. Remove from the oven, and sprinkle remaining cheese over the tops, then return to the oven for 3 minutes, or until cheese has melted.

Ingredients

1/2 tablespoon extra virgin olive oil
1 cup fresh bean sprouts, rinsed and drained
1/4 cup chopped green onion
1/8 cup sliced fresh mushrooms
1/8 cup sliced black olives
1/8 cup sliced carrots
1/8 cup sliced celery
1/4 teaspoon ground ginger
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1 cup cooked black beans, rinsed and drained
4 whole wheat pita breads, cut into quarters
1/8 cup sunflower seeds
2 cups shredded Monterey Jack cheese
1/2 cup sour cream, for topping
1/4 cup chopped fresh chives

Directions

Heat olive oil in a large skillet over medium-high heat. Saute bean sprouts, onions, mushrooms and olives until tender, about 3 minutes. Reduce heat to low, and add the carrots, celery, ginger, salt and pepper. Cook for a few more minutes to blend the flavors. The carrots and celery should remain crisp. Stir the black beans and sunflower seeds into the skillet, and cook just until heated through. Remove from heat.

Meanwhile, prop open each pita using a toothpick, place some of the shredded cheese inside, and heat in the microwave for about 30 seconds, or until cheese has melted. Set aside.

Spoon vegetable mixture into the pita triangles, and remove toothpicks. Garnish with sour cream and chives.

Marinated Vegetable and Olive Salad

Ingredients

2 cups fresh green beans,
trimmed and halved
1 cup broccoli florets
1 cup cauliflower florets
1 cup sliced mushrooms
1/2 cup cherry tomatoes
1 (6 ounce) can black olives,
drained
1/2 cup red wine vinegar
1 tablespoon salt
1 tablespoon ground black pepper
1 tablespoon monosodium
glutamate (MSG)
1 tablespoon garlic salt
1 tablespoon dried dill weed
1 1/2 cups extra virgin olive oil

Directions

Bring a large pot of lightly salted water to a boil over high heat. Add the green beans, and cook until tender, 1 to 2 minutes. Drain, and rinse under cold water until the green beans are cool. Place into a bowl along with the broccoli, cauliflower, mushrooms, tomatoes, and olives; set aside.

Whisk together the vinegar, salt, pepper, monosodium glutamate, garlic salt, and dill in a bowl. Slowly drizzle in the olive oil while continuing to whisk to create a dressing. Pour the dressing over the vegetables and stir to combine. Cover, and refrigerate at least 2 hours before serving.

Pepperoni Stuffed Mushrooms

Ingredients

24 large button mushrooms
2 tablespoons butter
1 onion, minced
3/4 cup diced pepperoni
1 clove garlic, minced
1/2 cup crushed buttery round crackers
3 tablespoons grated Parmesan cheese
1/4 teaspoon dried oregano
1 pinch salt
1 pinch ground black pepper
3/4 cup chicken broth

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a baking sheet.

Remove and chop the mushroom stems. Set the caps to the side.

Melt the butter in a skillet over medium heat. Add the mushroom stems, onion, pepperoni, and garlic to the butter and cook until the onions are tender. Stir in the cracker crumbs, Parmesan cheese, oregano, salt, pepper, and chicken broth; remove from heat and allow to cool to the touch.

Stuff the mushroom caps with the pepperoni mixture. Arrange the stuffed caps on the prepared baking sheet.

Bake in the preheated oven until filling is hot and mushrooms are cooked through, 25 to 30 minutes.

Chicken, Fennel and Mushroom Soup

Ingredients

2 skinless, boneless chicken breast halves
1 tablespoon olive oil
1 teaspoon butter
1 teaspoon lemon pepper
1 bulb fennel, trimmed and thinly sliced
1/4 cup cream sherry
1 1/2 cups sliced crimini mushrooms
1/4 cup diced red bell pepper
3 tablespoons finely minced fresh parsley
1 cup buttermilk
1/2 cup half-and-half cream
1 1/2 cups water
2 teaspoons chicken soup base

Directions

Heat oil and butter in a saucepan over medium-high heat. Brown chicken on both sides then reduce heat to medium. Add lemon pepper, fennel and cream sherry. Simmer until chicken is cooked through but not dry. When chicken is cooked, remove it from the pan and set aside to cool.

While chicken is cooling, add mushrooms, red pepper, parsley, buttermilk, half and half, water and chicken soup base; stir. Tear chicken into bite sized pieces and return them to the soup. Heat until warmed through but do not boil, mushrooms and peppers should still be firm.

Canadian Moose Lasagna

Ingredients

2 tablespoons olive oil
1 onion, minced
2 cloves garlic, minced
4 mushrooms, sliced
1 bunch spinach, washed and chopped
1 (16 ounce) container ricotta cheese
1 pound ground moose
1/2 teaspoon unsweetened cocoa powder
1/2 teaspoon brown sugar
1 (24 ounce) jar spaghetti sauce
3/4 cup water
1 tablespoon dried oregano
1 tablespoon Italian seasoning
salt and ground black pepper to taste
1 (9 ounce) package no-boil lasagna noodles
1 1/2 cups shredded mozzarella cheese
1/4 cup grated Parmesan cheese

Directions

Preheat an oven to 350 degrees F (175 degrees C). Lightly coat a 9x13 inch pan with olive oil.

Heat oil in a frying pan over medium-high heat. Cook onions and garlic in oil until tender and semi-transparent. Stir in mushrooms, and cook until soft. Remove from heat.

In a sauce pan, combine spinach and 1/4 cup water. Cover, and cook over medium heat until wilted. Drain. In a large bowl, mix together spinach, onion mixture, and ricotta cheese.

In a frying pan, brown moose meat over medium-high heat, stirring frequently. When the pink color is almost gone, stir in the cocoa and brown sugar. This removes the gamey-ness. Once the meat is well browned, drain to remove excess grease. Stir in spaghetti sauce and water, and season with oregano, Italian seasoning, and salt and pepper.

Ladle enough of the meat sauce into a 9x13 inch baking dish to cover the bottom in a thin layer. Arrange a single layer of oven ready noodles over the sauce. Spread one half of the ricotta cheese mixture over the noodles, and top with some of the tomato sauce and a sprinkle of parmesan and mozzarella cheese. Repeat with remaining ingredients, ending with a generous layer of mozzarella cheese. Cover pan with aluminum foil.

Bake for 45 minutes, or until lasagna is hot and bubbly.

Simply Elegant Steak and Rice

Ingredients

1 1/2 pounds boneless round steak
1 1/2 tablespoons vegetable oil
1 onion, diced
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup sherry
1 1/2 teaspoons garlic salt
1 (4.5 ounce) can mushrooms, drained, liquid reserved

1 cup white rice
2 cups water

Directions

Cut steak into thin strips. In a large heavy skillet, on high heat, brown meat in oil. Add onions. Saute until tender.

Blend soup, sherry, liquid from mushrooms, and garlic salt. Pour over steak. Add mushrooms. Reduce heat, cover and simmer for 1 hour or until steak is tender. Meanwhile, cook the rice.

To cook rice: In a saucepan, bring 2 cups of water to a boil. Stir in 1 cup of rice. Cover and reduce heat to a simmer. Simmer for 20 minutes.

Baked Omelet Squares

Ingredients

1/4 cup butter
1 small onion, chopped
1 1/2 cups shredded Cheddar cheese
1 (12 ounce) can sliced mushrooms
1 (6 ounce) can sliced black olives
chopped cooked ham (optional)
sliced jalapeno peppers (optional)
12 eggs, scrambled
1/2 cup milk
1/2 teaspoon salt and pepper, to taste

Directions

Preheat oven to 400 degrees F (205 degrees C). Grease a 9x13 inch baking dish.

Melt the butter in a skillet over medium heat, and cook the onion until tender.

Spread Cheddar cheese in the bottom of the prepared baking dish. Layer with mushrooms, olives, sauteed onion, ham, and jalapeno peppers. In a bowl, scramble eggs together with milk, and season with salt and pepper. Pour egg mixture over ingredients, but do not stir.

Bake, uncovered, in the preheated oven for 30 minutes, or until no longer runny in the center and slightly brown on top. Allow to cool slightly, then cut into squares and serve.

Campfire Foil Packs

Ingredients

1 pound skinless, boneless chicken breast meat - cubed
2 onions, diced
1 (8 ounce) package sliced fresh mushrooms
1 yellow bell pepper, seeded and sliced into strips
1 red bell pepper, seeded and sliced into strips
4 cloves garlic, sliced
4 small potatoes, cubed
1/4 cup olive oil
1 lemon, juiced

Directions

In a large bowl, or a large zip-top bag, combine the chicken, onion, mushrooms, yellow pepper, red pepper, garlic, and potatoes. Pour in the olive oil and lemon juice, then mix well.

Evenly divide the mixture between 4 large sheets of aluminum foil. Top each with another sheet of foil, and roll up the edges tightly. Wrap each packet again, securely in another sheet of foil to double wrap.

Cook in the hot coals of a campfire until the chicken is opaque and the potatoes are tender, around 40 minutes.

Good Potatoes

Ingredients

7 large potatoes, parboiled and
grated
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (10.75 ounce) can condensed
cream of celery soup
3/4 cup milk
6 ounces sour cream
1 cup cubed process cheese food
salt and pepper to taste

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a 9x13 inch casserole combine potatoes, mushroom soup, celery
soup, milk, sour cream, cubed process cheese food, salt and
pepper to taste. Mix well. Cook for 1 hour.

Creamed Turkey with Bow Ties

Ingredients

1 (12 ounce) package bow tie pasta
12 green onions, chopped
6 celery ribs, chopped
1/2 pound fresh mushrooms, sliced
2 tablespoons butter or stick margarine
2 1/2 cups cubed cooked turkey breast
1 (14.5 ounce) can chicken broth
1 (10.75 ounce) can reduced-fat, reduced-sodium cream of mushroom soup, undiluted
1/4 cup fat-free sour cream
pepper to taste

Directions

Cook pasta according to package directions. Meanwhile, in a skillet, saute the onions, celery and mushrooms in butter until tender. Reduce heat. Add the turkey, broth, soup and sour cream; heat through (do not boil). Season with pepper. Drain pasta; top with turkey mixture.

Marinated Mushrooms with Red Bell Peppers

Ingredients

1/2 cup red wine vinegar
1/3 cup water
2 tablespoons corn oil
1 teaspoon white sugar
1 tablespoon chopped onion
1 tablespoon chopped fresh parsley
1/2 teaspoon dried basil
2 cloves garlic, minced
1/4 teaspoon salt
1/4 teaspoon fresh ground black pepper
2 (16 ounce) packages fresh mushrooms, stems removed
1/2 red bell pepper, diced

Directions

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.

Grilled Portabellas with Caramelized Onions and

Ingredients

4 large portabella mushrooms,
stems removed
1 medium red onion, peeled and
sliced thin
1 tablespoon olive oil
1/2 teaspoon salt and pepper
1 Chilean Hass avocado
4 large hamburger buns

Directions

Broil or grill mushrooms on both sides until just tender, about 5 minutes per side. Sprinkle with salt and pepper.

Cook onions in olive oil over medium heat until very tender, stirring occasionally, about 10 to 12 minutes.

Cut avocado in half, remove the pit, and peel and cut into slices.

Toast buns. Top bun bottom with grilled portabella, 1/4 of the onion and avocado slices. Top with bun top.

Chicken Lo Mein

Ingredients

4 skinless, boneless chicken breast halves - cut into thin strips
5 teaspoons white sugar, divided
3 tablespoons rice wine vinegar
1/2 cup soy sauce, divided
1 1/4 cups chicken broth
1 cup water
1 tablespoon sesame oil
1/2 teaspoon ground black pepper
2 tablespoons cornstarch
1 (12 ounce) package uncooked linguine pasta
2 tablespoons vegetable oil, divided
2 tablespoons minced fresh ginger root
1 tablespoon minced garlic
1/2 pound fresh shiitake mushrooms, stemmed and sliced
6 green onions, sliced diagonally into 1/2 inch pieces

Directions

In a medium, non-reactive bowl, combine the chicken with 2 1/2 teaspoons of white sugar, 1 1/2 tablespoons vinegar and 1/4 cup soy sauce. Mix this together and coat the chicken well. Cover and let marinate in the refrigerator for at least 1 hour.

In another medium bowl, combine the chicken broth, water, sesame oil and ground black pepper with the remaining sugar, vinegar and soy sauce. In a separate small bowl, dissolve the cornstarch with some of this mixture and slowly add to the bulk of the mixture, stirring well. Set aside.

Cook the linguine according to package directions, drain and set aside. Heat 1 tablespoon of the vegetable oil in a wok or large saucepan over high heat until it starts to smoke. Add the chicken and stir-fry for 4 to 5 minutes, or until browned. Transfer this and all juices to a warm plate.

Heat the remaining vegetable oil in the wok or pan over high heat. Add the ginger, garlic, mushrooms and green onions, and stir-fry for 30 seconds. Add the reserved sauce mixture and then the chicken. Simmer until the sauce begins to thicken, about 2 minutes. Add the reserved noodles and toss gently, coating everything well with the sauce.

Meatloaf with Sour Cream Sauce

Ingredients

2 pounds ground beef
1 (8 ounce) package sour cream
and onion dip, divided
1 3/4 cups bread crumbs
1/2 cup finely chopped celery
1/4 cup chopped onion
1 teaspoon dried dill weed
3/4 teaspoon salt
1 pinch pepper
2 eggs, beaten
1 (10.75 ounce) can cream of
mushroom soup

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a large bowl, combine ground beef, 1/2 cup of the onion dip, bread crumbs, celery, onion, dill, salt, pepper and eggs. Use your hands to mix until well blended. Press into a 9x5 inch loaf pan, or form a loaf and place it in a 9x13 inch baking dish.

Bake for 1 hour in the preheated oven, or until the internal temperature of the loaf is 160 degrees F (72 degrees C).

While the meatloaf is baking, prepare the sauce. In a saucepan over medium heat, combine the remaining onion dip and cream of mushroom soup. Cook, stirring until heated through. Spoon over servings of meatloaf.

Barley Chicken Casserole

Ingredients

4 slices bacon, fat removed and meat finely chopped
1 onion, thinly sliced
2 carrots, diced
12 button mushrooms, quartered
2 1/2 cups chicken stock
1 cup barley
1 teaspoon dried thyme
1 teaspoon dried marjoram
1 teaspoon dried parsley
1 bay leaf, crushed
ground black pepper to taste
1 green bell pepper, chopped
4 dark meat chicken pieces

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large skillet, fry bacon until browned. Reserve bacon fat for sauteeing chicken later. Add onions and carrots to skillet and saute 2 minutes. Add mushrooms, stock, barley, thyme, marjoram, parsley, bay leaf and pepper to taste. Mix all together and spread mixture in a 9x13 inch baking dish. Add green bell pepper on top and stir to settle.

Heat reserved bacon fat in skillet and brown chicken. Place browned chicken on top of barley mixture, cover baking dish and bake in the preheated oven for 1 hour and 10 minutes.

Creamy Garlic Mushroom Chicken

Ingredients

2 (10.75 ounce) cans condensed cream of mushroom soup
1 cup mayonnaise
1/4 cup sour cream
1/2 cup frozen corn kernels
1/2 cup grated Parmesan cheese
4 skinless, boneless chicken breast halves
1/2 cup shredded Cheddar cheese
1 cup seasoned dry bread crumbs

Directions

Preheat the oven to 375 degrees F (190 degrees C).

FOR THE SAUCE: In a medium size bowl combine the soup, mayonnaise, sour cream, corn and Parmesan cheese. Mix well.

Place the chicken breasts in a 9x13 inch baking dish and pour the sauce mixture over the chicken. Sprinkle with Cheddar cheese and breadcrumbs for topping and bake in the preheated oven for 38 to 40 minutes. Let cool and serve.

Marinated Tomato Salad

Ingredients

5 medium tomatoes, sliced
1/4 pound fresh mushrooms,
sliced
3/4 cup vegetable oil
1/4 cup red wine vinegar
3 garlic cloves, minced
1 tablespoon minced fresh parsley
1/2 teaspoon salt

Directions

In a large shallow dish, layer the tomatoes and mushrooms. In a bowl, whisk the oil, vinegar, garlic, parsley and salt. Pour over vegetables. Cover and refrigerate for at least 4 hours, turning occasionally. Serve with a slotted spoon.

Stuffed Mushrooms II

Ingredients

1 pound large mushrooms
1 1/2 tablespoons vegetable oil
4 tablespoons butter
1/4 cup minced onion
1 (6 ounce) can crab meat,
drained
1/4 cup cream cheese, softened
1 egg, lightly beaten
2 cups fresh bread crumbs
2 tablespoons chopped fresh
parsley
1/2 teaspoon salt
1/4 teaspoon ground black
pepper

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a cookie sheet.

Clean mushrooms and remove stems. Chop enough stem to yield one cup. Use a pastry brush to brush the caps with vegetable oil.

In a skillet, melt 2 tablespoons butter or margarine. Add chopped stems and onion to the hot butter. Saute the mixture for 4 minutes, remove it from the heat and let cool.

In a large mixing bowl, combine the mushroom-onion mixture, crabmeat, cream cheese, egg, 1 cup bread crumbs, parsley, salt, and pepper. Spoon the mixture into the mushroom caps. Arrange the caps on the prepared cookie sheet.

In a small skillet, melt the remaining butter and add the remaining bread crumbs to the melted butter. Once the bread crumbs are coated lightly sprinkle them over the mushroom caps.

Bake for 15 minutes.

Creamed Chicken in Patty Shells

Ingredients

1 broiler/fryer chicken (3 to 4 pounds), cut up
2 quarts water
1 1/2 teaspoons salt, divided
1 1/2 teaspoons pepper, divided
2 (10 ounce) packages puff pastry shells
1 cup sliced fresh mushrooms
1 medium green pepper, chopped
1/2 cup small fresh broccoli florets
5 tablespoons butter or margarine
6 tablespoons all-purpose flour
2 cups milk
1 (2 ounce) jar diced pimientos, drained
1/4 teaspoon paprika

Directions

In a large kettle, bring the chicken, water, 1 teaspoon salt and 1 teaspoon pepper to a boil. Reduce heat; cover and simmer for 1-1/2 to 2 hours or until chicken is tender. Remove chicken from broth; cool. Remove meat from bones; cut into cubes and set aside. Discard skin and bones. Drain broth and skim fat; set aside 1 cup broth (refrigerate remaining broth for another use).

Bake pastry shells according to package directions. Meanwhile, in a large saucepan, saute the mushrooms, green pepper and broccoli in butter until tender; sprinkle with flour. Gradually stir in milk and reserved broth until blended. Bring to a boil; cook and stir for 2 minutes or until thickened. Add the pimientos, paprika, reserved chicken and remaining salt and pepper. Cook and stir until heated through. Spoon into pastry shells.

Chicken Tetrazzini II

Ingredients

2 skinless, boneless chicken breast halves
1 stalk celery
1 (4.5 ounce) can sliced mushrooms
1 (12 fluid ounce) can evaporated milk
8 ounces processed cheese food (eg. Velveeta)
1/2 cup butter
1/3 cup dry sherry
1 pinch salt
1 pinch ground black pepper
1/4 cup cornflakes cereal
1 pinch paprika
3/4 (12 ounce) package egg noodles, cooked and drained

Directions

Boil chicken breasts and celery in 4 cups of water for about 30 minutes. Remove from heat and remove chicken from water to cool. When chicken is cooled, shred and set aside.

In a large skillet, melt butter or margarine. Drain mushrooms, reserving liquid, and add to skillet. Heat thoroughly, seasoning with salt and pepper. Add evaporated milk, reserved mushroom liquid and sherry, stirring well. Add cheese a few slices at a time until thoroughly melted and blended. Add shredded chicken and bring to a slow boil.

Preheat oven to 350 degrees (175 C). Grease a 9x13x2 glass baking dish. Put in noodles at about a 1 1/2 inch depth and pour chicken mixture over noodles. Stir to coat. Top with cornflake crumbs and paprika, cover dish and bake for 25 minutes. Uncover dish and bake for 5 more minutes. Serve warm.

Pinwheel Meatloaf

Ingredients

1 (10 ounce) package frozen chopped spinach - thawed, drained and squeezed dry
1 tablespoon butter
1 cup sliced mushrooms
1/2 cup chopped onion
1/2 cup fine dry bread crumbs
1 egg
1/4 cup parsley
1/2 teaspoon salt
1 pinch ground black pepper
1 pinch ground nutmeg

1 pound ground beef
1/2 pound lean ground pork
1 cup shredded Cheddar cheese
1/2 cup fine dry bread crumbs
1 egg
2 teaspoons Worcestershire sauce
3/4 teaspoon salt
1/4 teaspoon freshly ground pepper

Directions

Preheat oven to 350 degrees F (175 degrees C).

Make the filling: Coarsely chop the spinach, and place in a large bowl; set aside. Heat butter in a large heavy skillet over medium heat. Saute mushrooms and onion until onion is translucent. Transfer mushroom mixture to bowl with spinach. Mix in 1/2 cup bread crumbs, 1 egg and parsley. Season with salt, pepper and nutmeg.

In a large bowl, combine ground beef, ground pork, Cheddar cheese, 1/2 cup bread crumbs, 1 egg. Season with Worcestershire sauce, salt and pepper. Place meat mixture between two sheets of waxed paper, and roll into a rectangle approximately 18x8 inches. Remove top sheet. Spread spinach mixture evenly over meat, leaving a 1/2 inch border. Roll up meat from the short end in jelly-roll style, lifting and removing paper as you go. Place loaf into an 8x4 inch loaf pan.

Bake in preheated oven for about 1 hour, or until browned and juices run clear. Serve hot or cold.

Eastern Rice Salad

Ingredients

3/4 cup long-grain white rice
1 cup fresh sliced mushrooms
1/2 cup chopped green bell pepper
1/2 cup chopped red bell pepper
1 cup salted cashew pieces
1 cup chopped green onions
1/2 pound fresh bean sprouts
2 1/2 ounces fresh spinach
3 stalks celery, chopped
1/2 cup vegetable oil
1/4 cup soy sauce
1 teaspoon chopped fresh parsley
1/2 teaspoon crushed garlic

Directions

In a saucepan bring 1 1/2 cups salted water to a boil. Add 3/4 cup rice, reduce heat, cover and simmer for 20 minutes. Refrigerate rice until chilled.

Combine the chilled cooked rice, mushrooms, green peppers, red peppers, cashews, green onions, bean sprouts, spinach and celery in a large bowl.

Blend the vegetable oil, soy sauce, parsley and crushed garlic in a separate bowl.

Pour the dressing over the salad 1 hour before serving and toss well.

Portobello Sandwiches

Ingredients

2 cloves garlic, minced
6 tablespoons olive oil
1/2 teaspoon dried thyme
2 tablespoons balsamic vinegar
salt and pepper to taste
4 large portobello mushroom caps
4 hamburger buns
1 tablespoon capers
1/4 cup mayonnaise
1 tablespoon capers, drained
1 large tomato, sliced
4 leaves lettuce

Directions

Turn on broiler, and adjust rack so it is as close to heat source as possible.

In a medium-size mixing bowl, mix together garlic, olive oil, thyme, vinegar, salt and pepper.

Put the mushroom caps, bottom side up, in a shallow baking pan. Brush the caps with 1/2 the dressing. Put the caps under the broiler, and cook for 5 minutes.

Turn the caps, and brush with the remaining dressing. Broil 4 minutes. Toast the buns lightly .

In a small bowl, mix capers and mayonnaise. Spread mayonnaise mixture on the buns, top with mushroom caps, tomato and lettuce.

Calzone Rolls

Ingredients

1 2/3 cups warm water (70 to 80 degrees F)
2 tablespoons nonfat dry milk powder
2 tablespoons sugar
2 tablespoons shortening
1 1/4 teaspoons salt
4 1/2 cups all-purpose flour
2 1/4 teaspoons active dry yeast
1/2 cup chopped onion
1/2 cup sliced fresh mushrooms
1/2 cup chopped green pepper
1/2 cup chopped sweet red pepper
1 tablespoon olive oil
1/3 cup pizza sauce
1/2 cup diced pepperoni
1 cup shredded pizza cheese blend
1/4 cup chopped ripe olives
2 tablespoons grated Parmesan cheese

Directions

In bread machine pan, place the first seven ingredients in order suggested by manufacturer. Select dough setting (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

In a small skillet, saute the onion, mushrooms and peppers in oil until tender; cool. When bread machine cycle is completed, turn dough onto a lightly floured surface; divide in half. Let rest for 5 minutes.

Roll each portion into a 16-in. x 10-in. rectangle; spread with pizza sauce. Top with onion mixture, pepperoni, pizza cheese and olives. Roll up each rectangle jelly-roll style, starting with a long side; pinch seam to seal. Cut each into 12 slices (discard end pieces).

Place slices cut side down in two greased 9-in. round baking pans. Sprinkle with Parmesan cheese. Cover and let rise until doubled, about 30 minutes. Bake at 375 degrees F for 18-22 minutes or until golden brown. Serve warm.

Stuffed Brie

Ingredients

3 tablespoons butter
1 onion, chopped
2 cups fresh sliced mushrooms
1/2 cup dates, pitted and
chopped
1 (8 ounce) wheel Brie cheese

Directions

In a medium skillet over medium heat, melt butter and caramelize onions and mushrooms; add dates and warm mixture for about 2 minutes.

Slice the Brie wheel in half down the center so that there is a top and a bottom; fill with the onion mixture. Replace the top of the Brie.

Microwave Brie for 1 to 3 minutes or until bubbly; serve.

Chicken Cacciatore Skillet

Ingredients

1/2 pound boneless skinless chicken breast halves , cut into 1-inch pieces
1/4 cup chopped onion
2 garlic cloves, minced
1 1/2 cups low-sodium chicken broth, divided
3/4 cup chopped green pepper
1 (4 ounce) can mushroom stems and pieces, drained
1 bay leaf
1/4 teaspoon dried oregano
1/4 teaspoon dried basil
1/4 teaspoon pepper
3/4 cup uncooked long grain rice
1 cup meatless spaghetti sauce

Directions

In a large skillet, cook the chicken, onion and garlic in 3 tablespoons broth until chicken juices run clear. Stir in the green pepper, mushrooms, bay leaf, oregano, basil, pepper and remaining broth. Bring to a boil. Add the rice. Reduce heat; cover and simmer for 20 -25 minutes or until the rice is tender. Add the spaghetti sauce; heat through. Discard bay leaf before serving.

Sirloin with Mushroom Sauce

Ingredients

1 pound boneless beef sirloin
steak (3/4 inch thick)
1 teaspoon coarse-ground pepper
2 teaspoons canola or vegetable
oil
1 1/2 cups sliced fresh
mushrooms
1/2 cup beef broth
1/2 cup dry red wine or additional
beef broth

Directions

Rub steak with pepper. In a heavy ovenproof skillet over medium-high heat, brown steak in oil for about 4 minutes on each side. Bake, uncovered, at 450 degrees F for 4 minutes or until meat reaches desired doneness (for medium-rare, a meat thermometer should read 145 degrees F; medium, 160 degrees F; well-done, 170 degrees F). Transfer steak to a warm serving platter. Let stand for 10 minutes.

In the same skillet, cook mushrooms over medium heat until golden brown. Add broth and wine or additional broth. bring to a boil; cook until the liquid is reduced by about half. Thinly slice the steak; top with mushroom sauce.

Russian Vegetable Pie

Ingredients

4 eggs
1 1/4 cups all-purpose flour
1 teaspoon white sugar
1 teaspoon salt
3 tablespoons butter
4 ounces cream cheese, softened

2 tablespoons butter
1 onion, chopped
1 small head cabbage, shredded
1/8 teaspoon dried marjoram
1/8 teaspoon dried tarragon
1/4 teaspoon dried basil leaves
salt and pepper to taste
1 tablespoon butter
8 ounces fresh mushrooms, sliced
4 ounces cream cheese, softened
1/2 teaspoon dried dill weed

Directions

Preheat oven to 400 degrees F (200 degrees C.) Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and slice.

In a large bowl, combine flour, sugar and salt. Cut in butter until mixture resembles coarse crumbs. Stir in cream cheese until mixture forms a ball. Roll out 2/3 of the pastry and line a 9 inch pie dish. Roll out the remaining pastry and make a circle large enough to cover the dish. Put it away to chill.

In a large skillet, melt about 2 tablespoons butter. Add the onion and cabbage and saute for several minutes, stirring constantly. Season with marjoram, tarragon, and basil, salt and pepper. Cook, stirring occasionally, until the cabbage is wilted and the onions are soft. Remove from the pan and set aside. Add another tablespoon of butter to the pan and saute the mushrooms lightly for about 5 to 6 minutes, stirring constantly.

Spread the softened cream cheese in the bottom of the pie shell. Arrange the egg slices in a layer over the cheese. Sprinkle them with chopped dill, then cover them with the cabbage. Make a final layer of the sauteed mushrooms and cover with the circle of pastry. Seal and flute the edges of the crust. With a sharp knife, cut a few short slashes through the top crust.

Bake in the preheated oven for 15 minutes. Reduce temperature to 350 degrees F (175 degrees C) and bake for 20 to 25 minutes, or until golden brown.

Salmon Supreme

Ingredients

2 (4 ounce) fillets salmon
1 small yellow squash, chopped
1 small zucchini, chopped
2 roma (plum) tomato, thinly sliced
1 carrot, sliced
1 cup sliced mushrooms
2 tablespoons Creole-style hot pepper marinade
2 slices lemon

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place salmon fillets in a piece of foil large enough create a sealed packet, and layer with squash, zucchini, tomato, carrot and mushrooms. Drizzle with Creole-style hot pepper marinade, and top each fillet with a lemon slice.

Seal foil tightly around salmon and vegetables. Place packet on a medium baking sheet. Bake 25 minutes in the preheated oven, or until vegetables are tender and fish is easily flaked with a fork.

Red Wine Pork

Ingredients

3 tablespoons bacon drippings
3 pounds pork roast
1/4 cup butter
2 cloves garlic, minced
2 carrots, diced
1 tablespoon chopped fresh parsley
1 bay leaf
1 teaspoon salt
1/8 teaspoon pepper
1 1/2 tablespoons tomato paste
1 1/2 tablespoons sugar
1 1/2 cups red wine
16 ounces fresh mushrooms, sliced

Directions

Preheat oven to 325 degrees F (165 degrees C).

Heat bacon drippings in a large skillet over medium-high heat. Brown roast on all sides. Remove roast to a casserole dish. Place butter, garlic, and carrots in the skillet. Reduce heat to medium. Stir in parsley, bay leaf, salt, pepper, tomato paste, and sugar. Pour in red wine, and stir to combine. Pour over pork roast.

Bake in preheated oven for 1 hour. Remove, and arrange mushrooms around the roast. Return to oven, and bake 1/2 hour.

Fettuccine Italiana

Ingredients

8 ounces uncooked fettuccine
1 (14 ounce) package fat-free
smoked turkey sausage, sliced
2 cups cut fresh asparagus (1 inch
pieces)
1 cup sliced fresh mushrooms
1/4 cup chopped onion
1 garlic clove, minced
1/2 teaspoon dried thyme
1 tablespoon olive or canola oil
1 tablespoon cornstarch
1 cup reduced sodium chicken
broth
1/4 cup shredded Parmesan or
Romano cheese

Directions

Cook fettuccine according to package directions. Meanwhile, in a large saucepan, saute sausage, asparagus, mushrooms, onion, garlic and thyme in oil until vegetables are tender. Combine cornstarch and broth until smooth; stir into sausage mixture. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Drain pasta. Add to sausage mixture; toss to coat. Sprinkle with Parmesan cheese.

Campbell's® Healthy Request® Chicken and

Ingredients

1 (10.75 ounce) can Campbell's®
Healthy Request® Condensed
Cream of Mushroom Soup
1/2 cup milk
3 tablespoons grated Parmesan
cheese
1/4 teaspoon garlic powder
1 (16 ounce) bag frozen vegetable
combination (broccoli, cauliflower,
carrots)
2 cups cubed cooked chicken
4 cups hot cooked spaghetti,
cooked without salt

Directions

Mix soup, milk, cheese, garlic powder and vegetables in saucepan. Heat to a boil. Cover and cook over low heat 10 minutes or until tender-crisp.

Add chicken and heat through. Serve over spaghetti.

Delicious Mushroom Soup

Ingredients

2 tablespoons vegetable oil
4 cups fresh sliced mushrooms
1 onion, chopped
1 stalk celery, chopped
5 cups chicken broth
1/4 cup uncooked white rice
3 tablespoons soy sauce
salt and pepper to taste

Directions

Heat oil in a wok over medium heat, and saute mushrooms, onion, and celery or carrot in the oil for 10 minutes.

Add chicken or vegetable stock, rice, and soy sauce. Bring to a boil, and simmer for at least an hour.

Take mushrooms, onion, celery and rice out of the soup. Using a blender or food processor, blend until smooth. Stir back into wok. Season with salt and pepper, and serve hot.

Vegetable Wild Rice

Ingredients

3 1/2 cups chicken broth
2 1/2 cups water
2 cups uncooked wild rice
1/2 teaspoon salt
1/2 teaspoon dried thyme
1/2 teaspoon pepper
1/4 teaspoon dried rosemary,
crushed
1 pound fresh mushrooms, sliced
3/4 cup diced celery
1/2 cup sliced green onions
2 garlic cloves, minced
4 teaspoons vegetable oil

Directions

In a large saucepan, bring broth and water to a boil. add the rice, salt, thyme, pepper and rosemary. Reduce heat; cover and simmer for 60-65 minutes or until rice is tender; drain.

In a large skillet, saute the mushrooms, celery, green onions and garlic in oil. Add the rice; heat through.

Mozzarella Parmesan Chicken

Ingredients

8 skinless, boneless chicken breast halves
1 (10.75 ounce) can low-fat cream of celery soup
1 (10.75 ounce) can condensed cream of mushroom soup
1/4 cup water
1/4 cup chopped onion
1 clove garlic, minced
1/8 teaspoon dried oregano
6 ounces low fat mozzarella cheese, sliced
3 tablespoons grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place chicken breasts in a 9x13 inch baking dish, in a single layer. Cover with the celery soup and bake uncovered in the preheated oven for 40 minutes. Turn chicken pieces over and bake for another 30 minutes, until browned. Remove from oven.

Combine the mushroom soup, water, onion, garlic and oregano and mix all together. Pour mixture over chicken. Top with mozzarella cheese slices, pushing the cheese down into the sauce. Sprinkle grated Parmesan cheese on top and bake in the preheated oven for 20 minutes more until bubbly and golden brown.

Lighter Lasagna

Ingredients

1 (10 ounce) package frozen chopped spinach, thawed and drained
1 cup low-fat cottage cheese
1 egg
cooking spray
1 onion, chopped
2 large garlic cloves, minced
2 cups chopped mushrooms
1 cup shredded carrots
1 pound ground turkey breast
1 (26 ounce) jar low-fat pasta sauce (such as Healthy Request®)
1 cup water
1 teaspoon dried rosemary, crushed
1 teaspoon dried oregano
1 teaspoon dried basil
6 no-boil lasagna noodles
1 cup shredded low-fat mozzarella cheese
1 cup tomato-vegetable juice cocktail

Directions

Preheat oven to 400 degrees F (200 degrees C). Mix the spinach, cottage cheese, and egg in a large bowl.

Place a large skillet over medium-high heat, and coat with nonstick cooking spray. Cook the onion, garlic, mushrooms, and carrot until the onion is soft, about 5 minutes. Add the ground turkey, and stir until cooked through, about 5 minutes. Pour the pasta sauce and water into the skillet. Season with rosemary, oregano, and basil. Simmer sauce for 10 minutes.

Spray a 9x13 baking pan with nonstick cooking spray. Spread 1/3 of the sauce on the bottom of the pan, and top with 3 noodles. Spoon an additional 1/3 of the sauce on the noodles; top with the spinach mixture. Sprinkle with 1/2 of the mozzarella cheese. Top with remaining 3 noodles and the rest of the sauce. Pour the vegetable juice evenly over the lasagna, and top with the remaining mozzarella. Cover the dish with foil.

Bake in the preheated oven for 45 minutes. Remove foil, and bake for an additional 10 minutes. Remove from oven and let lasagna rest for 10 to 15 minutes before serving.

Creamy Chicken Bake

Ingredients

1 1/2 pounds skinless, boneless chicken breasts
1 (10.75 ounce) can Campbell's® Condensed Cream of Broccoli Soup (Regular or 98% Fat Free)
1/3 cup milk
1/2 teaspoon garlic powder
1 (4.5 ounce) jar sliced mushrooms, drained
1/4 cup grated Parmesan cheese
1/4 cup dry bread crumbs
2 tablespoons butter

Directions

Place the chicken in a 13x9x2-inch shallow baking dish. Mix the soup, milk, garlic powder and mushrooms in a medium bowl and pour over the chicken.

Mix the cheese and bread crumbs with the butter in a small bowl and sprinkle over the soup mixture.

Bake at 400 degrees F for 30 minutes or until chicken is cooked through. Place the chicken on a serving plate. Stir the sauce and serve with the chicken.

Nacho Meatballs

Ingredients

2 eggs
1/2 cup ketchup
1 large onion, chopped
2/3 cup crushed saltines
1/2 cup mashed potato flakes
1/2 teaspoon garlic powder
1/4 teaspoon pepper
2 pounds lean ground beef
1 (11 ounce) can condensed nacho cheese soup, undiluted
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 1/3 cups water
1 (2.8 ounce) can French-fried onions

Directions

In a large bowl, combine the first seven ingredients. Crumble beef over mixture; mix well. Shape into 1-1/2-in. balls. Place in a greased 13-in. x 9-in. x 2-in. baking dish. Bake, uncovered, at 350 degrees F for 1 hour, turning once; drain. Combine soups and water; pour over meatballs. Sprinkle with onions. Bake 30 minutes longer or until meat is no longer pink.

Overnight Casserole

Ingredients

2 cups small seashell pasta
4 hard-cooked eggs, chopped
1/2 pound Cheddar cheese,
cubed
1 pinch ground black pepper
2 cups milk
2 (10.75 ounce) cans condensed
cream of mushroom soup
1 onion, chopped
1 1/2 pounds dried beef, torn in
pieces

Directions

Combine the macaroni, eggs, cheese, pepper, milk, soup, onion and beef in a 9x13 inch baking dish. Mix well, cover and refrigerate overnight.

Preheat oven to 350 degrees F (175 degrees C).

Bake casserole, covered, at 350 degrees F (175 degrees C) for 1 hour.

Slow Cooker Coq Au Vin

Ingredients

1 (10 ounce) package sliced mushrooms
1 (16 ounce) bag frozen whole small white onions
1 sprig fresh rosemary leaves
2 pounds skinless, boneless chicken breast half and/or thighs, cut into 1-inch strips
1/4 cup cornstarch
1 (10.75 ounce) can Campbell's® Condensed Golden Mushroom Soup
1 cup Burgundy or other dry red wine

Directions

Hot mashed or oven-roasted potatoes.

Place the mushrooms, onions, rosemary and chicken into a 3 1/2-quart slow cooker.

Stir the cornstarch, soup and wine in a small bowl. Pour over the chicken and vegetables.

Cover and cook on LOW for 8 to 9 hours*. Remove and discard the rosemary. Serve the chicken mixture with the mashed potatoes.

Holy Smoked Bacon and Mushroom Penne

Ingredients

1 (16 ounce) package dried penne pasta
1 tablespoon extra virgin olive oil, divided
1 cup chopped smoked bacon
2 cups sliced fresh mushrooms
3 tablespoons minced garlic
3 cups chicken stock
salt and pepper to taste
1/2 cup freshly grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add the penne pasta and 1 tablespoon of olive oil to the pot, and cook until pasta is almost tender, about 6 minutes. Drain.

In a large skillet over medium heat, cook bacon until browned. Stir in the garlic and cook for a few minutes, then add the mushrooms. Cook, stirring constantly, for a couple of minutes until the mushrooms begin to soften.

Pour in the chicken stock, and bring to a boil. Allow to simmer over medium heat for about 3 minutes. Add cooked pasta to the pan, and stir until coated. Simmer uncovered until the sauce has reduced to just a few teaspoons in the bottom. Place generous servings onto plates, and top with Parmesan cheese.

Shrimp and Mushroom Angel Hair Pasta

Ingredients

1 pound angel hair pasta
1/4 cup butter, divided
1 pound large shrimp, peeled and deveined and butterflied
1 1/2 cups sliced fresh mushrooms
4 tablespoons chopped shallots
1/2 cup port wine
1 cup dry white wine
1 pint heavy cream
4 cloves garlic, crushed
salt to taste
2 teaspoons white sugar (optional)
1 teaspoon ground white pepper

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and rinse under cold water.

In a large skillet, melt 1 tablespoon butter over medium heat; saute mushrooms until soft. Season with salt to taste; set aside.

In a large skillet, melt 2 tablespoons butter over medium-low heat; cook shrimp for a few minutes. Season with salt to taste; set aside.

In a large skillet, melt 1 tablespoon butter over medium heat; saute shallots for a few minutes. Pour in port wine, white wine and cream; allow to cook over medium-low heat until it thickens.

Stir in mushrooms, shrimp, garlic, salt, sugar and ground white pepper; toss with pasta and serve.

Barley, Lentil and Mushroom Soup

Ingredients

1/4 cup olive oil
1 medium onion, chopped
1 stalk celery, chopped
2 carrots, chopped
3/4 cup pearl barley
3/4 cup dry brown lentils
1/3 cup dried porcini mushrooms, rinsed
2 quarts low-sodium beef broth
1/4 teaspoon dried thyme
1 teaspoon dried parsley
1/4 teaspoon freshly ground black pepper
1 bay leaf
4 cups sliced button mushrooms
1 tablespoon dry sherry (optional)

Directions

Heat the olive oil in a large pot over medium heat. Add the onion; cook and stir until onions are limp, but not brown, about 5 minutes. Mix in the celery and carrot; cook for another 5 minutes. Stir in the barley and lentils so they are coated with oil, continue to cook and stir until lightly toasted.

Pour in the beef broth and season with thyme, parsley, pepper and the bay leaf. Bring to a boil. Add the porcini mushrooms, cover and simmer for 25 minutes over low heat. Add the button mushroom, cover and continue cooking for another 30 minutes, stirring occasionally. Mix in sherry during the last 5 minutes. Taste and adjust seasoning if needed before serving.

Green Bean Supreme

Ingredients

2 cups chopped fresh green beans
1 onion, finely diced
2 tablespoons butter
1 teaspoon salt
2 teaspoons soy sauce
1/8 teaspoon hot pepper sauce
2 tablespoons Worcestershire sauce
1 (10.75 ounce) can condensed cream of mushroom soup
1 (5 ounce) can sliced water chestnuts, drained
12 ounces shredded sharp Cheddar cheese
1 (2.8 ounce) can French-fried onion rings

Directions

Steam beans over a pot of boiling water until tender but still firm. Rinse under cold water to cool.

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet over medium heat, melt butter and saute onions. Add salt, soy sauce, hot pepper sauce, Worcestershire sauce and mushroom soup; mix well.

In a small casserole dish, layer half the beans, chestnuts, cheese and soup mixture. Repeat layer.

Bake at 350 degrees F (175 degrees C) for about 30 minutes or until hot and bubbly. Top with onions and heat 10 minutes longer.

Bonaparte Fondue

Ingredients

1 cup boiling water
2/3 ounce dried shiitake mushrooms
3 tablespoons butter
2 shallots, finely chopped
1 (500 gram) package Bonaparte cheese, chilled
2 tablespoons cornstarch
1 cup apple cider or light white wine
2 teaspoons garlic, minced
1 pinch white sugar (optional)

Directions

In a bowl, pour the boiling water over the dried mushrooms, cover and let sit for 30 minutes. Drain, reserving the soaking liquid. Chop the rehydrated mushrooms, return to the soaking liquid and set aside.

In a saucepan, melt the butter and sweat the shallots for 5 minutes. Add the chopped mushrooms and their liquid. Bring to a boil and reduce until the liquid is almost completely evaporated. Add the cider and bring to a boil.

In a bowl, toss the Bonaparte cheese with the corn starch. Add one third of the cheese to the saucepan and stir gently with a wooden spoon. Repeat with the remaining cheese, one-third at a time.

Heat the mixture to just below boiling. It should be nice and smooth but not too thick. Remove from heat and stir in the minced garlic. Add a little sugar, if desired, to neutralize any bitterness.

Serve in a fondue pot with the bread and vegetables for dipping.

Zucchini with Chick Pea and Mushroom Stuffing

Ingredients

4 zucchini, halved
1 tablespoon olive oil
1 onion, chopped
2 cloves garlic, crushed
1/2 (8 ounce) package button mushrooms, sliced
1 teaspoon ground coriander
1 1/2 teaspoons ground cumin, or to taste
1 (15.5 ounce) can chick peas, drained and rinsed
1/2 lemon, juiced
2 tablespoons chopped fresh parsley
sea salt to taste
ground black pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a shallow baking dish.

Scoop out the flesh of the zucchini; chop the flesh and set aside. Place the shells in the prepared dish.

Heat oil in a large skillet over medium heat. Saute onions for 5 minutes, then add garlic and saute 2 minutes more. Stir in chopped zucchini and mushrooms; saute 5 minutes. Stir in coriander, cumin, chick peas, lemon juice, parsley, salt and pepper. Spoon mixture into zucchini shells.

Bake in preheated oven for 30 to 40 minutes, or until zucchini are tender.

Man-Catching Meat Loaf

Ingredients

1 tablespoon butter
1 yellow onion, minced
1 green bell pepper, diced
6 crimini mushrooms, chopped
1 tablespoon minced garlic
1 (12 ounce) can diced tomatoes
1/2 teaspoon dried oregano
1 teaspoon dried basil
1/2 teaspoon ground mustard
1/2 teaspoon curry powder
1/2 teaspoon crushed red pepper flakes
1/2 pound ground beef
1/2 pound ground veal
1/4 pound bulk hot Italian sausage
1 egg
3 tablespoons Worcestershire sauce
1/4 cup ketchup
3 tablespoons prepared spicy mustard
3 tablespoons teriyaki sauce
1 cup Italian-style bread crumbs
4 slices thick sliced bacon

1/3 cup ketchup
1/4 cup Worcestershire sauce
1 tablespoon yellow mustard

Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt the butter in a skillet over medium heat. Cook and stir the onion, bell pepper, and mushrooms in the butter for 2 to 3 minutes; stir in the garlic, diced tomatoes, oregano, basil, ground mustard, curry powder, and red pepper; continue to cook until the onions are translucent and the mushrooms are golden brown, about 5 minutes; set aside.

Combine the beef, veal, sausage, egg, 3 tablespoon Worcestershire sauce, 1/4 cup ketchup, mustard, and teriyaki in a bowl; mix gently with your hands. Fold in the mushroom mixture and breadcrumbs. Shape the resulting mixture into a loaf and move to a baking dish. Lay the bacon slices on top of the loaf.

Bake in preheated oven for 45 minutes.

While the meat loaf bakes, prepare the glaze by whisking together the 1/3 cup ketchup, 1/4 cup Worcestershire sauce, and yellow mustard in a bowl. Pour the glaze over the loaf and return to oven for another 10 minutes. Allow meat loaf to rest for 5 minutes before serving.

Pineapple Baked Beans

Ingredients

1 pound ground beef
1 (28 ounce) can baked beans
1 (8 ounce) can pineapple tidbits,
drained
1 (4.5 ounce) jar sliced
mushrooms, drained
1 large onion, chopped
1 large green pepper, chopped
1/2 cup barbecue sauce
2 tablespoons soy sauce
1 garlic clove, minced
1/2 teaspoon salt
1/4 teaspoon pepper

Directions

In a skillet, brown beef; drain. Transfer to a 5-qt. slow cooker. Add remaining ingredients and mix well. Cover and cook on low for 4-8 hours or until bubbly. Serve in bowls.

Tater Tot Bake

Ingredients

1 pound ground beef
1 onion, chopped
salt and pepper to taste
1/2 (32 ounce) package tater tots
1 (10.75 ounce) can condensed
cream of mushroom soup
1/2 cup milk
1 1/2 cups shredded Cheddar
cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet over medium-high heat, brown the ground beef with the onions. Drain excess fat, and season with salt and pepper to taste.

Spread the beef mixture evenly over the bottom of a 2 quart casserole dish. Arrange tater tots evenly over beef layer. In a small bowl, stir the soup into the milk until smooth; pour over tater tot and beef layers. Sprinkle Cheddar cheese evenly over the top.

Bake in preheated oven for 30 to 40 minutes, until cheese is bubbly and slightly brown.

Amazing Asparagus

Ingredients

1 (15 ounce) can asparagus,
drained
1 (8 ounce) can sliced water
chestnuts, drained
1 (15 ounce) can baby peas,
drained
1 (10.75 ounce) can condensed
cream of mushroom soup
2 cups shredded Cheddar cheese
1 cup butter
1 (1 pound) loaf white bread,
crusts trimmed
1 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Layer asparagus in the bottom of a medium baking dish. Top with water chestnuts, peas and cream of mushroom soup. Sprinkle with Cheddar cheese.

Melt butter in a medium skillet over medium heat. Slice bread into 1/4 to 1/2 inch strips, and place in the butter. When butter has been absorbed, layer bread in the baking dish on top of the Cheddar cheese. Sprinkle with Parmesan cheese.

Bake in the preheated oven 35 minutes, or until bubbly and golden brown.

Wild Rice and Oyster Casserole

Ingredients

2 1/2 cups wild rice
2 (10.75 ounce) cans beef
consomme
2 cups water
1/2 cup butter, softened
2 quarts shucked oysters
salt to taste
ground black pepper to taste
4 dashes hot pepper sauce
1 (10.75 ounce) can condensed
cream of mushroom soup
1 cup half-and-half
1 1/2 teaspoons onion powder
3/4 teaspoon dried thyme
1 1/2 tablespoons curry powder
1/2 cup chopped fresh parsley

Directions

In a large saucepan place the rice, consomme and water. Bring to a boil and boil for 5 minutes. Cover, reduce heat to low and simmer until rice is tender, about 20 minutes. Stir in butter.

Preheat oven to 325 degrees F (165 degrees C).

Place half of rice in large baking dish. Cover with oysters seasoned with salt, pepper, and hot sauce to taste. Top with remaining rice.

Heat mushroom soup, half and half, onion powder, thyme, and curry powder. Pour over rice and oyster mixture.

Bake in the preheated oven for 45 minutes. Garnish with parsley.

Roasted Veggie Pasta

Ingredients

1/4 pound fresh asparagus
2 red bell pepper, sliced
1/4 pound crimini mushrooms,
sliced
10 cloves roasted garlic, chopped
1/2 tomato, quartered
1/2 teaspoon chopped fresh
rosemary
1/2 teaspoon chopped fresh
oregano
2 tablespoons olive oil
8 ounces dry fettuccini noodles
1/4 cup grated Parmesan cheese
2 tablespoons tapenade

Directions

Preheat oven to 350 degrees F (175 degrees C). Prepare asparagus by trimming woody base and cutting diagonally into 4 inch pieces.

In a roasting pan, combine asparagus, bell pepper, mushrooms, roasted garlic and tomato. Sprinkle with rosemary and oregano, then drizzle with olive oil. Bake in preheated oven for 15 minutes.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Toss with Parmesan cheese, tapenade and roasted vegetables.

Colorful Frittata

Ingredients

1 cup broccoli florets
3/4 cup sliced fresh mushrooms
2 green onions, finely chopped
1 tablespoon butter
1 cup cubed fully cooked ham
8 eggs
1/4 cup water
1/4 cup Dijon mustard
1/2 teaspoon Italian seasoning
1/4 teaspoon garlic salt
1 1/2 cups shredded Cheddar cheese
1/2 cup chopped tomatoes

Directions

In a large skillet, saute the broccoli, mushrooms and onions in butter until tender. Add ham; heat through. Remove from the heat and keep warm.

In a mixing bowl, beat the eggs, water, mustard, Italian seasoning and garlic salt until foamy. Stir in the cheese, tomatoes and broccoli mixture.

Pour into a greased shallow 1-1/2-qt. baking dish. Bake at 375 degrees F for 22-27 minutes or until a knife inserted in the center comes out clean.

Mushrooms Mornay

Ingredients

12 ounces fresh mushrooms,
stems removed
1 tablespoon vegetable oil
1 (6 ounce) can crabmeat
2 teaspoons fresh lemon juice
3 tablespoons butter
3 tablespoons all-purpose flour
1 1/4 cups milk
2 egg yolks
6 ounces sharp Cheddar cheese,
shredded
2 tablespoons cooking sherry

Directions

Preheat oven to broil. Place mushroom caps on a baking sheet, and brush with oil. Broil until soft and slightly browned.

Meanwhile, melt butter in a saucepan over medium heat. Stir in flour to make a paste. Whisk in milk; cook, stirring frequently, until hot. In a small bowl, beat egg yolks together, then pour a small amount of the hot milk mixture into the yolks. Whisk this yolk mixture into milk in saucepan. Remove from heat, and stir in 1 1/4 cups cheese.

Preheat oven to 350 degrees F (175 degrees C).

Place mushroom caps, hollow side up, in an 8 inch, round baking dish. Cover with crab, and sprinkle with lemon juice. Pour cheese sauce over mushrooms and crab, and top with remaining 1/4 cup cheese.

Bake in preheated oven for 20 minutes, or until hot and bubbly.

Baked Chicken with Mushroom Gravy

Ingredients

1/4 cup butter, melted
1/4 cup all-purpose flour
1 (3 1/2) pound broiler-fryer chicken, cut up
2 cups sliced onions
4 ounces fresh mushrooms, sliced
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 (5 ounce) can evaporated milk
1 cup shredded Cheddar cheese
1/2 teaspoon salt
1/8 teaspoon pepper
1 dash paprika
Hot cooked rice

Directions

Pour melted butter into an ungreased 13-in.x 9-in.x 2-in. baking dish; set aside. Place flour in a large resealable plastic bag. Add chicken, a few pieces at a time; shake to coat. Place chicken, skin side down, in baking dish. Bake, uncovered, at 425 degrees F for 30 minutes. Turn chicken pieces; bake and additional 20 minutes.

Meanwhile, saute onions and mushrooms in a nonstick skillet until tender. In a bowl, combine next five ingredients. Drain and discard chicken drippings. Cover chicken with onions, mushrooms and the soup mixture. Sprinkle with paprika. Reduce heat to 325 degrees F. Cover and bake 20 minute or until juices run clear. Serve over rice if desired.

Ground Beef a la King

Ingredients

1 (10 ounce) package frozen puff pastry shells
1 (16 ounce) package fresh baby carrots, cut in half
1 1/4 cups water, divided
1 1/2 pounds lean ground beef
1 (8 ounce) package sliced baby portobello mushrooms
2 tablespoons chopped shallots
3 tablespoons all-purpose flour
1 (10.5 ounce) can condensed beef broth, undiluted
1/4 cup tomato paste
1/4 cup dry red wine
1 tablespoon minced fresh tarragon
1/2 teaspoon salt
1/4 teaspoon pepper

Directions

Bake pastry shells according to package directions. In a microwave-safe bowl, combine the carrots and 1 cup of water. Cover and microwave on high for 8-10 minutes or until crisp-tender.

Meanwhile, in a large skillet, cook the beef, mushrooms and shallots over medium heat until meat is no longer pink; drain. Combine the flour and broth until smooth. Add the broth mixture, tomato paste, wine, tarragon, salt, pepper and remaining water to beef mixture; stir to combine.

Drain carrots; add to skillet. Bring to a boil. Reduce heat; cover and simmer for 15 minutes. Remove top of pastry shells; fill with beef mixture.

Barley Mushroom Risotto

Ingredients

5 cups chicken broth
1 tablespoon butter
1 onion, chopped
1 cup pearl barley
3/4 teaspoon dried thyme
1 bay leaf
1 tablespoon olive oil
1 pound mushrooms, sliced
2 garlic, chopped
2 tablespoons chopped fresh parsley

Directions

Bring chicken broth to a boil in a saucepan. Melt butter in a large skillet over medium heat. Add onion, and saute for 5 minutes. Add the barley, thyme, bay leaf and 2 cups of the hot broth. Bring to a boil, and reduce heat to low, and simmer until most of the broth is absorbed, about 10 minutes. Pour in remaining broth 1/2 cup at a time, stirring and allowing it to become absorbed before adding more. This process takes about 50 minutes.

Meanwhile, heat olive oil in a large skillet. Saute mushrooms in the hot oil until tender. Add garlic, and cook for about 3 more minutes. Stir in the barley mixture and parsley. Remove bay leaf, and serve.

Hamburger Potato Casserole

Ingredients

1 pound lean ground beef
3 cups peeled and thinly sliced potatoes
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup chopped onion
3/4 cup milk
salt to taste
freshly ground pepper, to taste
1 cup shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium skillet over medium heat, brown the ground beef; drain fat.

In a medium mixing bowl, combine cream of mushroom soup, onion, milk, salt and pepper to taste.

Alternately layer the potatoes, soup mixture and meat in a 11x7 inch (2 quart) baking dish. Bake in the preheated oven for 1 to 1 1/2 hours, or until potatoes are tender. Top with Cheddar cheese, and continue baking until cheese is melted.

Creamy Ham and Beans

Ingredients

1 gallon boiling water
2 pounds dry great Northern beans
2 onions, chopped
6 cups chopped ham
2 (10.75 ounce) cans condensed cream of mushroom soup
8 ounces processed cheese food (eg. Velveeta), sliced

Directions

Add beans to boiling water and cook on high. Beans will soak up some water, so you will need to add more water later.

As soon as beans can be mashed with fork, add ham and onions, let cook until beans and ham are done.

Turn down to medium heat and add soup and cheese. Stir frequently while soup and cheese are mixed into the beans. When cheese is melted turn off heat and serve. Leftovers may be frozen.

Shelly's Super Salad

Ingredients

1 head iceberg lettuce - rinsed, dried, and chopped
1 bunch fresh spinach - rinsed, dried and torn into bite-size pieces
2 tomatoes, chopped
1 red onion, diced
8 ounces fresh mushrooms, sliced
4 eggs
1 cucumber, cleaned and diced
2 cups fat free Italian-style dressing
1/4 cup melba toast, crumbled

Directions

Place eggs in a saucepan and cover completely with cold water. Bring water to a boil. Cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.

In a large salad bowl, combine the lettuce, spinach, tomatoes, red onion, mushrooms, eggs and cucumbers.

Pour enough salad dressing to coat; toss and serve with fat-free croutons or melba toast.

Celery Wine Baked Chicken

Ingredients

1 tablespoon butter
1/4 cup sliced fresh mushrooms
1 (10.75 ounce) can condensed cream of celery soup
1/4 cup finely chopped celery
1/2 cup sour cream
1/4 cup green bell pepper, chopped
1/4 cup dry white wine
4 skinless, boneless chicken breast halves
1 pinch paprika
1 pinch garlic powder
1 pinch ground black pepper
2 teaspoons butter, divided

Directions

Preheat oven to 325 degrees F (165 degrees C).

Heat 1 tablespoon butter in a small skillet over medium heat. Cook mushrooms in butter until soft.

In a large bowl, mix the mushrooms, soup, celery, sour cream, bell pepper, and wine. Transfer to a 9x13 inch baking dish. Top with the chicken breasts. Season with paprika, garlic powder, and pepper. Top each breast with 1/2 teaspoon butter.

Cover, and bake 1 hour in the preheated oven, or until the chicken is no longer pink and the juices run clear.

Pasta Con Broccoli

Ingredients

4 ounces dry fettuccine pasta
1 cup heavy whipping cream
2 tablespoons butter
1 ounce tomato sauce
1/2 teaspoon minced garlic
1/2 cup broccoli florets
1/4 cup fresh sliced mushrooms
salt to taste
ground black pepper to taste
2 tablespoons grated Parmesan
cheese

Directions

Cook fettuccini in a large pot of boiling salted water until "almost" done. Drain, and return noodles to pot.

Stir cream, butter or margarine, tomato sauce, garlic, and broccoli into the noodles. Simmer until noodles are done. Stir in sliced mushrooms, and remove from heat. Sprinkle with Parmesan cheese, and season with salt and pepper to taste.

Seafood Lasagna II

Ingredients

9 lasagna noodles
1 tablespoon butter
1 cup minced onion
1 (8 ounce) package cream cheese, softened
1 1/2 cups cottage cheese
1 egg, beaten
2 teaspoons dried basil leaves
1/2 teaspoon salt
1/8 teaspoon freshly ground black pepper
2 (10.75 ounce) cans condensed cream of mushroom soup
1/3 cup milk
1/3 cup dry white wine
1 (6 ounce) can crabmeat, drained and flaked
1 pound cooked small shrimp
1/4 cup grated Parmesan cheese
1/2 cup shredded sharp Cheddar cheese

Directions

Bring a pot of lightly salted water to a boil. Cook pasta for 8 to 10 minutes, or until al dente; drain, and rinse in cold water. Preheat oven to 350 degrees F (175 degrees C).

In a skillet, cook onion in butter over medium heat until tender. Remove from heat, and stir in cream cheese, cottage cheese, egg, basil, and salt and pepper.

In a medium bowl, mix together the soup, milk, wine, crabmeat, and shrimp.

Lay 3 cooked lasagna noodles on the bottom of a 9x13 inch baking dish. Spread 1/3 of the onion mixture over the noodles. Then spread 1/3 of the soup mixture over the onion layer. Repeat the noodle, onion, soup layers twice more. Top with Cheddar cheese and Parmesan cheese.

Bake in preheated oven for 45 minutes, or until heated through and bubbly.

Quick Tuna Casserole

Ingredients

1 (7.25 ounce) package macaroni and cheese mix
1 (10.75 ounce) can condensed cream of mushroom soup
1 (9 ounce) can tuna, drained
1 (10 ounce) can peas, drained

Directions

Prepare macaroni and cheese mix according to package directions. Stir in the cream of mushroom soup, tuna and peas. Mix well, and heat until bubbly.

Cream of Mushroom Chicken

Ingredients

2 tablespoons butter
1 (10.75 ounce) can condensed cream of mushroom soup
1 1/4 cups water, or as needed
1 (12 fluid ounce) can evaporated milk
1 onion, chopped
salt and pepper to taste
2 pounds skinless, boneless chicken breast halves - cubed
1 (6 ounce) can sliced mushrooms, drained

Directions

In a large saucepan, melt the butter/margarine. Add the soup, water and milk. Stir together over medium heat. Add the onion, salt and pepper and bring all to a boil.

When mixture starts boiling, add the chicken meat and simmer all together until chicken is cooked through. Add the sliced mushrooms and boil over medium heat for about 5 minutes, stirring often. Serve!

Green Bean Casserole II

Ingredients

1 (10.75 ounce) can condensed
cream of mushroom soup
3/4 cup milk
2 (14.5 ounce) cans green beans,
drained
1 1/3 cups French-fried onions
ground black pepper to taste

Directions

In a 1-1/2 quart casserole mix soup, milk, and pepper. Stir in beans and 2/3 cup french fried onions.

Bake at 350 degrees F (175 degrees C) for 30 minutes or until heated through, stir. Top with remaining 2/3 cup of french fried onions. Bake 5 minutes more or until the onions are golden.

Beef Barley Stew

Ingredients

1 pound beef stew meat, cut into
1/2 inch pieces
1 tablespoon olive oil
2 cups sliced carrots
1 cup chopped onion
1 cup sliced celery
2 cloves garlic cloves, minced
2 cups sliced baby portobello
mushrooms
1 (14.5 ounce) can stewed
tomatoes
1 cup water
1 cup dry red wine
1 cup beef broth
2 bay leaves
1 teaspoon salt
3/4 teaspoon dried thyme
1/4 teaspoon pepper
1/3 cup uncooked medium pearl
barley
1/4 cup all-purpose flour
1/3 cup cold water
1 tablespoon balsamic vinegar
Minced fresh parsley

Directions

In a Dutch oven, cook beef in oil until meat is no longer pink. Add the carrots, onion, celery and garlic; cook for 5 minutes. Add the mushrooms, stewed tomatoes, water, wine, broth, bay leaves, salt, thyme and pepper.

Bring to a boil. Reduce heat; cover and simmer for 1 hour. Add barley; cover and simmer 45 minutes longer or until barley and meat are tender.

Combine flour and cold water until smooth. Gradually stir into pan. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat. Discard bay leaves. Stir in balsamic vinegar just before serving. Sprinkle each serving with parsley if desired.

Chicken a la King II

Ingredients

1/2 cup butter
1 green bell pepper, chopped
3 ounces fresh mushrooms, sliced
1/2 cup all-purpose flour
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/2 cup milk
1 1/4 cups chicken broth
2 cups cooked, diced chicken breast meat
1 (4 ounce) jar sliced pimento peppers, drained
3 cups cooked white rice

Directions

Melt the butter or margarine in a 3 quart saucepan over medium high heat. Saute the bell pepper and mushrooms, stirring occasionally, until the bell pepper is crisp yet tender.

Stir in the flour, salt and pepper and saute over medium heat, stirring constantly, until bubbly. Remove from heat. Stir in the milk and broth. Heat to boiling, stirring constantly. Boil and stir for 1 minute. Stir in the chicken and pimentos and cook until hot. Serve over the rice.

Campbell's Kitchen King Ranch Casserole

Ingredients

1 (10.75 ounce) can
Campbell's® Condensed Cream
of Mushroom Soup (Regular or
98% Fat Free)
3/4 cup Pace® Picante Sauce
3/4 cup sour cream
1 tablespoon chili powder
2 medium tomatoes, chopped
3 cups cubed cooked chicken or
turkey
12 corn tortillas (6-inch), cut into
1-inch pieces
1 cup shredded Cheddar cheese
Sliced green onion

Directions

Stir the soup, picante sauce, sour cream, chili powder, tomatoes and chicken in a medium bowl.

Place half the tortillas in a 2-quart shallow baking dish. Top with half the chicken mixture. Repeat the layers. Sprinkle with the cheese.

Bake at 350 degrees F for 40 minutes or until the mixture is hot and bubbling. Serve with additional picante sauce and sour cream. Sprinkle with the green onions.

Pantry Skillet

Ingredients

1 pound ground beef
1 (10.75 ounce) can condensed tomato soup, undiluted
1 1/2 cups water
1 (1 ounce) package dry onion and mushroom soup mix
1/2 pound fresh mushrooms, sliced
1 1/2 cups frozen cut green beans
3 medium carrots, grated
1 cup cooked rice
2 slices processed American cheese, cut into strips

Directions

In a large skillet over medium heat, cook beef until no longer pink; drain. Stir in the soup, water and soup mix; mix well. Stir in mushrooms, beans, carrots and rice. Bring to a boil. Reduce heat; cover and simmer for 5-7 minutes or until beans are tender. Top with cheese; cover and let stand until cheese is melted.

Chicken and Spaghetti

Ingredients

1 pound spaghetti
1 pound boneless chicken breast halves, cooked and chopped
1 (10.75 ounce) can condensed cream of mushroom soup
1 (4.5 ounce) can sliced mushrooms
1 onion, chopped
4 cups frozen cauliflower and carrots
1 (10 ounce) can diced tomatoes with green chile peppers (optional)
1 pound cubed processed cheese food

Directions

Cook pasta in a large pot of boiling, salted water until al dente.

In a large bowl, mix together cooked spaghetti, chopped chicken, cream of mushroom soup, canned mushrooms, onion, and vegetables. Mix in tomatoes with chilies, if desired. Pour mixture into a greased 2 quart casserole dish. Place cubed processed cheese food on top of dish.

Bake in a preheated 350 degree F (175 degrees C) for 30 minutes, or until cheese is bubbly and melted.

Individual Grilled Veggie Pizzas

Ingredients

1 large portobello mushroom, sliced
1 small zucchini, sliced
1/4 pound butternut squash - peeled, seeded, and thinly sliced
1 cup bite-size broccoli florets
1/4 cup chopped red onion
1 tablespoon olive oil
2 ounces refrigerated pizza crust
1/4 cup pesto
1/4 cup crumbled Gorgonzola or blue cheese
1/4 cup fontina cheese, cubed

Directions

Preheat an outdoor grill for high heat.

Place the mushrooms, zucchini, squash, broccoli, and onion in a grill pan, and brush with 2 tablespoons olive oil. Cook on preheated, covered grill until tender when pierced with a fork, about 5 minutes. Remove from grill and set aside.

Roll out pizza dough on a floured surface to make two 8 inch circles 1/4 inch thick. Place onto pizza pans. Brush tops with remaining 1 tablespoon olive oil.

Bake on preheated, covered grill until browned, turning once, about 3 minutes each side. Remove from grill and spread with pesto. Top with cooked vegetables. Sprinkle with blue and fontina cheeses. Return to grill, cover, and cook until cheese melts, about 3 minutes.

Bruschetta with Portobellos

Ingredients

2 tablespoons olive oil
1 pound small portobello mushrooms, stems removed and caps thinly sliced
2 loaves French or Italian bread, diagonally cut into 3/4-inch slices
2 large cloves garlic
1 (24 ounce) jar Bertolli® Tomato and Basil Sauce
Fresh ground black pepper to taste

Directions

Heat olive oil in 12-inch skillet over medium-high heat and cook mushrooms, stirring occasionally, 4 minutes or until tender.

Meanwhile, broil bread slices until golden; rub with garlic. Evenly spoon unheated sauce over bread, then top with mushrooms and pepper. Garnish, if desired, with sliced fresh basil.

Creamy Spinach-Stuffed Portobellos

Ingredients

1 tablespoon vegetable oil
1 medium onion, chopped
1 medium tomato, chopped
1 (6 ounce) bag fresh baby spinach leaves
1 (10.75 ounce) can Campbell's® Condensed Cream of Celery Soup (Regular or 98% Fat Free)
4 large portobello mushrooms, stems removed
2 tablespoons grated Parmesan cheese
1 tablespoon bread crumbs, toasted

Directions

Heat the oil in a 10-inch nonstick skillet over medium heat. Add the onion and cook until tender-crisp, stirring occasionally. Add the tomatoes and spinach and cook just until the spinach is wilted. Stir in the soup and cook until the mixture is hot and bubbling.

Stir the bread crumbs and cheese in a small bowl.

Place the mushroom caps onto a baking sheet. Spoon the spinach mixture into the mushroom caps.

Roast at 425 degrees F for 15 minutes or until the mushroom caps are tender. Remove the baking sheet from the oven. Sprinkle with the bread crumb mixture.

Heat the broiler. Broil the mushroom caps 4 inches from the heat until the bread crumb mixture is golden brown.

Richard's Chicken Breasts

Ingredients

8 skinless, boneless chicken breast halves
1/2 cup all-purpose flour
1 teaspoon poultry seasoning
1 tablespoon olive oil
1 tablespoon butter
1/4 cup Marsala wine
1 cup chopped portobello mushrooms
1 cup chopped onion
1 teaspoon dried rosemary
4 slices mozzarella cheese

Directions

Season flour with poultry seasoning. Dredge the chicken breasts in the seasoned flour. In a medium skillet over medium-high heat, fry the chicken in the oil for about 5 minutes each side, depending on the thickness. Remove the chicken and set aside (keep warm.)

Deglaze pan with Marsala wine (deglazing is swirling or stirring a liquid in a pan to dissolve cooked food particles remaining on the bottom). Add the chopped mushrooms, chopped onions and rosemary. Saute for 5 minutes over high heat.

Return the chicken breasts to the skillet, baste with drippings, put cheese on the breasts and cook for another 2 1/2 minutes with the lid on tightly. Don't touch the lid! Remove from heat and let stand for 10 minutes, until the breasts cook through. Check the seasoning and adjust. You will have the plumpest, juiciest chicken breasts you can imagine!

Vegetable Spaghetti Bake

Ingredients

8 ounces uncooked spaghetti
1 (28 ounce) jar meatless spaghetti sauce, divided
1 1/2 cups sliced zucchini (1/2 inch pieces)
1 cup sliced celery
1 cup thinly sliced carrots
1 cup sliced fresh mushrooms
1 medium onion, chopped
1 tablespoon olive or canola oil
2 cups fat-free cottage cheese
2 cups shredded part-skim mozzarella cheese
2 tablespoons grated Parmesan cheese

Directions

Cook spaghetti according to package directions; drain and place in a large bowl. Add 1-1/2 cups spaghetti sauce; set aside. In a large nonstick skillet, saute the zucchini, celery, carrots, mushrooms and onion in oil until tender.

Spread 1/2 cup spaghetti sauce in a 13-in. x 9-in. x 2-in. baking dish coated with nonstick cooking spray. Layer with half each of the spaghetti mixture, cottage cheese, vegetables and mozzarella cheese. Repeat layers. Cover with remaining sauce; sprinkle with Parmesan cheese. Cover and bake at 350 degrees F for 30 minutes. Uncover; bake 10-15 minutes longer or until bubbly. Let stand for 10 minutes before serving.

White Bean, Spinach, and Barley Stew

Ingredients

- 1 cup uncooked pearl barley
- 3 cups water
- 1 teaspoon olive oil
- 1 cup chopped yellow onion
- 2 cloves garlic, minced
- 1/2 teaspoon dried rosemary
- 3/4 cup small fresh mushrooms
- 1 cup chopped yellow bell pepper
- 2 tablespoons white wine
- 1 (15.5 ounce) can white beans, drained and rinsed
- 1 (14.5 ounce) can Italian-style diced tomatoes, drained
- 2 cups fresh spinach
- 1 pinch red pepper flakes

Directions

Bring the barley and water to a boil in a pot. Cover, reduce heat to low, and simmer 30 minutes, or until tender.

Heat the olive oil in a large pot over medium heat, and cook the onion and garlic until tender. Season with rosemary. Mix the mushrooms, yellow bell pepper, and wine into the pot, and cook 5 minutes. Stir in the cooked barley, beans, tomatoes, and spinach. Season with red pepper flakes. Continue cooking 10 minutes, or until spinach is wilted.

Shrimp Vegetable Stir-Fry

Ingredients

1/3 cup fat-free Italian dressing
1 tablespoon reduced-sodium soy sauce
1/2 teaspoon ground ginger
1 medium carrot, julienned
3/4 cup fresh snow peas
1 small zucchini, julienned
1 small red onion, halved and thinly sliced
1/2 cup sliced fresh mushrooms
1/2 medium sweet yellow pepper, julienned
1/2 medium sweet red pepper, julienned
1 pound uncooked medium shrimp, peeled and deveined
3 cups hot cooked rice

Directions

In a small bowl, combine the salad dressing, soy sauce and ginger; set aside 2 tablespoons. In a large skillet or wok, cook and stir carrot in remaining dressing mixture over medium heat for 5 minutes. Stir in the remaining vegetables. Cook and stir for 5-7 minutes or until crisp-tender. Remove vegetables with a slotted spoon and keep warm.

Add shrimp and reserved dressing mixture to the pan. Cook and stir over medium heat until shrimp turn pink. Return vegetables to pan; heat through. Serve over rice.

Quick Sherry Chicken

Ingredients

1 (2 to 3 pound) whole chicken,
cut into pieces
2 tablespoons vegetable oil
1 (10.75 ounce) can condensed
cream of mushroom soup
1/4 cup dry sherry
8 small white onions, peeled

Directions

In a large skillet, brown chicken in oil. Pour excess oil off.

Stir in undiluted soup, sherry, and whole onions. Cover. Simmer for 45 minutes, or until done. Stir occasionally.

Zucchini Saute

Ingredients

1 tablespoon olive oil
1/2 red onion, diced
salt and pepper to taste
4 zucchini, halved and sliced
1/2 pound fresh mushrooms,
sliced
1 tomato, diced
1 clove garlic, minced
1 teaspoon Italian seasoning

Directions

Heat oil in a large skillet over medium heat. Saute onion with salt and pepper for 2 minutes. Stir in zucchini and mushrooms. When zucchini begins to soften, add tomatoes, garlic and Italian seasoning. Cook until heated through.

Spinach Feta Pizza

Ingredients

3/4 cup water (70 to 80 degrees F)
2 tablespoons olive or canola oil
1/2 teaspoon sugar
1/2 teaspoon salt
2 cups bread flour
2 teaspoons active dry yeast
TOPPING:
1 garlic clove, minced
1/8 teaspoon garlic salt
2 cups chopped fresh spinach
1 small red onion, sliced and
separated into rings
1 cup sliced fresh mushrooms
1 cup shredded mozzarella
cheese
1/4 cup crumbled feta cheese
1/2 teaspoon dried basil

Directions

In bread machine pan, place the first six ingredients in order suggested by manufacturer. Select dough setting (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

When cycle is completed, turn dough onto a lightly floured surface. Knead for 1 minute. Cover and let rest for 15 minutes. Roll into a 12-in. circle. Transfer to a greased 12-in. pizza pan. Cover and let rise in a warm place until puffed, about 20 minutes.

Sprinkle with garlic and garlic salt. Top with the spinach, onion, mushrooms, cheeses and basil. Bake at 400 degrees F for 35-40 minutes or until crust is golden and cheese is melted. Let stand for 5 minutes before slicing.

Pinwheel Italian Calzones

Ingredients

1/2 cup ricotta cheese
1 teaspoon Italian seasoning
1/4 teaspoon salt
1/4 cup grated Parmesan cheese
1/2 cup shredded mozzarella cheese
1/2 cup chopped pepperoni
1/4 cup finely chopped fresh mushrooms
1/4 cup finely chopped green bell pepper
2 tablespoons finely chopped onion
1 (8 ounce) can refrigerated crescent roll dough
1 (14 ounce) jar pizza sauce

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together the ricotta cheese, Italian seasoning, salt, Parmesan cheese, mozzarella cheese, pepperoni, mushrooms, green pepper and onion. Set aside.

Unroll the crescent roll dough and separate into 4 rectangles. Press the remaining perforations together to seal. Spread the filling evenly onto the rectangles. Roll up the filling inside the dough starting at the short side. Slice each finished roll into four slices, and place cut side down onto a baking sheet.

Bake for 10 to 12 minutes in the preheated oven, until lightly browned. While the pinwheels are baking, warm the pizza sauce. Serve the pinwheels with pizza sauce in small cups for dipping.

Spaghetti with Tomato and Sausage Sauce

Ingredients

1 pound beef sausage
1 onion, minced
2 cups fresh sliced mushrooms
1/4 cup olive oil
2 (6 ounce) cans tomato paste
1 (46 fluid ounce) can tomato juice
1 (16 ounce) can crushed tomatoes
1 cup Burgundy wine
1 1/2 tablespoons dried oregano
1 tablespoon dried basil
2 tablespoons dried parsley
1 tablespoon minced garlic
2 tablespoons garlic salt
1/2 cup white sugar
2 pounds spaghetti

Directions

Preheat oven to 350 degrees F (175 degrees C). Cook sausage for 30 minutes. Cut into bite sized pieces, and set aside.

In a Dutch oven, saute onion and mushrooms in olive oil until tender. Remove with slotted spoon, and set aside. Stir into Dutch oven: tomato paste, tomato juice, Italian tomatoes, and wine. Stir until smooth. Mix in oregano, basil, parsley, garlic, garlic salt, and sugar. Return sausage and onion and mushroom saute to sauce. Bring to a boil. Reduce heat, and simmer for at least 3 hours. Cover pot if sauce becomes too thick.

Cook pasta according to package directions. Drain. Serve sauce over pasta.

Rigatoni with Eggplant, Mushrooms and Goat

Ingredients

1 (16 ounce) package rigatoni pasta
3 tablespoons olive oil
1 large onion, chopped
2 cloves garlic, sliced
1 (8 ounce) package fresh mushrooms, coarsely chopped
1 eggplant, cut into 1/2 inch cubes
1 (28 ounce) can crushed tomatoes in puree
1/2 cup chicken broth
15 kalamata olives, pitted and chopped
1 teaspoon dried thyme
1 1/2 teaspoons salt
1/4 teaspoon crushed red pepper flakes
8 ounces goat cheese, cut into large chunks

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat olive oil in a large saucepan over medium low heat. Saute onion and garlic until soft and translucent, about 5 minutes. Increase heat to medium high. Stir in mushrooms, and cook until lightly browned, about 5 minutes. Stir in the eggplant, and cook 5 minutes. Stir in the tomatoes, chicken broth and olives. Season with thyme, salt and red pepper flakes. Bring to a boil. Reduce heat, cover, and simmer 30 minutes, or until eggplant is tender. Toss with pasta and goat cheese.

Pork Chop and Potato Casserole

Ingredients

1 tablespoon vegetable oil
6 boneless pork chops
1 (10.75 ounce) can condensed cream of mushroom soup
1 cup milk
4 potatoes, thinly sliced
1/2 cup chopped onion
1 cup shredded Cheddar cheese

Directions

Preheat oven to 400 degrees F (200 degrees C).

Heat oil in a large skillet over medium high-heat. Place the pork chops in the oil, and sear.

In a medium bowl, combine the soup and the milk. Arrange the potatoes and onions in a 9x13 inch baking dish. Place the browned chops over the potatoes and onions, then pour the soup mixture over all.

Bake 30 minutes in the preheated oven. Top with the cheese, and bake for 30 more minutes.

Grandma's Pork Chops in Mushroom Gravy

Ingredients

1 tablespoon butter
1 clove garlic, pressed
6 pork chops
salt and pepper to taste
1 (8 ounce) can mushrooms,
drained
1 cup dry sherry
1 (10.5 ounce) can beef broth
2 tablespoons cornstarch
2 tablespoons water

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Melt the butter in a large skillet over medium heat. Add garlic, and saute until fragrant. Season pork chops with salt and pepper, then fry them in the skillet just until browned on both sides, about 3 minutes per side. Remove the pork chops to a baking pan or Dutch oven.

Pour the mushrooms into the skillet with the pork drippings and garlic, and stir in the sherry and beef broth, scraping any bits of pork that are stuck to the pan. Bring to a boil, then pour over the pork chops in the baking pan. Cover with a lid, or aluminum foil.

Bake for 45 minutes in the preheated oven, then remove the lid or foil, and continue to bake for another 15 minutes. Remove the chops from the pan to a serving platter, and place the dish on the stove over medium heat. Stir together the cornstarch and water. When the juices in the pan come to a boil, slowly stir in the cornstarch mixture and cook until thickened, about 2 minutes. Spoon sauce over the chops, and serve.

Onion Casserole II

Ingredients

8 medium onions, thinly sliced
1 cup crushed plain potato chips
2 cups shredded Cheddar cheese
2 (10.75 ounce) cans cream of mushroom soup
1/2 cup milk
1/8 teaspoon cayenne pepper (optional)

Directions

Preheat the oven to 350 degrees F (175 degrees C). Butter a 9x13 inch baking dish.

Arrange layers of onions, potato chips and shredded cheese in the prepared baking dish. Mix together the cream of mushroom soup and milk; pour over the casserole. Sprinkle cayenne pepper over the top.

Bake for 1 hour in the preheated oven, until browned and bubbly.

Creamy Celery Casserole

Ingredients

4 tablespoons butter
4 cups thinly sliced celery
3 tablespoons all-purpose flour
1 teaspoon salt
1 cup milk
1 (4.5 ounce) can chopped mushrooms, drained
2 tablespoons chopped green bell peppers
1 (2 ounce) jar chopped pimento peppers
1 cup shredded Cheddar cheese
1 cup soft bread crumbs
2 tablespoons butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt butter in a medium saucepan over medium heat, and cook celery until tender, about 5 minutes. Move celery aside, and mix in flour and salt. Pour in milk, and mix all ingredients, stirring constantly, until thickened.

Stir mushrooms, green bell peppers and pimento peppers into mixture. Mix in cheese, and stir until melted.

In a small bowl, blend bread crumbs and butter. Transfer the celery mixture to a medium baking dish, and sprinkle with the bread crumb mixture. Bake 20 minutes in the preheated oven, or until lightly browned.

Old Italian Meat Sauce

Ingredients

2 pounds lean ground beef
1 pound ground pork
2 tablespoons olive oil
2 onions, chopped
1 clove garlic, crushed
3 cups red wine
2 pounds fresh mushrooms, sliced
1/4 teaspoon dried rosemary
4 tablespoons chopped fresh oregano
1/4 teaspoon chopped fresh thyme
3 (29 ounce) cans tomato sauce
1 (6 ounce) can tomato paste
2 tablespoons grated Parmesan cheese

Directions

In a large skillet, brown beef and pork over medium heat until no longer pink; set aside.

In a large skillet, warm olive oil over medium heat and saute onions and garlic until tender; add about 1/2 cup of wine; mix well.

Add mushrooms, rosemary, oregano and thyme to skillet and add another 1/2 cup wine; saute until tender.

Add browned meat, tomato sauce and tomato paste to mixture; simmer for 1 hour and add the remaining 2 cups of wine.

Simmer sauce on low for 2 to 3 hours, stirring occasionally; serve.

Chicken, Sausage and Zucchini Pasta

Ingredients

1 (16 ounce) package rotini pasta
4 (3.5 ounce) links Italian sausages, sliced
2 skinless, boneless chicken breast halves, cubed
1 onion, chopped
1 clove garlic, minced
1 green bell pepper, diced
1 teaspoon Italian seasoning
salt to taste
ground black pepper to taste
1 (14.5 ounce) can diced tomatoes
1 3/4 cups spaghetti sauce
1 (4.5 ounce) can sliced mushrooms
3 zucchinis, thickly sliced

Directions

In a large pot with boiling salted water cook rotini pasta until al dente. Drain.

Meanwhile, in a large Dutch oven cook sliced Italian sausage until brown. Add cubed chicken and cook until no pink remains in either meat. Add onion, garlic, green bell pepper, Italian seasoning, salt and ground black pepper and stir together. Cover and simmer until vegetables are tender. Stir in tomatoes, spaghetti sauce, mushrooms, and zucchini. Simmer until zucchini is tender yet crisp.

Toss cooked pasta with sauce. Serve warm.

Mike's Mushroom Bread

Ingredients

1 loaf Italian bread
1/2 cup softened butter
1 pound sliced fresh mushrooms
2 cups shredded mozzarella cheese
6 green onions, chopped
3 cloves garlic, minced

Directions

Preheat an oven to 400 degrees F (200 degrees C).

Slice bread in half horizontally. Using your fingers pull out most of the soft bread to form a hollow shell. Save pulled-out bread for another use.

Mix together butter, mushrooms, cheese, green onions, and garlic. Spread the mixture on both cut sides of bread. Place the bread, cut sides up, on baking sheet.

Bake in preheated oven until the cheese has melted, about 10 to 15 minutes. Cut in wedges to serve.

Turkey and Provolone Sandwiches

Ingredients

1 tablespoon butter
6 large mushrooms, sliced
1 small onion, chopped
6 hoagie rolls, split lengthwise
1 pound sliced deli turkey meat
1 pound sliced provolone cheese
1/4 cup sliced black olives
6 slices tomato
6 leaves iceberg lettuce

Directions

Preheat oven to 400 degrees F (200 degrees C).

Melt butter in a small skillet over medium heat. Saute mushrooms and onion until tender; set aside. Place bottom halves of bread on a lined cookie sheet. Top each with 1 to 2 slices turkey, mushroom/onion mixture, and 1 to 2 slices cheese.

Bake in preheated oven for about 5 minutes, or until cheese is melted. Remove from oven and top each sandwich with olives, tomato and lettuce. Place top half of bread on each sandwich and serve.

Pork Butt Roast with Vegetables

Ingredients

salt and pepper to taste
garlic powder to taste
6 pounds pork butt roast
2 onion, sliced
20 new potatoes, raw
16 carrots, peeled
2 cups mushrooms, halved

Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat a large frying pan over medium high heat. Sprinkle pork on all sides with salt, pepper and garlic powder; rub into meat. Sear the meat on all sides until lightly brown. Transfer to a roasting pan.

Place onion slices over meat and in the roasting pan. Fill the pan 2/3 full of water. Cover and place in preheated oven for 3 hours. Add the potatoes and carrots; cover and cook 45 minutes. Add the mushrooms and cook another 15 minutes. Remove and let stand at least 10 minutes before serving.

Collins Goulash

Ingredients

1 (16 ounce) package elbow macaroni
1 pound ground beef
1 (8 ounce) package cream cheese, softened
2 (10.75 ounce) cans condensed cream of mushroom soup
1 cup milk, or as needed

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta is tender and has cooked through, about 10 minutes. Drain well in a colander set in the sink.

Cook the ground beef in a skillet over medium heat, breaking the meat up as it cooks, until the beef is browned and no longer pink. Drain excess fat. Stir in the cream cheese until melted, then mix in the mushroom soup until thoroughly combined. Stir in milk, about 1/4 cup at a time, until the mixture is the consistency of gravy. Stir in the macaroni, bring to a simmer, and serve.

Spring Rolls

Ingredients

2 ounces dry soy vermicelli
4 eggs, beaten
1 onion, finely chopped
2 ounces mushrooms, drained and chopped
3/4 (4 ounce) can small shrimp, drained and chopped
1 pound lean ground pork
2 tablespoons vegetable oil
1 carrot, shredded
2 ounces crabmeat
3 ounces bean sprouts
2 pinches ground black pepper
1 tablespoon soy sauce
3 tablespoons fish sauce
1 clove garlic, chopped
20 rice wrappers (6.5 inch diameter)
1 quart oil for deep frying

Directions

Soak the vermicelli 30 minutes in warm water; drain.

In a large bowl, mix the vermicelli, eggs, onion, mushrooms, shrimp, pork, vegetable oil, carrot, crabmeat, bean sprouts, pepper, soy sauce, fish sauce and garlic.

One by one, moisten the rice wrappers with a damp tea towel and fill with 2 to 3 tablespoons of the vermicelli mixture. Roll the wrappers, and allow them to set for 30 minutes.

In a large saucepan, heat the oil to 375 degrees F (190 degrees C).

Fry the spring rolls one or two at a time until golden brown, about 3 minutes. Drain on paper towels.

Oven Beef Stew

Ingredients

1 pound beef stew meat, cut into
1 inch cubes
2 cups cubed potatoes
2 cups chopped carrots
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (10.5 ounce) can condensed
French onion soup
1 3/4 cups water
1 cup frozen green peas

Directions

Preheat oven to 250 degrees F (120 degrees C).

In a 2 to 3 quart casserole dish, combine the stew meat, potatoes, carrots, mushroom soup, French onion soup and water. Mix together well.

Bake, uncovered, for 4 to 5 hours, stirring occasionally. Mix in the peas 15 minutes before serving.

Sloppy Junk

Ingredients

1 pound bacon, cut into 1/4 inch pieces
1 pound ground chuck
1 (10.75 ounce) can cream of mushroom soup
4 slices American cheese

Directions

Cook the bacon in a skillet over medium heat until brown. Drain on paper towels and set aside.

Cook the ground chuck in the same skillet over medium heat until no longer pink. Drain and return the ground chuck to the skillet. Stir in bacon, cream of mushroom soup, and American cheese until cheese has melted; serve immediately.

Veal Cutlet with Red Peppers

Ingredients

1 1/2 pounds veal slices (about 1/4 inch thick)
1/4 cup lemon juice
2 tablespoons olive oil
2 teaspoons grated lemon peel
2 garlic cloves, minced
1 teaspoon sugar
1 teaspoon salt
1 teaspoon paprika
1/2 teaspoon ground mustard
1/2 teaspoon ground nutmeg
1/2 cup all-purpose flour
6 tablespoons butter, divided
2 medium onions, sliced
2 medium sweet red peppers, julienned
1/2 pound fresh mushrooms, sliced
1 (14.5 ounce) can chicken broth
2 teaspoons cornstarch
2 teaspoons water

Directions

Place veal in a 13-in. x 9-in. x 2-in. dish; set aside. In a medium bowl, combine the lemon juice, oil, lemon peel, garlic, sugar, salt, paprika, mustard and nutmeg; reserve 2 tablespoons. Pour remaining marinade over veal. Let stand for 30 minutes at room temperature.

Discard marinade from veal. Place flour in a shallow dish; coat veal with flour, shaking off excess. In a large skillet, brown veal slices, two at a time, in 4 tablespoons butter; set aside. In the same skillet, saute the onions, red peppers and mushrooms in remaining butter until tender, stirring to loosen browned bits. Stir in broth and reserved marinade; cover and simmer 10 minutes.

Combine cornstarch and water until smooth. Stir into vegetable mixture. Bring to a boil; cook and stir for 2-3 minutes or until thickened. Add the veal; heat through.

Sausage-Stuffed Mushrooms

Ingredients

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

Directions

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.

Honey Curried Chicken

Ingredients

18 cut up chicken pieces
1/4 cup prepared mustard
1 cup honey
3 tablespoons curry powder
2 (4.5 ounce) cans mushrooms,
drained
1 (4.5 ounce) can mushrooms,
drained, liquid reserved

Directions

Preheat oven to 300 degrees F (150 degrees C).

Lay chicken pieces in a 9x13 inch baking dish. In a small microwave safe bowl mix together the mustard, honey and curry powder. Microwave on HIGH (full power) for 1 minute. Add all of the mushrooms, mix together, and pour mixture over chicken. Bake in the preheated oven for 45 to 50 minutes or until chicken is cooked through and juices run clear. Turn chicken pieces after 1/2 hour of baking. When done, chicken will be a beautiful golden brown.

Potato Casserole I

Ingredients

2 (2 pound) packages frozen hash brown potatoes
1/2 cup chopped onion
2 (10.75 ounce) cans condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
2 tablespoons chopped fresh chives
1/4 pound butter, melted
1 (8 ounce) container sour cream
1/2 cup shredded sharp Cheddar cheese
1 tablespoon bacon bits (optional)
1/2 cup crushed potato chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a six quart casserole dish, mix together the hashbrowns, onion, chicken soup, mushroom soup, chives, butter, sour cream and cheese. Bake covered for 45 minutes.

Remove from oven, sprinkle with bacon and potato chips. Bake uncovered for 15 to 25 minutes.

Missy's Lasagna

Ingredients

1 pound lean ground beef
1 onion, chopped
1 green bell pepper, chopped
1 (15 ounce) can tomato sauce
1 (4.5 ounce) can mushrooms,
drained
2 eggs
8 ounces shredded mozzarella
cheese
4 ounces cottage cheese
1 cup part-skim ricotta cheese
1/4 cup milk
1/2 cup dried bread crumbs,
seasoned
1 (16 ounce) package instant
lasagna noodles

Directions

In a medium size skillet cook ground beef. After beef is brown, add chopped onion and green pepper, mushrooms, and stir until vegetables are tender. Stir in the can of tomato sauce.

In a large bowl mix the eggs, half of the shredded mozzarella cheese, cottage cheese, ricotta cheese, milk, and bread crumbs.

To assemble, coat bottom of 9x13 inch casserole dish with a third of the sauce mixture. Layer uncooked noodles on top. Add another third of the sauce, and then half of the cheese mixture. Repeat layering with noodles, cheese, and sauce. Sprinkle remaining shredded mozzarella cheese on top.

Bake in a preheated 350 degrees F (175 degrees C) oven for 45 minutes. Let stand 10 to 15 minutes before serving.

Speedy Chili Mac

Ingredients

2 cups uncooked elbow macaroni
1 1/2 teaspoons dried minced onion
1 (15 ounce) can chili without beans
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 cup shredded Cheddar cheese, divided

Directions

In a saucepan, cook macaroni in boiling water for 5 minutes. Stir in onion. Cook 1-2 minutes longer or until macaroni is tender; drain.

In another saucepan, combine the chili and soup; heat through. Stir in macaroni and 3/4 cup of cheese. Transfer to a greased 11-in. x 7-in. x 2-in. baking dish. Cover and bake at 350 degrees F for 20 minutes. Uncover; sprinkle with remaining cheese. Bake 5-10 minutes longer or until cheese is melted.

Seafood Linguine

Ingredients

1 (16 ounce) package linguine pasta
1/2 cup thinly sliced red onion
3 teaspoons garlic powder
1/4 cup olive oil
3 cups milk
2 teaspoons chopped fresh parsley
1/2 cup chopped green bell pepper
1/2 cup red bell pepper, chopped
1/2 cup broccoli florets
1/2 cup thinly sliced carrots
1 cup sliced fresh mushrooms
1 cup canned shrimp
1 cup crab meat, drained
1 pound scallops
2 tablespoons all-purpose flour
salt to taste
ground black pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add linguine pasta, and cook for 6 to 8 minutes, or until al dente. Drain.

Meanwhile, in an electric frying pan, or large skillet saute the red onion and garlic in olive oil. When onion is translucent, add the milk. Cook until bubbles form around the edges of the pan. Add the parsley, chopped green and red bell pepper, broccoli, carrots, mushrooms, shrimp, crab, and scallops and stir until well incorporated.

Remove 1/2 cup of milk from the mixture and place in a small bowl with the flour. Stir until smooth. Add back to skillet with seafood and vegetables. Allow mixture to thicken. Season with salt and pepper to taste.

Pour seafood sauce over drained and cooked linguine noodles. Serve warm.

Tuna and Pasta Cheddar Melt

Ingredients

1 (10.5 ounce) can Campbell'sB® Condensed Chicken Broth
1 (10.75 ounce) can water
3 cups uncooked corkscrew-shaped pasta
1 (10.75 ounce) can Campbell'sB® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or 25% Less Sodium)
1 cup milk
1 (6 ounce) can tuna, drained and flaked
1 cup shredded Cheddar cheese
2 tablespoons Italian-seasoned dry bread crumbs
2 teaspoons butter or margarine, melted

Directions

Heat broth and water to a boil in skillet. Add pasta and cook until just tender, stirring often. Do not drain.

Stir in soup, milk and tuna. Top with cheese. Mix bread crumbs with butter. Sprinkle on top. Heat through.

Broccoli Cheese Casserole

Ingredients

1 (16 ounce) package frozen chopped broccoli
2 tablespoons water
1 (16 ounce) jar process cheese sauce
2 (10.75 ounce) cans condensed cream of mushroom soup
2 (8 ounce) cans sliced water chestnuts, drained
4 cups cooked white rice
1 (2.25 ounce) package blanched slivered almonds

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 2-quart casserole dish.

Place broccoli in saucepan with 2 tablespoons water. Bring water to a boil; reduce heat to medium. Cover; cook 5 minutes. Uncover; cook 2 to 3 more minutes, separating broccoli occasionally. Drain well.

In a small pot, cook cheese and soup together until smooth.

Combine cheese and soup, broccoli, water chestnuts, and rice in the casserole dish. Cover with almonds.

Bake at 350 degrees F (175 degrees C) for 30 minutes, or until the casserole is bubbly.

Slow Cooker Spinach Marinara Sauce

Ingredients

1/4 cup olive oil
1 onion, chopped
5 cloves garlic, minced
1/3 cup grated carrot
1 (10 ounce) package frozen
chopped spinach, thawed and
drained
2 2/3 (6 ounce) cans tomato paste
1 (4.5 ounce) can sliced
mushrooms, drained
2 tablespoons salt
2 tablespoons dried oregano
2 tablespoons dried basil
2 1/2 tablespoons crushed red
pepper
2 bay leaves
1 (28 ounce) can peeled and
crushed tomatoes, with liquid

Directions

In a 5 quart slow cooker, combine olive oil, onion, garlic, carrot, spinach, tomato paste, mushrooms, salt, oregano, basil, crushed red pepper, bay leaves and tomatoes.

Cover and cook on high for 4 hours. Stir, reduce heat to low and cook for 1 to 2 hours more.

Hamburger Stroganoff

Ingredients

1 pound ground beef
1/4 cup chopped onion
1 garlic clove, minced
1 (10.5 ounce) can condensed beef consomme, undiluted
1 (4 ounce) can mushroom stems and pieces, undrained
3 tablespoons lemon juice
1/4 teaspoon pepper
ADDITIONAL INGREDIENTS (for each dish):
2 cups cooked spiral pasta
1/2 cup sour cream
2 tablespoons water

Directions

In a skillet over medium heat, cook beef, onion and garlic until meat is no longer pink; drain. Stir in consomme, mushrooms, lemon juice and pepper. Place half of the mixture in a freezer container; cover and freeze for up to 3 months. To the remaining meat mixture, add pasta, sour cream and water; heat through (do not boil). To use frozen meat mixture: Thaw in a saucepan or skillet and prepare as directed.

Easy Beef Stroganoff

Ingredients

1 (17.3 ounce) package
Pepperidge Farm® Puff Pastry
Shells
1 pound boneless beef sirloin
steak
2 tablespoons vegetable oil
1 1/2 cups sliced mushrooms
1 medium onion, chopped
1/8 teaspoon garlic powder
1/2 teaspoon dried thyme leaves,
crushed
1 (12 ounce) jar Campbell's® Slow
Roast Beef Gravy
1/2 cup sour cream
Chopped fresh parsley

Directions

Bake pastry shells according to package. directions.

Slice beef into very thin strips.

Heat half the oil in skillet. Add beef and cook until browned, stirring often. Remove beef.

Heat remaining oil. Add mushrooms, onion, garlic and thyme and cook until tender.

Add gravy and heat to a boil. Reduce heat to low. Stir in sour cream. Return beef to pan and heat through. Serve in pastry shells. Garnish with parsley.

Chicken or Turkey Tetrazzini

Ingredients

12 ounces spaghetti
1 1/2 teaspoons vegetable oil
1/2 teaspoon salt
1 1/2 tablespoons butter
1/4 cup chopped onion
1 clove garlic, minced
2 (10.75 ounce) cans condensed cream of mushroom soup
1 cup chicken broth
1 teaspoon seasoning salt
3 cups shredded American cheese
4 cups cooked and cubed chicken
2 tablespoons chopped fresh parsley
2 tablespoons diced red bell pepper

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cook spaghetti according to package directions, add oil and salt to cooking water. Drain.

In large saucepan or Dutch oven over medium heat, melt butter. Add onion and garlic. Cook, stirring occasionally, 2 minutes. Add soup, broth, seasoned salt and 1 1/2 cups of the cheese. Cook and stir until cheese melts and mixture is smooth. Add spaghetti and chicken or turkey. Mix well. Transfer to 2-quart baking dish. Cover with foil.

Bake at 350 degrees F (175 degrees C) for 30 minutes or until hot and bubbly.

Remove foil. Sprinkle with remaining 1 1/2 cups. cheese. Continue baking 2 minutes or until cheese melts. Sprinkle with parsley and bell pepper.

Egg and Sausage Souffle

Ingredients

1 1/2 cups bulk pork sausage
3 cups herb seasoned croutons
2 1/2 cups shredded Cheddar cheese
4 eggs
2 1/2 cups milk
1 (10.75 ounce) can condensed golden mushroom soup
3/4 teaspoon ground mustard
1/2 cup milk

Directions

Brown sausage in a large skillet over medium-high heat; drain fat.

Place croutons in a 9X13 inch baking dish. Sprinkle cheese over croutons; top with browned sausage. Beat eggs and 2 1/2 cups of milk in a mixing bowl, and pour over the casserole. Cover baking dish, and refrigerate overnight.

The following morning, preheat oven to 300 degrees F (150 degrees C). Combine the mushroom soup, ground mustard, and the remaining 1/2 cup milk; pour over the top of the casserole.

Bake, uncovered, until browned and set, about 1 1/2 hours.

Campbell's® Slow Cooker Savory Pot Roast

Ingredients

1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or Healthy Request)
1 (2 ounce) pouch Campbell's® Dry Onion Soup and Recipe Mix
6 small red potatoes, halved
6 medium carrots, cut into 2-inch pieces
1 (3 pound) boneless beef bottom round roast or chuck pot roast

Directions

Stir the soup, onion soup mix, potatoes and carrots in a 4 1/2-quart slow cooker. Add the beef and turn to coat.

Cover and cook on LOW for 8 to 9 hours* or until the beef is fork-tender.

Homemade Italian Sauce

Ingredients

1 (16 ounce) can whole tomatoes
5 cloves garlic, peeled
3 tablespoons olive oil
1 white onion, chopped
1 pound mushrooms, sliced
1 (16 ounce) can crushed tomatoes
8 ounces tomato paste
1 green bell pepper, chopped
2 tablespoons dried oregano
1 tablespoon dried basil leaves

Directions

In a blender chop the whole tomatoes with juice and garlic until chunky. In a medium size pot, heat oil on medium high heat. Put onion and mushroom in and saute for about 5 minutes.

Place in pot the blended tomatoes, crushed tomatoes, tomato paste, chopped green peppers, oregano and basil. Bring to boil, then lower to medium low, cover and stir periodically. Cook and reduce about 1 to 2 hours or to your liking.

Black Bean-Mushroom Happy

Ingredients

1 tablespoon olive oil
5 cloves garlic, minced
1/4 cup fresh ginger root, minced
1 tablespoon fermented black beans, minced
1/2 cup chopped green onions
1 cup chopped green bell pepper
8 chicken drumsticks
4 cups fresh white mushrooms
1/2 tablespoon salt
1/2 teaspoon freshly ground black pepper
1/2 teaspoon sesame oil
1/4 cup chopped fresh chives

Directions

Heat a large frying pan over medium-high heat. Add olive oil and heat through. Stir in the garlic, ginger, black beans, green onion and green pepper. Sauté for 1 to 2 minutes, or until the garlic turns yellow.

Place drumsticks into the pan and fry for 5 minutes, then stir in the mushrooms and season with salt and pepper. Cover and let cook for 10 minutes. Reduce heat to medium-low and heat for 10 minutes, or until chicken is no longer pink and the juices run clear.

When chicken is cooked through, stir in the sesame oil and fresh chives, remove from heat and serve.

Veal Medallions with Sauteed Mushrooms and

Ingredients

1 tablespoon olive oil or clarified butter
4 (5 ounce) medallions of grain fed veal
salt and freshly ground pepper to taste
1 pint fresh mushrooms, sliced
1 shallot, minced
1 tablespoon butter
1 cup veal stock or demi-glace
1 (125 gram) package Sauvagine cheese, crust removed and cut in cubes

Directions

Preheat oven to 325 degrees F (165 degrees C).

In an oven proof frying pan, heat some oil over medium high heat. Salt and pepper the veal medallions and brown them for 2 full minutes on each side, turning them only once. Finish them in the oven for 5 minutes or until the internal temperature registers 140 degrees F/60 degrees C on a meat thermometer. Transfer medallions to a plate, tent with foil and keep warm on the back of the stove.

In the same frying pan, saute the mushrooms and shallot in the butter over medium high heat for about 5 minutes or until any liquid evaporates. Deglaze the pan with the veal stock, making sure to scrape the bottom of the pan with a wooden spoon to free up the caramelized juices from the veal. Allow the liquid to reduce by half.

Reduce the heat and add the cheese stirring constantly until the sauce has a velvety consistency. Taste for seasoning, add salt and pepper if desired. Pour the sauce over the medallions and serve immediately.

Beef and Brew

Ingredients

- 1 tablespoon butter
- 1 cup sliced fresh mushrooms
- 1 cup beer
- 3/4 cup water, divided
- 1 bay leaf
- 3/4 teaspoon dried thyme
- 1/8 teaspoon ground black pepper
- 1/2 teaspoon salt
- 1 pound round steak - cut into 1 inch strips
- 2 onions, chopped
- 1 green bell pepper, chopped
- 1 red bell pepper, chopped
- 2 tablespoons all-purpose flour

Directions

Melt the butter in a large saucepan over medium heat. Add the mushrooms and saute for 5 minutes, or until they are dark brown and tender. Add the beer, 1/2 cup water, bay leaf, thyme, ground black pepper and salt.

Add the meat, onions, green bell pepper and red bell pepper. Simmer for another 20 minutes, or until beef is tender. Remove bay leaf.

In a separate small bowl, combine the flour and remaining 1/4 cup water. Mix well, making sure the flour is completely dissolved. Stir this mixture into the meat mixture. Cook until thickened and bubbly, then cook for 3 minutes more.

Vegetable Lo Mein

Ingredients

8 ounces uncooked spaghetti
1/4 cup vegetable oil
2 cups fresh sliced mushrooms
1 cup shredded carrots
1/2 cup sliced red bell peppers
1 onion, chopped
2 cloves garlic, minced
2 cups fresh bean sprouts
1/2 cup chopped green onions
1 tablespoon cornstarch
1 cup chicken broth
1/4 cup hoisin sauce
2 tablespoons honey
1 tablespoon soy sauce
1 teaspoon grated fresh ginger
1/4 teaspoon cayenne pepper
1/4 teaspoon curry powder

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat oil in a large wok or saute pan. Stir fry mushrooms, carrots, peppers, onion and garlic until tender. Stir in bean sprouts and green onions; cook one minute. Mix cornstarch and chicken broth in a small bowl and add to stir fry. Stir in hoisin sauce, honey, soy sauce, ginger, cayenne pepper and curry powder. Cook and stir until thickened and bubbly.

Add cooked spaghetti, and toss. Serve immediately.

Corn-Stuffed Crown Roast

Ingredients

7 pounds crown pork roast
1/2 teaspoon pepper, divided
1 cup chopped celery
1 cup chopped onion
1 cup butter
6 cups cornbread stuffing
2 cups frozen corn, thawed
2 (4 ounce) jars sliced mushrooms, undrained
1 teaspoon salt
1 teaspoon poultry seasoning

Directions

Place roast on a rack in a large roasting pan. Sprinkle with 1/4 teaspoon pepper. Cover rib ends with small pieces of foil. Bake, uncovered, at 350 degrees F for 2 hours.

In a Dutch oven, saute celery and onion in butter until tender. Stir in stuffing, corn, mushrooms, salt, poultry seasoning and remaining pepper. Loosely spoon 1-3 cups into center of roast. Place remaining stuffing in a greased 2-qt. baking dish.

Bake roast 30-60 minutes or until a meat thermometer reads 160 degrees F and juices run clear. Cover and bake extra stuffing for 30-40 minutes. Transfer roast to serving platter. Let stand for 10 minutes. Remove foil; cut between ribs to serve.

White Bean Soup with Quinoa, Spinach, and

Ingredients

1 pound dry cannellini beans
1 tablespoon canola oil
8 shiitake mushrooms, stemmed and sliced
1 tablespoon canola oil
1 large onion, sliced into thin rings
1/2 cup dry white wine (optional)
2 teaspoons dried rosemary
1/2 cup quinoa
1 (10 ounce) bag washed fresh spinach, chopped
salt and pepper to taste

Directions

Place the cannellini beans into a large container and cover with several inches of cool water; let stand 8 hours to overnight. Or, bring the beans and water to a boil in a large pot over high heat. Once boiling, turn off the heat, cover, and let stand 1 hour. Drain and rinse the beans before using.

Heat 1 tablespoon of the canola oil in a large pot over medium heat. Stir in the mushrooms, and cook until they soften and begin to give up their juices, about 4 minutes. Remove the mushrooms from the pot, and set aside. Heat the remaining tablespoon of canola oil in the pot, and stir in the sliced onions. Cook and stir until the onions have caramelized to a dark brown, about 15 minutes.

Pour in the wine and rosemary, and bring to a boil over high heat. Once boiling, add the drained beans, and enough water to cover the beans by 1 inch. Return to a boil, then reduce heat to medium-low, cover, and simmer for 30 minutes.

Stir in the cooked mushrooms and quinoa; continue cooking until the beans and the quinoa are tender, about 20 minutes more. Remove from the heat, and stir in the spinach leaves until wilted. Season to taste with salt and pepper before serving.

Slow Cooker Parsley Chicken

Ingredients

1/2 cup butter, softened
4 bone-in chicken breast halves
12 small red potatoes, halved
1 small onion, coarsely chopped
12 whole mushrooms
1 (8 ounce) package cream cheese, cubed
1 bunch fresh parsley, coarsely chopped
1 lemon, juiced
1/2 cup soy sauce
1 teaspoon salt
1 teaspoon ground black pepper

Directions

Divide butter into 4 equal portions and spread between the skin and meat of each chicken breast. Place chicken breasts, potatoes, onion, mushrooms, cream cheese, parsley, lemon juice, soy sauce, salt, and pepper in a slow cooker. Cook on Low for 8 to 10 hours.

Penne with Asparagus and Mushrooms

Ingredients

1/2 cup olive oil
2 cloves garlic, crushed
1 (10 ounce) package fresh mushrooms, sliced
1 bunch fresh asparagus, trimmed and chopped
1 (14.5 ounce) can pureed tomatoes
salt and pepper to taste
1 (16 ounce) package uncooked penne pasta
1 cup heavy cream

Directions

Heat the olive oil in a skillet over medium heat, and saute the garlic until lightly browned. Place mushrooms in the skillet, and cook 5 minutes. Mix in asparagus, and cook 5 minutes, or until tender. Stir in the tomatoes. Season with salt and pepper. Reduce heat to low, and simmer 20 minutes.

Bring a large pot of lightly salted water to a boil. Place penne pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain.

Mix the heavy cream into the skillet, and continue cooking 10 minutes, until sauce is thickened. Serve over the cooked pasta.

Soy Sauce Chicken and Rice

Ingredients

4 skinless, boneless chicken breasts
2 tablespoons vegetable oil
1/2 cup chopped celery
1/2 cup chopped onion
1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of celery soup
2 tablespoons Worcestershire sauce
2 tablespoons soy sauce
2 cups water
1/2 cup uncooked white rice
1 (4.5 ounce) can mushrooms, drained

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet, brown chicken breasts in oil until golden. Remove from skillet and set aside.

Saute celery and onion for 2 to 3 minutes, until translucent. Add cream of chicken soup, cream of celery soup, Worcestershire sauce, soy sauce and water. Heat until mixture is hot and bubbly. Add uncooked rice and mushrooms and stir all together to mix well.

Pour mixture into a 9x13 inch baking dish, place browned chicken on top and bake, covered, in preheated oven for about 1 1/2 hours.

Chicken Cacciatore

Ingredients

3 slices bacon, chopped
1 (2 to 3 pound) whole chicken,
cut into pieces
salt and pepper to taste
1 tablespoon butter
1 large onion, sliced
2 cloves garlic, chopped
1 cup sliced mushrooms
1 cup red wine
2 teaspoons brown sugar
1/2 cup balsamic vinegar
1/2 cup baby carrots, sliced
1 tablespoon red wine
2 teaspoons cornstarch

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Saute chicken in bacon grease, with salt and pepper, until browned. Discard bacon and set chicken aside.

To the pan add butter and melt; saute onion, garlic and mushrooms until onions are transparent. Stir in 1 cup wine, brown sugar and vinegar. Cook, stirring, until hot and bubbly; add chicken and carrots.

Reduce heat to medium and cook 30 minutes, until chicken is well cooked and carrots are tender crisp.

Blend together 1 tablespoon wine and cornstarch. Stir into chicken and mix well to thicken.

Amazing Shrimp Stuffed Mushrooms

Ingredients

20 large white mushrooms, stems removed
1 (4 ounce) can small shrimp, rinsed, drained and broken up
1/2 cup chive and onion flavored cream cheese
1/2 teaspoon Worcestershire sauce
1 pinch garlic powder, or to taste
1 dash Louisiana-style hot sauce, or to taste
3/4 cup grated Romano cheese

Directions

Lightly grease a 9x13 inch baking dish. Fill a saucepan with water and simmer the mushroom caps over medium heat for 2 minutes, until the mushrooms begin to soften. Remove the mushrooms with a slotted spoon, drain, and let cool, hollow sides down, on paper towels, for about 15 minutes.

While mushroom caps are cooling, combine the shrimp, cream cheese, Worcestershire sauce, garlic powder, and hot sauce in a bowl and stir to blend well. Spoon about 2 teaspoons of the shrimp mixture into the cap of each mushroom and place, stuffing side up, in the prepared baking dish. Sprinkle the Romano cheese onto each mushroom. Cover and refrigerate for at least 3 hours or overnight to blend the flavors and firm up the stuffing.

Preheat an oven to 400 degrees F (200 degrees C). Uncover the dish and bake the mushrooms in the preheated oven for about 15 minutes, until the cheese is browned and bubbling.

Awesome Broccoli-Cheese Casserole

Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup
1 cup mayonnaise
1 egg, beaten
1/4 cup finely chopped onion
3 (10 ounce) packages frozen chopped broccoli
8 ounces shredded sharp Cheddar cheese
salt to taste
ground black pepper to taste
2 pinches paprika

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter a 9x13 inch baking dish.

In a medium bowl, whisk together condensed cream of mushroom soup, mayonnaise, egg and onion.

Place frozen broccoli into a very large mixing bowl. (I like to use my large stainless steel bowl to mix this recipe thoroughly.) Break up the frozen broccoli. Using a rubber spatula, scrape soup-mayonnaise mixture on top of broccoli, and mix well. Sprinkle on cheese and mix well. Spread mixture into prepared baking dish, and smooth top of casserole. Season to taste with salt, pepper and paprika.

Bake for 45 minutes to 1 hour in the preheated oven.

Stuffed Pork Roast with Herb Seasoned Artichoke

Ingredients

2 tablespoons olive oil
6 medium green onions, chopped
1 tablespoon minced garlic
2 (14 ounce) cans artichoke hearts, drained and chopped
2 (13.75 ounce) cans sliced mushrooms, drained
2 tablespoons chopped fresh parsley
1/2 cup butter, cut into pieces
1 teaspoon ground black pepper
3 cups Swanson® Chicken Broth (regular, Natural Goodness®, or Certified Organic)
1 (16 ounce) package Pepperidge Farm® Herb Seasoned Stuffing
1 (5 pound) center cut boneless pork loin roast, butterflied
Ground black pepper
Garlic powder

Directions

Heat oil in large skillet. Add green onions and garlic and cook until tender. Add artichokes, mushrooms, parsley, butter and black pepper. Cook and stir until butter is melted.

Add broth. Heat through.

Place stuffing in large bowl. Add broth mixture. Mix lightly.

Preheat oven to 400 degrees F. Sprinkle pork with black pepper. Spoon 3 cups stuffing mixture down the center of the pork. Fold the sides over the filling to form a roll. Tie the pork crosswise at 2-inch intervals with kitchen twine. (The remaining stuffing can be baked in a covered casserole during the last 15 minutes of roasting.)

Sprinkle additional black pepper and garlic powder over pork. Place pork in roasting pan and bake for 45 minutes or until cooked through but slightly pink*. Let pork stand 10 minutes. Remove twine before slicing. Serves 12 to 16.

Hearty Beef Dinner

Ingredients

2 tablespoons vegetable oil
2 pounds beef stew meat, cut into
1 inch cubes
2 onions, quartered and sliced
3 cloves garlic, chopped
1 teaspoon dill seed
1 teaspoon paprika
1 teaspoon salt
1/4 teaspoon pepper
1 (14 ounce) can beef broth
1 cup beef broth
1 1/2 cups sliced fresh
mushrooms
1/4 cup cold water
3 tablespoons all-purpose flour
1 (8 ounce) container sour cream

Directions

Heat oil in a large pot over medium heat. Add beef, and cook until evenly brown. Stir in onion and garlic, and cook until tender, about 5 minutes. Season with dill seed, paprika, salt, and pepper. Stir in can of broth, and cup of broth; bring to a boil. Reduce heat, cover, and simmer 2 hours. Stir in mushrooms, and simmer for 20 minutes. Mix together flour and water, and stir into stew. Cook until thickened. Stir in sour cream, and heat through, but do not boil.

Veggie Burger with Gruyere and Mushrooms

Ingredients

1 Morningstar Farms® Grillers® Prime Veggie Burgers
1 slice Gruyere cheese or Swiss cheese
1/2 teaspoon vegetable oil
1/2 cup sliced fresh mushrooms
1 thin slice red onion, separated into rings
1 lettuce leaf
1 thin slice tomato
1 whole grain hamburger bun, split and toasted

Directions

Cook Morningstar Farms® Grillers Prime® Veggie Burger according to package directions. Immediately top with cheese. Let stand about 1 minute or until cheese melts.

Meanwhile, in small nonstick skillet heat oil. Add mushrooms and onion. Cook, stirring frequently, over medium heat for 3 to 5 minutes or until tender.

Place lettuce leaf, tomato and veggie burger on bun bottom. Top with mushroom mixture and bun top.

Stuffing Recipe

Ingredients

- 1 cup water
- 2 1/2 cups uncooked wild rice
- 1/2 cup butter
- 1 pound ground pork sausage
- 2 1/2 cups chopped onions
- 2 cups chopped celery
- 2 1/2 cups chopped mushrooms
- 1 1/2 teaspoons dried thyme
- 1 1/2 teaspoons dried rosemary
- 2 teaspoons salt
- 1 1/2 teaspoons pepper
- 6 cups cubed whole wheat bread
- 2 large Rome beauty apples - peeled, cored, and chopped
- 1 cup raisins
- 1 (14.5 ounce) can chicken broth

Directions

In a medium saucepan, boil water and stir in wild rice. Reduce heat. Cover, and simmer 45 minutes, until water has been absorbed and rice is tender.

Preheat oven to 350 degrees F (175 degrees C).

Melt butter in a large, heavy skillet over medium heat. Stir in sausage, onions, and celery. Cook until sausage is evenly browned, 10 to 12 minutes. Drain, and stir in mushrooms, thyme, and rosemary. Continue cooking about 2 minutes, until mushrooms are lightly browned. Remove from heat, and season with salt and pepper.

In a large bowl, mix the sausage mixture with the cooked rice, whole wheat bread, apples, and raisins. Gradually blend in chicken broth until mixture is moistened.

Transfer mixture to a large baking dish. Bake 30 minutes in the preheated oven, until lightly browned.

Rebecca's Wild Rice Pilaf

Ingredients

cooking spray
1/2 cup butter
1 cup uncooked wild rice
3/4 cup uncooked brown rice
6 green onions, chopped
1 (8 ounce) package sliced mushrooms
1 (2.25 ounce) package slivered almonds
1 (10.5 ounce) can condensed French onion soup
1 (10.5 ounce) can beef consomme

Directions

Preheat an oven to 350 degrees F (175 degrees C). Spray a 2 quart stove top and oven-safe baking dish with nonstick cooking spray.

Melt butter in the baking dish over medium heat. Stir in the wild rice and brown rice. Cook and stir for 5 minutes. Stir in the onions; cook for 5 additional minutes. Remove from heat. Stir in the mushrooms and almonds. Pour onion soup and consomme over the rice mixture. Cover with lid or aluminum foil that has been coated with nonstick cooking spray.

Bake until rice is tender and the liquid has been absorbed, about 1 hour and 15 minutes. Stir before serving.

Pasta e Fagioli III

Ingredients

3 tablespoons olive oil
6 cloves garlic, chopped
1 onion, chopped
1/2 cup chopped mushrooms
1 medium head escarole - rinsed and quartered
16 ounces tomato sauce
salt and pepper to taste
1 pinch dried oregano
1 tablespoon white sugar
2 (15 ounce) cans cannellini beans
1 pound ditalini pasta

Directions

Cook pasta in a large pot of boiling water until done, approximately 8 to 10 minutes. Drain pasta, but reserve water for later use.

In a large skillet over medium heat, warm oil and saute garlic, onion, and mushrooms until soft. Place escarole on top of vegetables in the skillet, and cover until the escarole is wilts. Stir in tomato sauce and beans. Season with oregano and sugar, and salt and pepper to taste. Simmer over low heat for approximately 15 to 20 minutes.

Mix the cooked pasta into the sauce. Mix in 1 cup of the reserved pasta water; stir in more if necessary to achieve desired consistency.

Asparagus and Mushroom Quiche

Ingredients

5 slices bacon
2 tablespoons olive oil
1 small onion, cut into 1/2-inch pieces
1 cup portobello mushrooms, stem and ribs removed, cut into 1-inch pieces
1 cup chopped fresh asparagus
1 (8 inch) unbaked pie shell
1 egg white, lightly beaten (optional)
1 cup shredded sharp Cheddar cheese
1/4 cup crumbled feta cheese
2 eggs
3/4 cup half-and-half cream
1/2 teaspoon salt
Fresh ground pepper

Directions

Preheat oven to 400 degrees F (200 degrees C).

Cook bacon in a large skillet over medium heat until evenly brown and crisp. Drain on paper towels, crumble and set aside.

Heat oil in a large skillet over medium-high heat. Add onions; cook and stir until translucent. Reduce the heat to medium and add the portobello mushrooms. Continue cooking until the mushrooms are tender. Set aside.

Bring a saucepan of salted water to a boil over high heat. Cook asparagus in boiling water until just tender, 1 to 2 minutes. Immediately drain and run under cold water to cool.

Brush the pie shell with the beaten egg white, if using. Place the onion and mushroom mixture, asparagus, and bacon into the bottom of the pie shell. Sprinkle the Cheddar and feta cheeses over the vegetables. In a small bowl, whisk together the eggs, cream, salt, and pepper until smooth. Pour this mixture over the vegetable and cheese filling.

Bake uncovered for 35 to 40 minutes, or until firm and lightly browned on top. Let cool to room temperature before serving.

Russian Mushroom and Potato Soup

Ingredients

5 tablespoons butter, divided
2 leeks, chopped
2 large carrots, sliced
6 cups chicken broth
2 teaspoons dried dill weed
2 teaspoons salt
1/8 teaspoon ground black pepper
1 bay leaf
2 pounds potatoes, peeled and diced
1 pound fresh mushrooms, sliced
1 cup half-and-half
1/4 cup all-purpose flour
fresh dill weed, for garnish (optional)

Directions

Melt 3 tablespoons butter in a large saucepan over medium heat. Mix in leeks and carrots, and cook 5 minutes. Pour in broth. Season with dill, salt, pepper, and bay leaf. Mix in potatoes, cover, and cook 20 minutes, or until potatoes are tender but firm. Remove and discard the bay leaf.

Melt the remaining butter in a skillet over medium heat, and saute the mushrooms 5 minutes, until lightly browned. Stir into the soup.

In a small bowl, mix the half-and-half and flour until smooth. Stir into the soup to thicken. Garnish each bowl of soup with fresh dill to serve.

Eggplant with Mushroom Stuffing

Ingredients

1 small eggplant
1 tablespoon salt
1 small onion, chopped
1/4 cup butter, cubed
3/4 cup soft bread crumbs
1/2 cup chopped fresh mushrooms
1 tablespoon minced fresh parsley
Dash pepper
1/2 cup shredded Swiss cheese

Directions

Cut eggplant in half lengthwise; scoop out pulp, leaving a 1/4-in.-thick shell. Set shell aside. Chop pulp; place in a colander over a plate. Sprinkle with salt; let stand for 30 minutes. Blot moisture with a paper towel.

In a skillet, saute eggplant pulp and onion in butter until tender. Add the bread crumbs, mushrooms, parsley and pepper. Spoon into eggplant shells.

Place in a greased 8-in. square baking dish. Bake, uncovered, at 350 degrees F for 15 minutes. Sprinkle with cheese; bake 5 minutes longer or until cheese is melted.

Herb-Simmered Beef Stew

Ingredients

2 pounds beef for stew, cut into 1-inch cubes
Ground black pepper
2 tablespoons all-purpose flour
2 tablespoons olive oil
3 cups thickly sliced fresh mushrooms
3 cloves garlic, minced
1/2 teaspoon dried marjoram leaves, crushed
1/2 teaspoon dried thyme leaves, crushed
1/2 teaspoon dried rosemary leaves, crushed
1 bay leaf
1 3/4 cups Swanson® Beef Broth (Regular, Lower Sodium or Certified Organic)
3 cups fresh OR frozen whole baby carrots
12 whole red potatoes, with a strip of peel removed in center

Directions

Season beef with black pepper and coat with flour. Heat oil in saucepot. Add beef and cook until browned, stirring often. Add mushrooms, garlic, herbs and bay leaf and cook until mushrooms are tender and liquid evaporates. Add broth.

Heat to a boil. Cover and cook over low heat 45 minutes.

Add carrots and potatoes. Heat to a boil. Cover and cook over low heat 30 minutes or until done. Remove bay leaf.

Orzo Delicioso

Ingredients

2 tablespoons butter
1/4 cup olive oil
1 large white onion, chopped
2 fresh jalapeno peppers, diced
1 red bell pepper, chopped
1 green bell pepper, chopped
1 yellow bell pepper, chopped
1/2 cup white wine
1 large tomato, chopped
1 (10 ounce) can corn, drained
2 tablespoons minced garlic
4 fresh mushrooms, sliced
1 (16 ounce) package dried orzo
pasta

Directions

Heat butter and oil in a large skillet over medium heat. Stir in onion, jalapeno, and red, green, and yellow peppers. Pour in white wine; cook 5 minutes. Stir in tomato, corn, garlic, and mushrooms; cook 10 minutes.

Meanwhile, cook orzo according to package directions. Drain, and toss orzo with sauteed vegetables.

Super Moist Pork Chops

Ingredients

1 tablespoon vegetable oil
4 pork chops, 1/2 inch thick
1 (10.75 ounce) can Campbell's®
Condensed Golden Mushroom
Soup
1/4 cup water

Directions

Heat oil in skillet. Add chops and cook until browned.

Add soup and water. Heat to a boil. Cover and cook over low heat 10 minutes or until done.

Cream of Mushroom Soup II

Ingredients

1 pound fresh mushrooms
1/4 cup margarine
4 green onions, thinly sliced
3 cloves garlic, chopped
1 teaspoon chopped fresh thyme
2 tablespoons all-purpose flour
4 cups vegetable broth
1 cup light cream
salt and pepper to taste
1 sprig fresh thyme leaves
1 tablespoon chopped fresh chives

Directions

Thinly slice the mushroom caps, discarding the stalks.

Melt the butter in a heavy-based pan and cook the spring onion, garlic and lemon thyme, stirring, for 1 minute, or until the garlic is golden. Add the mushroom and salt and white pepper. Cook for 3 to 4 minutes, or until the mushroom just softens. Add flour and cook, stirring for 1 minute.

Remove from the heat and add the stock, stirring continuously. Return to the heat and bring to the boil, stirring. Reduce the heat and simmer gently for 2 minutes, stirring occasionally.

Whisk the cream into the soup, then reheat gently, stirring. Do not allow the soup to boil. Season to taste with salt and pepper, and garnish with the chopped chives and thyme.

Chicken Pasta - Shannon Style

Ingredients

1 pound farfalle (bow tie) pasta
4 tablespoons olive oil, divided
1 egg
2 tablespoons water
1 cup Italian seasoned bread crumbs
1 pound skinless, boneless chicken breast halves - cut into bite-size pieces
1 clove garlic, minced
1 onion, chopped
1/2 green bell pepper, chopped
1/2 red bell pepper, chopped
1/2 yellow bell pepper, chopped
1/2 cup chopped fresh mushrooms
1 cup Greek salad dressing
1/2 pint grape tomatoes
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil, and stir in the pasta. Cook 8 to 10 minutes, until al dente, and drain.

Heat 3 tablespoons olive oil in a skillet over medium heat. Whisk together the egg and water in a bowl. Place bread crumbs in a separate bowl. Dip chicken pieces first into the egg mixture, then into the bread crumbs to coat. Place coated chicken pieces in the skillet, and cook 5 minutes on each side, or until coating is golden brown and juices run clear. Drain on paper towels.

Heat remaining 1 tablespoon olive oil in a separate skillet over medium heat. Mix in garlic, onion, green bell pepper, red bell pepper, yellow bell pepper, and mushrooms. Cook and stir until vegetables are tender.

In a large bowl, toss the pasta, chicken, and vegetables with the Greek dressing. Serve topped with tomatoes and Parmesan cheese.

Mushroom Broccoli Medley

Ingredients

6 slices bacon, cut into 1/2 inch pieces
1 cup sliced fresh mushrooms
1/2 cup chopped green onions
1/4 cup chicken broth
1/4 teaspoon salt
1/8 teaspoon pepper
4 cups broccoli florets

Directions

In a skillet, cook bacon over medium heat until crisp. Remove to paper towels. Drain, reserving 2 tablespoons drippings. Sauté mushrooms and onions in the drippings for 2-3 minutes or until tender. Add broth, salt if desired and pepper; bring to a boil. Reduce heat; simmer, uncovered, for 3-4 minutes.

Meanwhile, in a saucepan, bring broccoli and 1 in. of water to a boil. Reduce heat; cover and simmer for 3-5 minutes or until crisp-tender. Drain. Add broccoli and bacon to mushroom mixture; toss to coat.

Seafood Chowder

Ingredients

1 1/2 cups fat free milk
1 (8 ounce) container fat free cream cheese
2 cloves garlic, minced
1 (26 ounce) can fat free condensed cream of mushroom soup
1 cup chopped green onions
1 cup sliced carrots
1 (15.25 ounce) can whole kernel corn, undrained
1 1/2 cups chopped potatoes
1 teaspoon dried parsley
1/2 teaspoon ground black pepper
1/2 teaspoon ground cayenne pepper
1/2 pound shrimp
1/2 pound bay scallops
1/2 pound crabmeat
1/2 pound calamari tubes
1 (6.5 ounce) can chopped clams

Directions

Place 1/2 cup milk, cream cheese, and garlic in a large pot over low heat. Cook and stir until blended. Mix in soup, green onions, carrots, corn with liquid, potatoes, parsley, and remaining milk. Season with black pepper and cayenne pepper. Simmer 25 minutes. Do not boil.

Mix the shrimp, scallops, crabmeat, calamari, and clams, and continue cooking 10 minutes, or until seafood is opaque.

Turkey Mushroom Stew

Ingredients

1 tablespoon vegetable oil
1 pound ground turkey
garlic powder to taste
Italian seasoning to taste
ground black pepper to taste
2 (28 ounce) cans no-salt-added
crushed tomatoes, with liquid
1 (28 ounce) can no-salt-added
whole tomatoes, with liquid
1 (15 ounce) can kidney beans
1/2 cup hot pepper sauce
1 large green bell pepper,
chopped
1 large onion, chopped
1 pound fresh mushrooms,
chopped

Directions

Heat the oil in a skillet over medium heat, and cook the turkey until evenly browned. Season with garlic powder, Italian seasoning, and pepper. Drain, and transfer turkey to a large pot.

Mix the crushed tomatoes with liquid, whole tomatoes with liquid, kidney beans, and hot sauce into the pot. Stir in the green bell pepper, onion, and mushrooms. Bring the mixture to a boil, reduce heat to low, and season to taste with garlic powder, Italian seasoning, and pepper. Continue cooking 1 hour, stirring occasionally, or to desired consistency. If the stew is too thick, mix in some water.

Vegetable Medley II

Ingredients

1 cooking spray
1 tomato, diced
1 pinch garlic pepper seasoning
2 cups fresh mushrooms, sliced
2 yellow squash, cubed
2 zucchini, cubed

Directions

Spray a large skillet with cooking spray and add tomatoes. Cook over medium heat for 5 minutes and add garlic pepper. Stir in mushrooms, squash and zucchini. Simmer until vegetables are tender crisp, 10 to 15 minutes.

Chicken Susan

Ingredients

2 (8 ounce) packages fine egg noodles
1/2 pound Swiss cheese, cubed
2 cups sliced fresh mushrooms
4 stalks celery, chopped
2 cups chicken stock
4 chicken breast halves with skin and bone, steamed

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place cooked egg noodles in a lightly greased 9x13 inch baking dish. Add cheese, mushrooms and celery and mix well; pour in chicken stock. (Note: If level of chicken stock cannot be seen through noodles, add more until it can.) Place chicken breasts on top of noodle mixture, bone side down.

Bake at 400 degrees F (200 degrees C) for 30 minutes, or until skin is brown and crisp and chicken juices run clear.

Classic Lasagna

Ingredients

9 lasagna noodles
1 tablespoon olive oil
1 pound ground beef
1 pound bulk Italian sausage
1 (16 ounce) can sliced mushrooms, drained
1 teaspoon garlic salt
1 teaspoon dried oregano
1/2 teaspoon dried thyme
1/4 teaspoon dried basil
4 (15 ounce) cans tomato sauce
salt and pepper to taste
1 (15 ounce) container ricotta cheese
3 eggs, beaten
1/3 cup grated Parmesan cheese
1 pound shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add the lasagna noodles and olive oil; cook until al dente, 8 to 10 minutes; drain.

Cook the ground beef and sausage in a large pot over medium heat; drain. Stir in the mushrooms, garlic salt, oregano, thyme, basil, and tomato sauce. Season with salt and pepper; simmer 30 minutes.

Meanwhile, mix together the ricotta cheese, eggs, and Parmesan cheese in a bowl.

Ladle enough of the meat sauce into a 9x13 inch baking dish to cover the bottom in a thin layer. Form a layer atop the sauce with 3 of the lasagna noodles. Spread about 1/4 of the ricotta cheese mixture over the noodles. Sprinkle about 1/3 of the mozzarella cheese over the ricotta cheese mixture and then ladle about 1/3 of the meat sauce over the mozzarella cheese. Repeat layering twice more, topping with the remaining 1/4 pound of mozzarella cheese.

Bake in preheated oven 90 minutes. Allow to sit 10 to 15 minutes before serving.

Gravy Baked Pork Chops

Ingredients

4 (1 1/4 inch thick) pork chops
salt and pepper to taste
1 tablespoon butter
3/4 cup milk
1/4 cup water
1 (10.75 ounce) can condensed
cream of mushroom soup

Directions

Preheat oven to 350 degrees F (175 degrees C).

Season pork chops with salt and pepper to taste. Melt the butter in a large skillet over medium high heat. Saute the pork chops in the butter for about 5 minutes per side.

In a separate medium bowl, combine the milk, water and soup. Place the pork chops in a 9x13 inch baking dish and pour the soup mixture over the chops.

Bake at 350 degrees F (175 degrees C) for 45 minutes.

Seared Salmon with Indian-Inspired Cream Sauce

Ingredients

4 (6 ounce) fillets fresh salmon
salt and black pepper to taste
1 tablespoon butter
2 medium onions, diced
8 cloves garlic, minced
1 cup chopped portobello mushrooms
1 cup fresh porcini mushrooms, cleaned and sliced
1/2 cup diced fennel bulb
1/2 cup diced celery
1 teaspoon curry powder
1/2 teaspoon saffron
2 cups chicken broth
1 cup heavy cream
1 tablespoon butter
4 sprigs chopped fresh parsley for garnish
4 lemon slices for garnish
2 tablespoons thinly sliced green onion for garnish

Directions

Season each fillet with salt and pepper; set aside.

Melt 1 tablespoon butter in a large skillet over medium heat. Stir in onions and cook until they soften and turn translucent, 5 to 7 minutes. Add garlic and cook 1 minute more. Combine mushrooms, fennel, and celery with onions and cook until vegetables have softened, about 5 to 7 minutes. Season with curry powder, saffron, salt and pepper to taste; cook 2 more minutes. Pour in chicken broth and cook 5 minutes longer, stirring occasionally. Stir in heavy cream and simmer 5 minutes.

Meanwhile, melt 1 tablespoon butter in a large skillet over medium heat and place salmon fillets in pan, skin side down. Turn up heat to high to sear fillets; cooking two minutes on each side.

Prepare serving platter by spooning mushroom sauce over the bottom. Place salmon fillets on top, drizzling additional sauce over fish. Garnish with parsley, lemon slices, and green onions.

Spring Lamb Supper

Ingredients

1 pound boneless lamb meat, cut into cubes
2 teaspoons olive oil
2 cups thinly sliced yellow summer squash
1/2 pound fresh mushrooms, sliced
2 medium tomatoes, seeded and chopped
1/2 cup sliced green onions
3 cups cooked brown rice
1 teaspoon salt
1/2 teaspoon garlic powder
1/2 teaspoon pepper
1/2 teaspoon dried rosemary, crushed

Directions

In a large skillet, saute lamb in oil until no longer pink; remove from the skillet with a slotted spoon. In the same skillet, stir-fry the squash, mushrooms, tomatoes and onions for 2-3 minutes or until tender. Return lamb to the skillet. Stir in the rice and seasonings; cook and stir until heated through.

Pork Supreme

Ingredients

2 tablespoons vegetable oil
1 pound pork loin, cut into 1 inch cubes
3 onions, sliced
1 (8 ounce) package fresh mushrooms, sliced
4 tablespoons butter
3 tablespoons all-purpose flour
1 1/2 cups milk
1 (8 ounce) can tomato sauce
1 tablespoon brown sugar
1 tablespoon lemon juice
1 teaspoon salt

Directions

Heat oil in a skillet or frying pan over medium-high heat. Add pork and onions; cook until evenly browned. Add mushrooms and saute for 5 minutes. Remove pork and vegetables and place on a side dish.

Return pan to heat, add butter and stir until melted. Add flour; stir constantly until a paste forms. Slowly add milk and stir until gravy thickens. Stir in tomato sauce, brown sugar, lemon juice and salt. Return pork mixture to pan, stir and simmer until meat is tender. Serve over noodles or rice.

Baked Havarti Chicken

Ingredients

4 boneless, skinless chicken breast halves
1 (8 ounce) package sliced fresh mushrooms
2 (4 ounce) cans whole green chili peppers, drained, and sliced lengthwise
4 ounces sliced Havarti cheese with dill
Italian dressing
Greek seasoning (optional)
1 tablespoon butter
1 tablespoon white cooking wine
1 tablespoon Worcestershire sauce
1/2 teaspoon garlic salt
salt

Directions

Preheat oven to 400 degrees F (200 degrees C).

Marinate chicken in Italian Dressing and Greek Seasoning, if using, for a minimum of 30 minutes.

Place chicken in a 9 x 13 inch baking dish. Sprinkle top with additional Greek seasoning, if desired, and bake in preheated oven for approximately 25 minutes, or until no longer pink in center and juices run clear.

Shortly before chicken is done, melt butter in a skillet over medium-high heat until bubbling. Pour in wine, Worcestershire sauce, and garlic salt, and bring to a boil. Stir in mushrooms. Reduce to a simmer, cover, and cook until mushrooms are tender, about 3 to 5 minutes. Adjust seasoning with salt as needed.

Remove chicken from the oven. Lay green chili slices on top of each breast, then top each chili with a slice of cheese. Return to the oven until cheese has melted.

Remove chicken from the oven, top with mushrooms and their pan juices, and serve.

Tangy Chili

Ingredients

1 pound lean ground beef
1 (15 ounce) can sloppy joe sauce
1 (11 ounce) can whole kernel corn
1 (16 ounce) can chili beans in spicy sauce
1 (4.5 ounce) can sliced mushrooms

Directions

In a medium sized saute pan, brown ground beef and then drain fat.

In a medium sauce pan combine browned beef, sloppy joe mix, corn, chili beans and mushrooms. Stir, heat through, and then serve.

Penne con Sauscia

Ingredients

3/4 pound pork sausage links,
sliced
1 (16 ounce) package penne pasta
1 (16 ounce) can Italian-style
diced tomatoes, drained
2 tablespoons dried basil
2 tablespoons dried parsley
crushed red pepper to taste
salt to taste
2 teaspoons crushed garlic
1 (4.5 ounce) can mushrooms,
drained
1 (28 ounce) jar pasta sauce with
mushrooms
1 tablespoon grated Parmesan
cheese

Directions

Place sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and return to pan.

Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

To the sausage add the tomatoes, basil, parsley, crushed red pepper, salt and garlic. Stir in mushrooms and pasta sauce. Bring to a boil, then reduce heat to medium-low. Stir in cooked pasta and top with Parmesan cheese.

Vibrant Vegetarian Purple Borscht

Ingredients

4 cups water
2 red beets, trimmed and washed
1 1/2 pounds tomatoes, chopped
4 ounces tomato puree
2 tablespoons butter
2 red onions, chopped
2 cups chopped mushrooms
2 carrots, chopped
2 stalks celery, chopped
1/4 cup chopped fresh dill, divided
1 cube vegetable bouillon
2 large yellow potatoes, cubed
1 (15.25 ounce) can kidney beans
6 cups water
1/2 head green cabbage, chopped
1 lemon, juiced
salt and pepper to taste
1 cup sour cream, for topping

Directions

Place the beets into a large pot and cover with 4 cups of water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, 20 to 40 minutes. Meanwhile, place the tomatoes and tomato puree in a blender and blend until smooth. Set aside.

Meanwhile, heat the butter in a skillet over medium heat. Stir in the onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the mushrooms and cook until tender, about 10 minutes. Stir in the carrots, celery, tomato mixture, half of the dill, and the vegetable bouillon. Continue cooking and stirring until the carrots are tender, about 10 minutes.

Remove the beets from the cooking liquid and place them in the freezer in a bowl. Stir the mushroom mixture, potatoes, kidney beans, including the liquid, and 6 cups of water into the beet water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until the potatoes are tender, about 20 minutes.

Peel, then grate the chilled beets. Stir the beets, cabbage, and remaining dill into the soup. Cover and simmer until the cabbage is tender, about 5 minutes. Stir in lemon juice and season with salt and pepper. Remove from heat and allow soup to rest for at least 2 hours. Bring soup to a boil, and serve hot with a dollop of sour cream.

Winter Minestra

Ingredients

- 1 pound ground beef
- 1 tablespoon olive oil
- 2 cloves garlic, chopped
- 1 onion, chopped
- 1 head cauliflower, chopped
- 2 jalapeno peppers, seeded and chopped
- 1 shallot, finely chopped
- 2 portobello mushrooms, diced
- salt and pepper to taste
- 2 (14.5 ounce) cans stewed tomatoes
- 4 cups beef broth
- 1 pinch crushed red pepper flakes
- 1 (10 ounce) package frozen mixed vegetables, thawed

Directions

Crumble the ground beef into a large stockpot set over medium heat. Cook and stir until meat is no longer pink. Drain off excess grease and add the olive oil. Heat the oil and add the garlic and onion; cook and stir until the onion is tender. Add cauliflower, jalapenos, shallot and mushrooms. Season with salt and cook for 8 to 10 minutes to release the water from the vegetables.

Pour in the stewed tomatoes and season with red pepper flakes. Stir aggressively to break up the tomatoes. Pour in the beef broth and mixed vegetables and bring to a simmer. Cook until frozen vegetables are tender. Taste and adjust salt and pepper before serving.

Chinese Spicy Hot And Sour Soup

Ingredients

5 dried wood ear mushrooms
4 dried shiitake mushrooms
8 dried tiger lily buds
4 cups chicken stock
1/3 cup diced bamboo shoots
1/3 cup lean ground pork
1 teaspoon soy sauce
1/2 teaspoon white sugar
1 teaspoon salt
1/2 teaspoon ground white pepper
2 tablespoons red wine vinegar
2 tablespoons cornstarch
3 tablespoons water
1/2 (16 ounce) package firm tofu, cubed
1 egg, lightly beaten
1 teaspoon sesame oil
2 tablespoons thinly sliced green onion

Directions

Soak the dried mushrooms and tiger lily buds in warm water for 20 minutes. After trimming off any tough stems, slice the mushrooms. With the fingers, shred the tiger lily stems.

Place the mushrooms, tiger lily buds, stock, bamboo shoots, and shredded pork into a saucepan. Bring to a boil, and simmer for 10 minutes.

Stir in soy sauce, sugar, salt, white pepper, and vinegar. Combine cornstarch with 3 tablespoons water. Add a little of the hot soup to the cornstarch, and then return all to the pan. Heat to boiling, stirring. Add the bean curd, and cook 1 to 2 minutes.

Just before serving, turn off the heat. Stir the egg in gradually. Mix in sesame oil. Sprinkle each serving with scallions.

Rolled Flank Steak

Ingredients

1 (2 pound) beef flank steak
1/4 cup soy sauce
1/2 cup olive oil
2 teaspoons steak seasoning
8 ounces thinly sliced provolone cheese
4 slices thick cut bacon
1/2 cup fresh spinach leaves
1/2 cup sliced crimini mushrooms
1/2 red bell pepper, seeded and cut into strips

Directions

Place the flank steak on a cutting board with the short end closest to you. Starting from one of the long sides, cut through the meat horizontally to within 1/2 inch of the opposite edge. (You can also ask your butcher to butterfly the flank steak for you instead of cutting it yourself.)

Mix the soy sauce, olive oil, and steak seasoning together in a gallon-sized resealable plastic bag. Marinate flank steak in the refrigerator 4 hours to overnight.

Preheat oven to 350 degrees F (175 degrees C). Grease a glass baking dish.

Lay out the flank steak flat in front of you with the grain of the meat running from left to right. Layer the provolone across the steak, leaving a 1-inch border. Arrange the bacon, spinach, red pepper, and mushrooms across the cheese covered steak in stripes running in the same direction as the grain of the meat. Roll the flank steak up and away from you, so that when the roll is cut into the pinwheel shape, each of the filling ingredients can be seen. Roll firmly, but be careful not to squeeze the fillings out the ends. Once rolled, tie every 2 inches with kitchen twine.

Place in prepared baking dish, and bake in preheated oven for one hour, or until the internal temperature reaches 145 degrees F (65 degrees C). Remove from the oven and let rest for 5 to 10 minutes before cutting into 1 inch slices. Be sure to remove the twine before serving!

Tuna Delicious

Ingredients

1 (8 ounce) package egg noodles
1 tablespoon vegetable oil
1 onion, chopped
1 (6 ounce) can tuna, drained
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (8 ounce) container sour cream

Directions

Bring a large pot of lightly salted water to a boil. Add egg noodles and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet over medium heat, fry onion in oil until browned. Mix in tuna and mushroom soup. Stir in sour cream and heat through. Mix together the cooked egg noodles and sauce and serve.

Picnic Pasta Salad

Ingredients

1 pound seashell pasta
1 cup chopped mushrooms
1 cup chopped cucumber
1 cup chopped broccoli
1 cup white sugar
3/4 cup vegetable oil
1/4 cup prepared mustard
2 tablespoons mayonnaise
1/4 cup distilled white vinegar
1/4 cup shredded Cheddar cheese
salt to taste
ground black pepper to taste

Directions

Cook pasta in large pot of boiling salted water until al dente. Rinse with cool water. Drain well.

Meanwhile, combine chopped vegetables, sugar, oil, mustard, mayonnaise, vinegar, and shredded Cheddar cheese in a large bowl. Season with salt and pepper to taste. Mix well. Stir in pasta. Refrigerate for 2 to 4 hours before serving.

Katie's Chicken and Broccoli Pasta

Ingredients

1 pound penne pasta
1/4 cup olive oil
1 large skinless, boneless chicken breast half - cut into cubes
2 tablespoons lemon juice
2 tablespoons capers
1 bunch asparagus, trimmed and cut into 1 inch pieces
2 cups broccoli florets
1 (3 ounce) can sliced mushrooms, drained
1/4 cup water

Directions

Fill a large pot with lightly salted water, and bring to a rolling boil over high heat. Cook pasta in boiling water until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain well.

Meanwhile, heat the olive oil in a large skillet over medium-high heat. Add the chicken breast, and cook until browned on all sides, 3 to 5 minutes. Stir in lemon juice and capers, and continue cooking until chicken is no longer pink in the center, about 5 minutes longer. Remove chicken from pan.

Using the same pan, add asparagus, broccoli, mushrooms, and water to the juices remaining in the pan. Cover, and simmer until the broccoli and asparagus are tender. Layer pasta, chicken, and vegetables in a large platter or bowl to serve.

Tofu with Ground Pork Stir-Fry

Ingredients

1 cup uncooked long grain white rice
2 cups water
2 tablespoons vegetable oil
2 cloves garlic, minced
1/2 pound ground pork
6 fresh shiitake mushrooms, diced
1 (14 ounce) package cubed firm tofu
1 green onion, thinly sliced
1 tablespoon Asian chile pepper sauce
1 tablespoon ketchup
2 tablespoons tamari

Directions

In a pot, bring the rice and water to a boil. Reduce heat to low, cover, and simmer 20 minutes.

Heat the oil in a wok over high heat, and cook the garlic 1 minute. Place the pork in the wok, and cook 5 minutes, until evenly brown.

Mix the mushrooms, tofu, and green onion into the wok. Stir in the chile pepper sauce, ketchup, and tamari. Continue cooking until heated through. Serve over the cooked rice.

Sicilian Lentil Pasta Sauce

Ingredients

- 2 teaspoons olive oil
- 1 cup chopped onion
- 2 cups fresh sliced mushrooms
- 1 small zucchini, chopped
- 3 cloves garlic, minced
- 1 cup dry lentils
- 3 cups water
- 2 (8 ounce) cans tomato sauce
- 1 (6 ounce) can tomato paste
- 1 1/2 teaspoons white sugar
- 1/2 cup water

Directions

In a large saucepan, heat oil over medium heat. Add onions, mushrooms, zucchini, and garlic. Cook and stir until tender, about 5 minutes.

Add lentils and 3 cups water to vegetables. Bring to a rolling boil, stirring occasionally. Reduce heat to low, cover, and cook 45 to 60 minutes.

Stir in tomato sauce, tomato paste, sugar, and 1/2 cup water. Bring to a boil. Reduce heat, cover, and simmer for 20 minutes. If necessary, add more water to keep the sauce from sticking. Be careful not to dilute; the sauce should be quite thick.

Broccoli Casserole I

Ingredients

2 (10 ounce) packages frozen
chopped broccoli
2 (10.75 ounce) cans condensed
cream of mushroom soup
2 cups instant rice
3/4 cup chopped onion
1/4 cup butter
1 (16 ounce) jar process cheese
sauce
salt to taste
ground black pepper to taste

Directions

Cook rice as directed on box.

Saute onions in margarine until done.

Cook broccoli as directed on package and drain.

Mix together broccoli, soup, rice, onion, butter or margarine, and cheese. Season with salt and pepper to taste. Place in a 9 by 13 inch oven proof dish.

Bake for 30 to 40 minutes at 350 degrees F (175 degrees C).

Maine Venison Stew

Ingredients

2 pounds venison stew meat
8 medium potatoes, peeled and cubed
3 medium onions, diced
3 stalks celery, diced
8 large carrots, peeled and diced
3 cubes beef bouillon
2 (14.5 ounce) cans beef broth
2 tablespoons browning and seasoning sauce
2 cups frozen green peas (optional)
2 cups fresh mushrooms, sliced (optional)
salt and pepper to taste
1/2 cup cornstarch
1 cup water

Directions

Combine the venison, potatoes, onions, celery, carrots, bouillon, broth, and seasoning sauce in a slow cooker. Pour in just enough water to cover. Turn to High and cook until the stew comes to a boil. Reduce heat to Low and continue cooking until the venison is tender, about 8 to 10 hours.

Ladle off any fat which has collected on the surface, then stir in the peas and mushrooms if using. Season to taste with salt and pepper. Whisk together the cornstarch and water. Stir this into the stew, increase heat to High, and cook until the stew has thickened and the peas have warmed through.

Hearty Rice Dressing

Ingredients

3 pounds ground beef
2 pounds ground pork
2 large onion, chopped
3 celery ribs, chopped
1 large green pepper, chopped
1 (4 ounce) jar diced pimientos,
drained
5 cups water
2 (10.75 ounce) cans condensed
cream of chicken soup, undiluted
2 (10.5 ounce) cans condensed
French onion soup
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
2 tablespoons Creole seasoning
1 teaspoon salt
1 teaspoon pepper
1/2 teaspoon cayenne pepper
4 cups uncooked long grain rice

Directions

In several large Dutch ovens or stockpots, cook the beef, pork and onions over medium heat until meat is no longer pink; drain. Stir in the celery, green pepper and pimientos. Combine water and soups; stir in the Creole seasoning, salt, pepper and cayenne. Stir into meat mixture; bring to a boil. Stir in the rice.

Carefully transfer mixture to three greased 13-in. x 9-in. x 2-in. baking dishes. Cover and bake at 350 degrees F for 30 minutes; stir. Cover and bake 30-40 minutes longer or until rice is tender.

Wilted Arugula and Portobello Mushrooms

Ingredients

1 tablespoon olive oil
1/2 small onion, chopped
2 cloves garlic, minced
1/8 teaspoon crushed red pepper flakes, or to taste
1 portobello mushroom cap, chopped
1/4 cup dry sherry
1/4 cup chicken broth
4 cups arugula leaves
1/8 teaspoon ground black pepper

Directions

Heat olive oil in a large skillet over medium heat. Add onion and garlic and cook until soft, about 5 minutes. Stir in red pepper flakes and chopped mushrooms and cook until mushrooms are coated with oil and begin to soften.

Pour in sherry and chicken broth. Simmer until liquid is reduced by half. Add arugula and cook until wilted, about one minute. Season with black pepper. Serve immediately.

Sus' Cat Scratch Attack Casserole

Ingredients

1 cup uncooked white rice
2 cups water
1 (10 ounce) can cream of mushroom soup
1 (8 ounce) jar mayonnaise
2 (3 ounce) cans tuna in water, drained
2 tablespoons hot sauce
1 large fresh jalapeno pepper, seeded and minced
salt and ground black pepper to taste

Directions

Place the rice and water in a saucepan. Bring to a boil and cook until the rice is tender and water has been absorbed, about 20 minutes.

Preheat oven to 375 degrees F (190 degrees C).

Mix together the cooked rice, mushroom soup, mayonnaise, tuna, hot sauce, jalapeno pepper, salt, and black pepper in a bowl; pour into a 9 inch casserole dish.

Bake in preheated oven until heated through, about 30 minutes.

Fast and Easy Ricotta Cheese Pizza with

Ingredients

1 tablespoon butter
1 skinless, boneless chicken breast, cut into bite-sized chunks
1 (8 ounce) container ricotta cheese
1 tablespoon butter
1 teaspoon garlic powder
1 teaspoon dried oregano
salt and ground black pepper to taste
1 (12 inch) pre-baked pizza crust
2 cups shredded mozzarella cheese
1/2 cup chopped fresh broccoli
1 (3 ounce) can sliced mushrooms, drained

Directions

Preheat an oven to 325 degrees F (165 degrees C).

Melt 1 tablespoon butter in a skillet over medium heat. Cook the chicken in the butter until no longer pink and the juices run clear, 7 to 10 minutes; remove from heat and set aside.

Combine the ricotta cheese, 1 tablespoon butter, garlic powder, oregano, salt, and pepper in a microwave-safe bowl. Heat in microwave for 1 minute; stir to combine. Spread the mixture over the pizza crust. Scatter the mozzarella cheese evenly over the pizza. Arrange the cooked chicken, broccoli, and mushrooms evenly on top of the pizza.

Bake in the preheated oven until the cheese is melted, about 20 minutes.

Mushroom Liver Pate

Ingredients

1/4 pound fresh mushrooms,
finely chopped
1 tablespoon butter or margarine
1 (8 ounce) package
braunschweiger
1/2 cup sour cream
1 tablespoon finely chopped
green onion
1/2 teaspoon Dijon mustard
dash cayenne pepper
Minced fresh parsley

Directions

In a skillet, saute mushrooms in butter until tender. Remove from the heat. stir in the braunschweiger, sour cream, onion, mustard and cayenne; mix well. Press into a 1-1/2 cups bowl lined with plastic wrap. Cover and refrigerate until serving. Invert onto a plate; garnish with parsley.

Italian Enchiladas

Ingredients

2 pounds ground beef
1 large onion, chopped
2 (10.75 ounce) cans condensed cream of mushroom soup, undiluted
1 (1 pound) loaf processed cheese food, cut into thin slices
2 (26 ounce) cans marinara sauce
2 (6.5 ounce) cans tomato sauce
3/4 cup water
20 (10 inch) flour tortillas

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the ground beef and onion in a skillet over medium heat. Cook and stir until beef is evenly brown and onion is tender. Drain grease. Mix in soup, and continue cooking until heated through.

In a bowl, mix the marinara sauce, tomato sauce, and water. Spread 1/3 of the mixture across the bottom of a 9x13 inch baking pan. Fill each tortilla with about 2 tablespoons beef mixture and 2 slices cheese food (reserving enough cheese food slices for topping). Tightly roll each tortilla. Arrange tortillas in the pan in 2 layers, and cover completely with the remaining sauce mixture. Top with remaining cheese food.

Cover with aluminum foil, and bake 45 minutes in the preheated oven, until bubbly.

Cheesy Tuna Lasagna

Ingredients

1 medium onion, chopped
2 tablespoons butter
1 (12 ounce) can tuna, drained and flaked
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1/2 cup milk
1/2 teaspoon garlic salt
1/2 teaspoon dried oregano
1/4 teaspoon pepper
9 lasagna noodles, cooked and drained
1 1/2 cups small curd cottage cheese
8 ounces sliced mozzarella cheese
1/4 cup grated Parmesan cheese

Directions

In a large saucepan, saute onion in butter until tender. Stir in the tuna, soup, milk, garlic salt, oregano and pepper until combined. Spread 3/4 cupful into a greased 11-in. x 7-in. x 2-in. baking dish.

Layer with three noodles (trimming if necessary), 3/4 cup tuna mixture, half of the cottage cheese and a third of the mozzarella cheese. Repeat layers. Top with remaining noodles, tuna mixture and mozzarella. Sprinkle with Parmesan cheese.

Bake, uncovered, at 350 degrees F for 25-30 minutes or until bubbly. Let stand for 10-15 minutes before serving.

Portobello Mushroom Stroganoff

Ingredients

3 tablespoons butter
1 large onion, chopped
3/4 pound portobello mushrooms,
sliced
1 1/2 cups vegetable broth
1 1/2 cups sour cream
3 tablespoons all-purpose flour
1/4 cup chopped fresh parsley
8 ounces dried egg noodles

Directions

Bring a large pot of lightly salted water to a boil. Add egg noodles, and cook until al dente, about 7 minutes. Remove from heat, drain, and set aside.

At the same time, melt butter in a large heavy skillet over medium heat. Add onion, and cook, stirring until softened. Turn the heat up to medium-high, and add sliced mushrooms. Cook until the mushrooms are limp and browned. Remove to a bowl, and set aside.

In the same skillet, stir in vegetable broth, being sure to stir in any browned bits off the bottom of the pan. Bring to a boil, and cook until the mixture has reduced by 1/3. Reduce heat to low, and return the mushrooms and onion to the skillet.

Remove the pan from the heat, stir together the sour cream and flour; then blend into the mushrooms. Return the skillet to the burner, and continue cooking over low heat, just until the sauce thickens. Stir in the parsley, and season to taste with salt and pepper. Serve over cooked egg noodles.

Chicken Ferocious

Ingredients

2 teaspoons vegetable oil
4 skinless, boneless chicken breast halves - cut into 1 inch pieces
1 1/2 cups distilled white vinegar
1 cup SLENDA® No Calorie Sweetener, Granulated
1/2 cup soy sauce
1 tablespoon red pepper flakes, or to taste
2 tablespoons garlic powder, or to taste
1 tablespoon onion powder, or to taste
1/2 teaspoon ground ginger
1 (8 ounce) package button mushrooms, sliced
1 cup frozen green peas
3 green onions, chopped
3 teaspoons cornstarch
2 tablespoons cold water

Directions

Heat oil in a large heavy skillet over high heat. Add chicken pieces, and fry, stirring, until browned. Pour in the vinegar, soy sauce, and SLENDA® Granulated Sweetener; stirring until sweetener is dissolved. Season with red pepper flakes, garlic powder, onion powder, and ginger. Reduce heat to low, cover, and simmer for 15 minutes. Taste the sauce at this point and adjust seasoning to taste. The sauce should be very sweet. If it is too tart, add more SLENDA® Granulated Sweetener; if it is too sweet, add more vinegar.

Once the sauce is to your liking, add the mushrooms, peas, and green onions. Simmer gently over low heat for another 5 minutes, until the mushrooms shrink a bit. Stir together the cornstarch and water, and stir it into the sauce. Continue to simmer until it reaches the desired thickness.

Hominy con Queso

Ingredients

1 (30 ounce) can hominy, drained
1 (10.75 ounce) can cream of mushroom soup
1 (4 ounce) can diced green chiles
1 pound shredded pepperjack cheese

Directions

Preheat an oven to 350 degrees F (175 degrees C). Prepare a large baking dish with cooking spray.

Combine the hominy, mushroom soup, green chilies, and about half of the pepperjack cheese in a bowl; spread evenly into the bottom of the prepared baking dish. Sprinkle the remaining pepperjack cheese over the top of the mixture.

Bake in the preheated oven until the cheese is bubbling and beginning to brown, 30 to 35 minutes.

Speedy Ham and Macaroni

Ingredients

2 cups uncooked elbow macaroni
1 (10 ounce) package frozen
chopped broccoli, thawed
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1/2 cup milk
1 tablespoon butter or margarine
1/2 teaspoon ground nutmeg
1/8 teaspoon garlic powder
1/8 teaspoon pepper
2 cups cubed fully cooked ham
grated Parmesan cheese

Directions

In a large saucepan, cook macaroni in boiling water for 5 minutes. Add broccoli; return to a boil. Cook for 2-3 minutes or until macaroni is tender; drain. Return to the pan. Combine soup, milk, butter, nutmeg, garlic powder and pepper; add to macaroni mixture with ham. mix well; heat through. Garnish with Parmesan cheese if desired.

Thai Chicken

Ingredients

1 (8 ounce) package rice noodles
boiling water to cover
1 tablespoon peanut oil
1 onion, chopped
1 zucchini, diced
1/2 cup sliced mushrooms
1 pound skinless, boneless
chicken breast meat - cubed
3 tablespoons fish sauce
1 teaspoon green curry paste
2 tablespoons white sugar
1/2 (10 ounce) can coconut milk
2 tablespoons chopped cilantro

Directions

Place the rice noodles in a bowl. Pour the boiling water over the noodles; set aside.

Heat the oil in a large wok or skillet over medium-high heat. Cook and stir the onion, zucchini, and mushrooms until softened; remove from skillet, reserving the oil, and set aside.

Reheat the remaining oil in the skillet. Cook and stir the chicken in the hot oil until no longer pink, about 5 minutes. Return the vegetable mixture to the skillet and add the fish sauce, curry paste, and sugar; stir to coat the chicken and vegetables with sauce.

Drain the rice noodles and add to the mixture. Pour the coconut milk into the skillet and stir to combine. Sprinkle with cilantro to serve.

Chicken David

Ingredients

3 tablespoons butter
1 onion, chopped
8 fresh mushrooms, thinly sliced
1 clove garlic, chopped
1/4 pound thinly sliced prosciutto,
cut into strips
1/4 pound thinly sliced hard
salami, cut into strips
4 boneless, skinless chicken
breast halves
1 cup all-purpose flour
salt and pepper to taste
1/2 cup dry sherry
1 cup chicken broth
1/2 cup heavy cream
1/2 cup marinara sauce
1 tablespoon butter
2 tablespoons chopped fresh
parsley

Directions

Melt 3 tablespoons butter in a large heavy skillet over medium heat. Saute onion until soft and translucent. Stir in mushrooms, garlic, prosciutto and salami. dredge chicken in flour, and place in pan. Season with salt and pepper. Cook chicken 5 minutes on each side. Pour in sherry, and cook until liquid is reduced by half. Stir in chicken broth, cream and marinara. Simmer until sauce is reduced to your preferred consistency. Stir in 1 tablespoon butter, and sprinkle with parsley.

Pork Chops Deluxe

Ingredients

6 boneless pork chops, trimmed
2 tablespoons water
1 (14.5 ounce) can diced tomatoes, undrained
1 (10.75 ounce) can condensed golden mushroom soup, undiluted
1/3 cup chopped onion
2 teaspoons Dijon mustard
1 pound fresh mushrooms, sliced
1/4 teaspoon salt
3 cups hot cooked rice
2 tablespoons minced fresh parsley

Directions

Coat skillet with nonstick cooking spray; brown pork chops on both sides. Remove and set aside. Add water, scraping bottom of the skillet to loosen any browned bits. Drain tomatoes, reserving juice; set tomatoes aside. Add juice, soup, onion, mustard, mushrooms and salt if desired to skillet; mix well. Return chops to skillet. Cover and simmer for 30 minutes or until pork is tender. Stir in tomatoes; heat through. Combine rice and parsley. Serve the pork chops and sauce over rice.

Swiss-Style Veal and Mushrooms

Ingredients

1 3/4 cups Swanson® Chicken Stock
1 (10.75 ounce) can Campbell's® Condensed Cream of Potato Soup
1 teaspoon dried thyme leaves, crushed
1 1/2 pounds veal for stew
1 (8 ounce) package sliced mushrooms
8 green onions, sliced
2 tablespoons all-purpose flour
1/4 cup water
1 cup shredded Swiss cheese
Hot cooked egg noodles
Freshly ground black pepper

Directions

Stir the stock, soup, thyme, veal, mushrooms and green onions in a 3 1/2-quart slow cooker. Cover and cook on LOW for 7 to 8 hours or until the veal is fork-tender.

Stir the flour and water in a small bowl until the mixture is smooth. Stir the flour mixture in the cooker. Turn the heat to HIGH. Cover and cook for 5 minutes or until the mixture boils and thickens.

Stir in the cheese. Serve over the noodles. Season with the black pepper.

The Breakfast Omwich

Ingredients

3 slices bacon
3 eggs, lightly beaten
1/2 cup grated Cheddar cheese
1 pinch salt and ground black pepper to taste (optional)
2 slices cooked, chopped ham
1/4 cup finely chopped onion (optional)
1 tablespoon fresh chives, chopped (optional)
1/4 cup chopped fresh mushrooms (optional)
1/4 cup green bell pepper, finely chopped (optional)
1 teaspoon finely chopped jalapeno pepper (optional)
2 drops hot pepper sauce (e.g. Tabasco,„Ÿ), or to taste (optional)
4 slices bread, toasted
2 tablespoons mayonnaise, or to taste (optional)

Directions

Place the bacon in a skillet and cook over medium heat until evenly browned and crisp. Remove, and drain on paper towels. When cooled, crumble into small pieces.

Stir the eggs and 1/4 cup Cheddar cheese together in a bowl until blended. Season to taste with salt and pepper. Pour the egg mixture into a skillet over medium heat. When the bottom of the eggs is set, layer with the bacon, ham, and if using, onion, chives, mushrooms, green pepper, jalapeno or hot pepper sauce. . Season with hot pepper sauce, if desired. Sprinkle with the remaining 1/4 cup Cheddar cheese. Carefully fold one half of the egg mixture over the filling ingredients. Cook until the cheese melts and the bottom is golden; turn and cook the other side until golden. Remove from the heat.

Set two slices of toast on two serving plates, and spread each slice with mayonnaise, if desired. Cut the egg mixture in half, and place one half on each piece of toast. Top each with the remaining toast, cut each omwich in half, and serve immediately.

Simple Mac and Cheese

Ingredients

1 (10.75 ounce) can condensed
cream of mushroom soup
1 1/4 cups milk
1/2 cup shredded Cheddar
cheese
1 1/2 cups macaroni

Directions

Cook pasta in a large pot of boiling salted water until al dente.
Drain.

Mix together condensed soup and cheese. Using the empty soup
can, measure 1 can of milk; mix into the soup mixture. Stir in
cooked pasta. Dump into a greased casserole dish, and cover.

Bake at 325 degrees F (165 degrees C) for 45 minutes.

Sweet Maple Pork Chops

Ingredients

1 egg, lightly beaten
1 quart heavy cream, divided
salt to taste
ground black pepper to taste
6 boneless pork chops
1/2 cup quick cooking oats
1 quart vegetable oil for frying
1 tablespoon butter
1 large onion, cut into 1 inch chunks
1 clove garlic, diced
3/4 cup maple syrup
6 ounces sliced fresh mushrooms
2 tablespoons chopped fresh basil leaves

Directions

Mix the egg, 3 cups heavy cream, salt, and pepper in a shallow bowl. Season the pork chops with salt and pepper, and dip in the cream mixture. Then dredge in the oats to coat. Repeat to coat chops completely.

Heat the oil in a skillet over medium-high heat. Use tongs to place the coated chops in the hot oil, and fry until browned on both sides. Remove from heat, and set aside.

Melt the butter in a skillet over medium heat (you may use the same skillet if the oil has been drained), and cook the pork chops, onion, and garlic until onion is tender. Pour in the maple syrup, and mix in mushrooms and basil. Season with salt and pepper. Cover, reduce heat to low, and cook 10 minutes, or until pork chops are done. Remove chops from skillet, reserving sauce.

Mix the remaining cream into the skillet with reserved sauce. Bring to a boil. Cook and stir until thickened. Serve over the pork chops.

Mushroom Salisbury Steak

Ingredients

1/4 cup cornstarch
2 (10.5 ounce) cans beef
consomme, undiluted
1 (6 ounce) jar sliced mushrooms,
drained
4 teaspoons Worcestershire sauce
1 teaspoon dried basil
1 egg, beaten
1/2 cup soft bread crumbs
1 medium onion, finely chopped
1/2 teaspoon seasoned salt
1/4 teaspoon pepper (optional)
1 1/2 pounds ground beef
Hot mashed potatoes or cooked
noodles

Directions

In a bowl, combine cornstarch and consomme until smooth. Stir in mushrooms, Worcestershire sauce and basil; set aside.

In another bowl, combine egg, bread crumbs, onion, seasoned salt and pepper if desired. Add beef and mix well. Shape into six oval patties; place in a shallow 1-1/2-qt. microwave-safe dish.

Cover and microwave on high for 6 minutes; drain. Turn patties, moving the ones in the center to the outside of dish. Pour consomme mixture over patties.

Cover and microwave on high for 8-10 minutes or until meat is no longer pink. Let stand for 5 minutes. Serve with potatoes or noodles.

Chicken Wild Rice Soup

Ingredients

2 quarts chicken broth
1/2 pound fresh mushrooms,
chopped
1 cup finely chopped celery
1 cup shredded carrots
1/2 cup finely chopped onion
1 teaspoon chicken bouillon
granules
1 teaspoon dried parsley flakes
1/4 teaspoon garlic powder
1/4 teaspoon dried thyme
1/4 cup butter or margarine
1/4 cup all-purpose flour
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1/2 cup dry white wine or
additional chicken broth
3 cups cooked wild rice
2 cups cubed, cooked chicken

Directions

In a large saucepan, combine the first nine ingredients. Bring to a boil. Reduce heat; cover and simmer for 30 minutes.

In a soup kettle or Dutch oven, melt butter. stir in flour until smooth. Gradually whisk in broth mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Whisk in soup and wine or broth. Add rice and chicken; heat through.

Mushroom Sauce

Ingredients

1/2 cup chopped onion
1/2 cup chopped green bell pepper
1/2 cup red bell pepper, chopped
1 1/2 cups fresh sliced mushrooms
4 tablespoons butter
1 (10.75 ounce) can condensed cream of chicken soup
1/3 cup milk

Directions

In a sauce pan over medium heat cook the onions, green pepper, red pepper, mushrooms and butter until mushrooms are tender. Stir in the cream of chicken soup and milk. Cook until smooth.

Baked Spaghetti with Chicken

Ingredients

3 tablespoons olive oil
2 bay leaves
1 1/2 tablespoons Italian seasoning
1 teaspoon chopped garlic
salt and pepper to taste
4 skinless, boneless chicken breast halves
1 green bell pepper, chopped
1/2 onion, chopped
1 head broccoli, cut into florets
8 fresh mushrooms, sliced
1 pound uncooked spaghetti
5 ounces shredded Colby-Monterey Jack cheese
1 (16 ounce) jar spaghetti sauce

Directions

In shallow non-aluminum dish or resealable plastic bag, combine olive oil, bay leaves, Italian seasoning, garlic, salt, and pepper. Poke holes in chicken breasts and add to olive oil mixture. Marinate in refrigerator for 1 to 2 hours.

Preheat oven to 375 degrees F (190 degrees C). Remove chicken from refrigerator and cut into half-inch pieces. Cook in large skillet, with marinade, until chicken is light brown and sauce is bubbly. Remove bay leaves. Stir pepper, onion, broccoli, and mushrooms into skillet and allow to simmer until tender, about 5 minutes.

While vegetables are cooking, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Return pasta to pot and add chicken mixture and spaghetti sauce. Stir. Pour mixture into 9x13 inch pan. Top with shredded cheese.

Bake in preheated oven for 20 minutes, or until cheese is melted. Serve.

Easy Orange Glaze Duck

Ingredients

1 (12 fluid ounce) can or bottle orange soda
1 (6 ounce) can frozen orange juice concentrate, thawed
1/2 (18 ounce) bottle honey barbecue sauce
1/4 cup brown sugar
1/3 cup bottled teriyaki sauce
1 (5 pound) whole frozen duckling, thawed
1 (4.5 ounce) can sliced mushrooms, drained

Directions

Pour the orange soda, orange juice concentrate, barbecue sauce, brown sugar, and teriyaki sauce into a bowl, and stir to combine and dissolve the sugar.

Preheat oven to 350 degrees F (175 degrees C). Remove any excess pieces of fat from inside the duckling, place the duck into a roasting pan, and prick the skin all over with a fork to allow the fat to drain off while roasting.

Brush the duckling with the orange mixture. Place the mushrooms into the cavity of the duck, and spoon in some of the orange sauce.

Roast the duck in the preheated oven, brushing it every 20 to 30 minutes with the orange sauce, until a meat thermometer inserted into a thick part of a thigh reads 165 degrees F (75 degrees C), about 2 1/2 hours.

Zesty Corn Chowder

Ingredients

1 1/2 cups milk
1 (10.75 ounce) can condensed cream of potato soup, undiluted
1 (10.75 ounce) can condensed cream of chicken soup, undiluted
1 cup chicken broth
2 cups cubed, cooked chicken
1 (11 ounce) can Mexican-style corn, undrained
1 (4 ounce) can chopped green chilies
1/2 cup sliced fresh mushrooms
1 1/2 cups shredded Cheddar cheese

Directions

In a 3-qt. saucepan, combine milk, soups and broth; blend well. Add all remaining ingredients except cheese. Heat through, stirring occasionally. Remove from the heat. Stir in cheese until melted.

Easy Cheesy Vegetable Soup

Ingredients

1 1/2 quarts water
1 medium onion, chopped
4 medium potatoes, chopped
1 (16 ounce) package frozen
broccoli, cauliflower and carrots
1 cube chicken bouillon
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (10.75 ounce) can condensed
cream of chicken soup
1 (10.75 ounce) can condensed
cream of celery soup
1 (2 pound) loaf processed
cheese, cubed

Directions

Place the water, onion, potatoes, frozen vegetables and bouillon in a large pot. Bring to a boil, reduce heat to medium and cook 10 minutes, or until potatoes are tender.

Mix cream of mushroom soup, cream of chicken soup and cream of celery soup into the pot. Stir in the processed cheese until melted. Continue cooking 45 minutes, or to desired consistency.

Cajun Shrimp Soup

Ingredients

1/2 cup butter
1 small onion, chopped
1/2 bunch green onions, chopped
3 stalks celery, chopped
1 small orange bell pepper, chopped
1 (10.75 ounce) can reduced sodium cream of mushroom soup
1 (10.75 ounce) can reduced sodium cream of celery soup
10 3/4 fluid ounces water
1 (14.75 ounce) can creamed corn
1 (10 ounce) package frozen corn
2 pounds peeled and deveined medium shrimp
1 pint half-and-half cream
1/2 cup chopped fresh parsley
1/2 teaspoon liquid shrimp and crab boil seasoning
1/4 teaspoon Creole seasoning, or to taste
salt and black pepper to taste

Directions

Melt the butter in a large pot over medium heat. Mix in onion, green onions, celery, and bell pepper. Cook and stir until tender.

Pour cream of mushroom soup, cream of celery soup, 1 soup can of water, creamed corn, and frozen corn into pot. Cook 20 minutes, stirring occasionally, until heated through.

Mix in shrimp, and cook until opaque. Stir in half and half and parsley. Reduce heat to low; continue to cook and stir 15 minutes. Mix in liquid shrimp and crab boil seasoning and Creole seasoning; season to taste with salt and pepper.

Monterey Chicken

Ingredients

4 skinless, boneless chicken breast halves
1 cup teriyaki marinade sauce
1/2 pound bacon
2 tablespoons butter
1 small onion, cut into long slices
1 small green bell pepper, cut into thin strips
1 (8 ounce) package fresh mushrooms, coarsely chopped
4 slices mozzarella cheese

Directions

To Marinate: Place chicken in a nonporous glass dish or bowl. Pour marinade over chicken and toss to coat. Cover and refrigerate to marinate for 1 to 2 hours.

Preheat oven to 350 degrees F (175 degrees C).

Place chicken in a 9x13 inch baking dish and bake preheated oven for 20 to 30 minutes, or until cooked through and juices run clear. Meanwhile, place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside.

In same skillet, melt butter over medium high heat. Saute onion, bell pepper and mushrooms for about 3 to 5 minutes. Add remaining 1/3 cup of marinade and simmer until soft. Drain and set onion mixture aside.

Top baked chicken with bacon strips. Add onion mixture and top each breast with a slice of cheese. Bake for another 10 to 15 minutes, or until cheese is melted and bubbly.

Ham Vegetable Strata

Ingredients

1 small zucchini, cut into 1/4-inch slices
2 cups broccoli florets
1/2 cup shredded carrot
12 slices white bread, crusts trimmed
1 cup cubed fully cooked ham
1 (8 ounce) can mushroom stems and pieces, drained
1 cup shredded sharp Cheddar cheese
1 cup shredded Swiss cheese
12 eggs
2 1/2 cups milk
1/4 cup chopped onion
1/2 teaspoon ground mustard
1/4 teaspoon salt
1/8 teaspoon pepper
1 1/2 cups crushed cornflakes
1/4 cup butter or margarine, melted

Directions

In a small saucepan, cook the zucchini, broccoli and carrot in a small amount of water until tender; drain. Cut bread in half diagonally; place half of the pieces in a greased 13-in. x 9-in. x 2-in. baking dish. Top with half of the vegetables, ham, mushrooms and cheese. Repeat layers.

In a bowl, beat the eggs, milk, onion, mustard, salt and pepper; pour over the top. cover and refrigerate for 8 hours or overnight.

Remove from the refrigerator 30 minutes before baking. Toss cornflakes and butter; sprinkle over the casserole. Bake, uncovered, at 350 degrees F for 50 minutes or until a knife inserted near the center comes out clean. Let stand for 10 minutes before cutting.

Sauteed Portobellos and Spinach

Ingredients

3 tablespoons butter
2 large portobello mushrooms,
sliced
1 (10 ounce) package frozen
chopped spinach, thawed and
drained
1/4 teaspoon dried basil
1/4 teaspoon salt
1/4 teaspoon black pepper
1 clove garlic, chopped
2 tablespoons dry red wine
1/4 cup grated Parmesan cheese

Directions

Melt butter in a large skillet or saute pan over medium heat. Saute mushrooms, spinach, basil, salt, pepper and garlic until mushrooms are tender and spinach is heated through.

Pour in wine and reduce heat to low; simmer 1 minute. Stir in Parmesan cheese and serve.

Chicken and Ham Lasagna

Ingredients

3/4 pound fresh mushrooms, sliced
1 large onion, chopped
1 large green pepper, chopped
1/4 cup butter or margarine
1/2 cup all-purpose flour
1 2/3 cups milk
1 (14.5 ounce) can chicken broth
1 (16 ounce) package frozen chopped broccoli, thawed and drained
2/3 cup grated Parmesan cheese
1/2 teaspoon salt
1/4 teaspoon white pepper
1/8 teaspoon ground nutmeg
12 lasagna noodles, cooked and drained
2 cups cubed fully cooked ham
2 cups shredded Swiss cheese
2 cups cubed, cooked chicken

Directions

In a large skillet, saute the mushrooms, onion and green pepper in butter until tender. Stir in flour until blended. Gradually add milk and broth. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in the broccoli, Parmesan cheese, salt, pepper and nutmeg.

Spread 2 cups broccoli mixture in a greased 13-in. x 9-in. x 2-in. baking dish. Top with four noodles, overlapping if needed. Layer with 2 cups broccoli mixture, 1-1/2 cups of ham, 2/3 cup Swiss cheese, four noodles, 2 cups broccoli mixture, chicken, 2/3 cup Swiss cheese, four noodles and remaining broccoli mixture, Swiss cheese and ham.

Cover and bake at 350 degrees F for 35-45 minutes or until heated through. Let stand for 15 minutes before cutting.

Open-Face Swiss Burger

Ingredients

1 pound frozen hamburger patties
1 medium onion, thinly sliced
1 medium green bell pepper,
sliced
8 ounces fresh mushrooms, sliced
4 slices sandwich bread, toasted
4 slices Swiss cheese
sour cream

Directions

Place hamburger patties in a large skillet over medium heat. Cook, turning, until cooked through.

In a separate skillet, cook onions, bell peppers, and mushrooms, stirring until tender.

Place 1 slice of Swiss cheese on top of each hamburger patty. Place hamburgers on top of bread. Top burgers with vegetables, then add a dollop of sour cream.

Mini Turkey Loaf

Ingredients

1/4 cup chopped onion
1/4 cup chopped green pepper
1/4 cup chopped fresh mushrooms
1 teaspoon olive or canola oil
1 cup unsweetened apple juice, divided
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
1/4 teaspoon salt
1/8 teaspoon pepper
1/2 pound ground turkey
2 tablespoons cornstarch
3 tablespoons cold water
1 teaspoon soy sauce

Directions

In a small skillet, saute the onion, green pepper and mushrooms in oil until tender. Remove from the heat; cool. In a large bowl, combine the vegetables, 2 tablespoons apple juice, garlic powder, onion powder, salt and pepper. Crumble turkey over mixture and mix well.

Shape into a loaf in an 11-in. x 7-in. x 2-in. baking dish coated with nonstick cooking spray. Bake at 350 degrees F for 40-45 minutes or until meat is no longer pink and a meat thermometer reads 165 degrees F.

In a small saucepan, bring remaining apple juice to a boil. In a small bowl, combine the cornstarch, water and soy sauce until smooth. Gradually whisk into apple juice. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with turkey loaf.

Beef Stroganoff with White Wine

Ingredients

3 tablespoons butter
1 (8 ounce) package sliced mushrooms
1 large onion, diced
4 cloves garlic, diced
salt and ground black pepper to taste
1 1/2 pounds beef sirloin steak, cut into 1 inch cubes
1 cup white wine
2 cups beef bouillon
1 teaspoon crumbled dried thyme
1 teaspoon dried basil
1/2 teaspoon dried oregano
2 bay leaves
1/2 teaspoon ground black pepper
1/4 cup all-purpose flour
2 cups half-and-half cream

Directions

Melt the butter in a large saucepan over medium-high heat. Cook and stir the mushrooms, onion and garlic in the butter until tender. Reserving the liquid in the saucepan, remove the mushroom mixture to a bowl. Return the butter mixture to medium-high heat.

Whisk together the flour and half-and-half until smooth; set aside.

Season the beef with salt and pepper; cook the beef in the reserved liquid until browned, about 5 minutes. Stir the wine, beef bouillon, thyme, basil, oregano, bay leaves, and pepper; reduce heat to medium-low and simmer 10 minutes. Slowly stir in the flour mixture and simmer, stirring occasionally, until the sauce thickens, 20 to 30 minutes. Add the mushroom mixture and stir.

Confetti Chicken

Ingredients

1 cup diced carrots
3/4 cup chopped onion
1/2 cup diced celery
1/4 cup chicken broth
1 (10.75 ounce) can condensed cream of chicken soup
1 cup sour cream
3 cups cubed, cooked chicken meat
1/2 cup fresh sliced mushrooms
1 teaspoon Worcestershire sauce
1 teaspoon salt
1/8 teaspoon ground black pepper
1 cup all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
2 eggs, beaten
1/2 cup milk
1 tablespoon thinly sliced green onion
1 tablespoon chopped pimento peppers
1 1/4 cups shredded Cheddar cheese, divided

Directions

In a large saucepan, combine the carrots, onion, celery, and chicken broth. Stir all together, and let simmer for 20 minutes. In a 3-quart casserole dish, mix soup, sour cream, chicken cubes, mushrooms, Worcestershire sauce, salt and pepper. Add simmered vegetables and liquid; mix well.

In a mixing bowl, mix the flour, baking powder and salt. Mix in eggs, milk, green pepper, pimentos and 1 cup of the cheese until well blended. Drop by spoonfuls on top of casserole.

Preheat oven to 350 degrees F (175 degrees C).

Bake in the preheated oven for 40 to 45 minutes, or until golden brown. Sprinkle with the remaining 1/4 cup of cheese, and continue baking another 5 to 10 minutes, or until cheese is melted and bubbly.

Neptune's Favor

Ingredients

2 (10 ounce) boxes frozen
chopped spinach, thawed and
squeezed dry
1/4 cup mayonnaise
1/4 cup all-purpose flour
2 cups milk
3/4 teaspoon salt
1/4 teaspoon paprika
1/8 teaspoon crushed rosemary
1/8 teaspoon dried thyme leaves
2 tablespoons grated onion
1/2 (4 ounce) can sliced
mushrooms, drained
2 hard cooked eggs, chopped
1 pound cooked Alaskan snow
crab meat
1/2 cup shredded Swiss cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter a 8-inch square, glass baking dish. Place spinach on the bottom, and around the sides of the prepared baking dish.

Stir together the mayonnaise and flour in a sauce pan. Stir in the milk, and season with salt, paprika, rosemary, and thyme. Add the onion and mushrooms; bring to a simmer over medium-high heat. Cook until thickened, stirring constantly. Stir in the eggs, then pour into the baking dish. Sprinkle with crab meat and cheese.

Bake in preheated oven until cheese has melted, about 20 minutes.

Mushroom Stuffing

Ingredients

- 4 bacon strips, diced
- 4 celery ribs, chopped
- 1 medium onion, chopped
- 1 pound fresh mushrooms, chopped
- 1 teaspoon rubbed sage
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 (6 ounce) package cornbread stuffing
- 1/2 cup chopped celery leaves
- 2 tablespoons minced fresh parsley
- 4 eggs, beaten
- 2 1/2 cups chicken broth
- 1 tablespoon butter or margarine

Directions

In a large skillet, cook bacon until crisp; remove with a slotted spoon to paper towel. Drain, reserving 2 tablespoons of drippings. Sauté celery and onion in drippings until tender. Add mushrooms, sage, salt and pepper; cook and stir for 5 minutes. Remove from the heat; stir in stuffing, celery leaves, parsley and bacon; mix well. Combine eggs and broth. Add to stuffing mixture and mix well. Spread in a greased 13-in. x 9-in. x 2-in. baking dish (dish will be full). Dot with butter. Cover and bake at 350 degrees F for 30 minutes. Uncover and bake 10 minutes longer or until lightly browned.

Cheesy Potatoes and Ham

Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 cup cubed process cheese (Velveeta)
2 tablespoons butter or margarine, cubed
2 cups cubed fully cooked ham
1/4 cup chopped onion
1 1/2 teaspoons Worcestershire sauce
6 cups mashed potatoes (prepared with milk and butter)

Directions

In a large saucepan, combine the soup, cheese and butter. Cook and stir over medium heat until cheese is melted. stir in the ham, onion and Worcestershire sauce. Pour into a greased 2-qt. baking dish. Top with mashed potatoes. Bake, uncovered, at 350 degrees F for 30-35 minutes or until heated through.

Spicy Seafood Stew

Ingredients

2 pounds potatoes, peeled and diced
1 pound carrots, sliced
1 (26 ounce) jar spaghetti sauce
2 (6 ounce) jars sliced mushrooms, drained
1 1/2 teaspoons ground turmeric
1 1/2 teaspoons minced garlic
1 teaspoon cayenne pepper
3/4 teaspoon salt
1 1/2 cups water
1 pound sea scallops
1 pound uncooked medium shrimp, peeled and deveined

Directions

In a 5-qt. slow cooker, combine the first eight ingredients. Cover and cook on low for 4-1/2 to 5 hours or until potatoes are tender.

Stir in the water, scallops and shrimp. Cover and cook for 15-20 minutes or until scallops are opaque and shrimp turn pink.

Mou Shu Pork Wraps

Ingredients

12 ounces lean boneless pork loin, sliced into 1/4 inch thick strips
1 onion, thinly sliced
1/4 cup minced fresh ginger root
2 cloves garlic, minced
4 cups thinly sliced bok choy
1 red bell pepper, sliced
10 large white mushrooms, julienned
4 cups bean sprouts
1/4 cup sake
3 tablespoons hoisin sauce
2 tablespoons soy sauce
8 (8 inch) flour tortillas

Directions

Preheat oven to 325 degrees F (165 degrees C). Wrap tortillas in foil.

Heat a large skillet over high heat until very hot. Add pork, onion, ginger, and garlic; cook and stir until pork is brown and onion is tender, about 5 minutes. Mix in bok choy, red bell pepper, and mushrooms; cook and stir until bell pepper is tender-crisp, about 5 minutes. Remove pan from heat.

Place tortillas in oven for 8 minutes, or until warm.

Meanwhile, return pan to high heat source, and mix in bean sprouts, sake, and hoisin and soy sauces; cook and stir until bean sprouts are tender-crisp, about 5 minutes.

Remove tortillas from oven. Divide pork mixture among tortillas, and roll up. Serve immediately.

Turkey Rice Casserole

Ingredients

4 cups chicken broth
1/4 cup uncooked wild rice
1 3/4 cups uncooked long grain rice
2 cups sliced fresh mushrooms
1/2 cup fresh broccoli florets
1 small onion, chopped
1/4 cup grated carrot
1/4 cup sliced celery
2 tablespoons olive or vegetable oil
5 cups cubed cooked turkey
1 (2 ounce) jar diced pimientos, drained
1 teaspoon salt
1/2 teaspoon dried marjoram
1/2 teaspoon dried oregano
5 tablespoons all-purpose flour
3 cups milk
1/4 cup white wine or chicken broth
2 cups shredded Swiss cheese
2 cups shredded Cheddar cheese, divided

Directions

In a large saucepan, bring broth to a boil; add the wild rice. Cover and simmer for 25 minutes. Add the long grain rice; simmer 25 minutes longer or until tender.

In a large skillet, saute the mushrooms, broccoli, onion, carrot and celery in oil until tender. Add the turkey, pimientos, salt, marjoram and oregano. Stir in the rice.

In a large saucepan, combine the flour, milk and wine or broth until smooth. bring to a boil; cook and stir for 2 minutes or until thickened. Stir in the Swiss cheese and 1 cup cheddar cheese until melted. Add to turkey mixture.

Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with the remaining cheddar cheese. Bake, uncovered, at 350 degrees F for 25-30 minutes or until heated through.

Quick Turkey Casserole

Ingredients

2 cups sliced onions
1/2 teaspoon sugar
2 teaspoons butter or stick margarine
2 teaspoons canola oil
3 ounces reduced-fat cream cheese
1 (10.75 ounce) can reduced-fat, reduced-sodium cream of mushroom soup, undiluted
2 cups cooked long-grain rice
1 1/2 cups cubed cooked turkey
2 tablespoons minced fresh parsley
1/4 teaspoon salt
1/8 teaspoon pepper
1/4 cup cornflake crumbs
1/8 teaspoon paprika

Directions

In a nonstick skillet, cook onions and sugar in butter and oil over low heat for 15-20 minutes or until onions are golden brown, stirring frequently. Meanwhile, place cream cheese in a shallow microwave-safe bowl; cover and microwave on high for 20-30 seconds or until softened. Add soup; stir until blended. Add the rice, turkey, parsley, salt and pepper. Cover and microwave on high for 3-4 minutes or until heated through. Toss onions with cornflake crumbs; arrange over turkey mixture. Sprinkle with paprika. Microwave, uncovered, on high for 1-2 minutes or until topping is heated through.

Quick Chicken a la King

Ingredients

1 tablespoon margarine or butter
1/4 cup chopped green pepper or red pepper
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or 25% Less Sodium)
1/2 cup milk
1 1/2 cups cubed cooked chicken or ham
4 cups hot cooked regular long-grain white rice

Directions

Heat margarine in saucepan. Add pepper and cook until tender.
Add soup, milk and chicken. Heat through. Serve over rice.

Creamy Onion Soup

Ingredients

3 pounds onions, sliced
3 (10.5 ounce) cans condensed beef broth
2 (10.5 ounce) cans condensed chicken broth
1 (10.75 ounce) can condensed cream of mushroom soup
2 tablespoons margarine
2 tablespoons all-purpose flour
salt to taste
ground black pepper to taste

Directions

Melt the butter or margarine in a large pot or Dutch oven. Add the onions, and cook over medium heat until the onions are translucent and tender.

Stir in the flour. Blend in the broths and soup. Heat to boiling , then reduce to simmer. Season to taste with salt and pepper.

MullaKinVowles Soup

Ingredients

2 cups chicken broth
2 cups milk
3 1/2 tablespoons all-purpose flour
1/2 cup skinless, boneless chicken breast halves - chopped
1 teaspoon curry powder
2 cups cooked white rice
1 stalk celery, finely chopped
1 small onion, finely chopped
1/2 cup cooked chopped broccoli (optional)
1/2 cup cooked cauliflower (optional)
1/2 cup cooked, sliced mushrooms
3/4 cup shredded Cheddar cheese

Directions

In a large saucepan, heat chicken broth.

Place milk in a jar with lid, and add flour; shake until well blended. Add milk/flour mixture to chicken broth; stir until boiling. Stir in curry powder, and reduce heat to medium low.

Place chopped chicken breast, onion, and celery into skillet. Cook at medium heat until chicken is cooked and vegetables are soft; add to soup. Stir rice and optional vegetables into the soup. Simmer for 30 minutes, stirring.

Stir in grated cheese before serving.

Scalloped Cheese Potatoes

Ingredients

4 pounds potatoes, peeled and thinly sliced
2 (10.75 ounce) cans condensed cream of mushroom soup, undiluted
1/4 cup butter or margarine, divided
2 cups shredded sharp Cheddar cheese, divided

Directions

In a large bowl, combine potatoes and soup. Layer half of the mixture in a greased 13-in. x 9-in. x 2-in. baking dish. Dot with half of the butter and sprinkle with half of the cheese. Repeat layers. Bake, uncovered, at 350 degrees F for 60-70 minutes or until the potatoes are tender.

Garden Chicken Stir Fry

Ingredients

1 tablespoon extra virgin olive oil
4 skinless, boneless chicken breast halves - cut into strips
1 cup julienned carrots
1 small onion, chopped
1 cup fresh sliced mushrooms
1 zucchini squash, peeled and cut into 1 inch rounds
2 yellow summer squash, peeled and sliced into 1 inch pieces
1/2 cup pecan halves
1 teaspoon coarse ground black pepper

Directions

Lightly coat the bottom of a nonstick skillet or wok with oil. Over medium heat, cook and stir the chicken strips until lightly brown. Add carrots and onion, and cook for 3 minutes.

Add mushrooms, zucchini, and squash. Cook until squash begins to soften. Add pecans, and sprinkle season with pepper. Toss in pan for 2 to 3 minutes and serve.

Chanterelle Mushroom and Bacon Tartlets

Ingredients

2 teaspoons olive oil
2 tablespoons minced shallots
1 clove garlic, minced
1 1/2 cups chanterelle mushrooms, finely chopped
1 tablespoon brandy
1/2 teaspoon minced fresh thyme
1 tablespoon minced fresh parsley
1/4 teaspoon salt and pepper to taste
1 egg
1/4 cup milk
1/4 cup shredded Swiss cheese
2 tablespoons cream cheese, softened
2 slices bacon, cooked and crumbled
24 mini phyllo tart shells

Directions

Preheat oven to 325 degrees F (165 degrees C).

Heat olive oil in a large skillet over medium heat. Saute shallots until they begin to brown. Add garlic and mushrooms, and cook until tender. Deglaze pan with brandy, and season with thyme, parsley, salt, and pepper. Remove from heat, and allow to cool.

In a large bowl, combine egg, milk, Swiss cheese, cream cheese, and bacon. Fold in mushroom mixture. Spoon evenly into phyllo cups, and place cups on baking sheet.

Bake in preheated oven for 15 to 20 minutes, or until filling is set.

Thai Curry Soup

Ingredients

2 ounces rice noodles (pad thai noodles)
1 tablespoon olive oil
1 clove garlic, minced
1 1/2 tablespoons minced lemon grass
1 teaspoon ground ginger
2 teaspoons red curry paste
1 (32 ounce) carton chicken broth
2 tablespoons soy sauce
1 tablespoon white sugar
1 (13.5 ounce) can reduced-fat coconut milk
1/2 cup peeled and deveined medium shrimp
1/2 cup sliced mushrooms
1 (10 ounce) bag baby spinach leaves
2 tablespoons fresh lime juice
1/4 cup chopped cilantro
2 green onions, thinly sliced

Directions

Bring a large pot of lightly salted water to a boil. Add rice noodles and cook until al dente, about 3 minutes. Drain and rinse well with cold water to stop the cooking; set aside.

Heat oil in a large saucepan over medium heat. Stir in garlic, lemon grass, and ginger; cook and stir until aromatic, 30 to 60 seconds. Add the curry paste, and cook 30 seconds more. Pour in about 1/2 cup of the chicken broth, and stir until the curry paste has dissolved, then pour in the remaining chicken stock along with the soy sauce and sugar. Bring to a boil, then reduce heat to medium-low, partially cover, and simmer 20 minutes.

Stir in coconut milk, shrimp, mushrooms, spinach, lime juice, and cilantro. Increase heat to medium-high, and simmer until the shrimp turn pink and are no longer translucent, about 5 minutes.

To serve, place some rice noodles into each serving bowl and ladle soup on top of them. Garnish each bowl with a sprinkle of sliced green onion.

Grandma's Ham Casserole

Ingredients

1 1/2 cups cubed ham
5 potatoes, thinly sliced
2 carrots, sliced thin
1 (8 ounce) can mushrooms,
drained
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (10.75 ounce) can water

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a 9x13 inch baking dish, combine the ham, potatoes, carrots and mushrooms.

In a medium bowl, combine the soup with the water. Mix well and pour over the mixture in the baking dish, stirring to coat.

Bake at 350 degrees F (175 degrees C) for 1 to 1 1/2 hours, or until carrots are tender.

Spicy Vegetable Beef Soup

Ingredients

1 pound rump roast
2 tablespoons vegetable oil
1 onion, chopped
2 cloves garlic, minced
1 (14 ounce) can beef broth
1 (14 ounce) can stewed tomatoes
1 quart water
1 (16 ounce) package frozen mixed vegetables, thawed
4 mushrooms, sliced
2 stalks celery, chopped
1/2 teaspoon dried oregano
1/2 teaspoon dried thyme
1/2 teaspoon dried basil
1/2 teaspoon dried parsley
1/4 teaspoon ground cayenne pepper
6 ounces rotelle pasta

Directions

Trim fat from roast and cut into 1 inch cubes. Place meat in a large pot over medium heat with oil, onion and garlic and cook, stirring, until meat is browned and onion is tender. Pour in broth, tomatoes and water. Stir in mixed vegetables, mushrooms and celery. Season with oregano, thyme, basil, parsley and cayenne. Bring to a boil, then reduce heat, cover and simmer 75 minutes.

Stir in pasta and cook 10 minutes more, until pasta is tender.

Nacho Corn Chip Salad

Ingredients

2 cups crumbled nacho cheese
tortilla chips
1 medium tomato, chopped
1 green onion, chopped
1/2 cup sliced fresh mushrooms
1 hard-cooked egg, chopped
3/4 cup mayonnaise, or to taste
salt and pepper to taste

Directions

In a medium bowl, mix together the tortilla chips, tomato, green onion, mushrooms, and hard-cooked egg. Stir in mayonnaise, and season with salt and pepper. Serve immediately.

Cheesy Green Bean Casserole

Ingredients

2 (10.75 ounce) cans condensed cream of mushroom soup
3/4 cup milk
1 (2.8 ounce) can French fried onions
2 cups shredded Cheddar cheese
2 (16 ounce) packages frozen French cut green beans
1/2 pound processed cheese food (eg. Velveeta), sliced

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a 2 quart casserole dish.

In a mixing bowl, combine mushroom soup, milk, cheddar cheese, and half of the onions. Mix together.

Layer the bottom of a 2 quart casserole dish with 1/2 of the green beans. Pour half of the soup mixture over beans, and add half of the processed cheese. Repeat layering, and top with remaining onions.

Bake for 30 to 40 minutes.

Scalloped Potatoes III

Ingredients

2 (10.75 ounce) cans condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of celery soup
1 (1 ounce) package dry onion soup mix
1 teaspoon garlic powder
2 1/2 cups low-fat milk
10 pounds potatoes, peeled and sliced
2 teaspoons salt (optional)
1 teaspoon ground black pepper
1 cup shredded Cheddar cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl whisk together mushroom soup, celery soup, onion soup mix, garlic powder and milk.

In a large roasting pan layer potatoes and soup mix, ending with soup mix. Season with salt and pepper; sprinkle cheese over the top.

Bake in preheated oven for 60 to 80 minutes, or until potatoes are cooked. Let stand 5 to 10 minutes before serving.

Chicken Carrot Pilaf

Ingredients

1 pound boneless, skinless
chicken breasts cut into thin strips
1/4 cup butter or margarine
1 1/2 cups uncooked long grain
rice
5 medium carrots, sliced
1 medium onion, chopped
1/2 cup sliced fresh mushrooms
1/4 cup chopped sweet red
pepper
4 cups chicken broth
2 tablespoons minced fresh
parsley

Directions

In a large skillet, brown chicken in butter. Remove and keep warm. Add the rice, carrots, onion, mushrooms and red pepper to the skillet. Cook and stir until rice is browned and onion is tender.

Stir in broth. Place chicken over rice mixture. Bring to a boil. Reduce heat; cover and simmer for 20-25 minutes or until rice is tender. Stir in parsley. Let stand for 5 minutes before serving.

Gnocchi Primavera

Ingredients

1/2 cup freshly grated Parmesan cheese, divided

1 teaspoon olive oil

2 tablespoons pine nuts

1 (16 ounce) package potato gnocchi

2 tablespoons olive oil, divided

1 zucchini, chopped

12 fresh mushrooms, cleaned and stems trimmed

12 grape tomatoes

10 torn fresh basil leaves

Directions

Spray a nonstick skillet with cooking spray, and place over medium-low heat. Place about 2 tablespoons of Parmesan cheese at a time into the skillet. Cook until the cheese melts into a thin circle, begins to bubble, and browns at the edges, about 1 minute. Flip the crisp, and brown the other side for about 30 seconds. Remove the crisp to a plate to cool. Make 3 more cheese crisps the same way.

Heat 1 teaspoon of olive oil in a skillet over medium heat, and cook and stir the pine nuts until lightly toasted and fragrant, about 3 minutes. Remove the pine nuts from the skillet and set aside.

Cook the gnocchi according to the package directions, and drain them in a colander set in the sink.

Pour 1 tablespoon of olive oil in a large skillet over high heat, and cook and stir the zucchini just until seared, about 2 minutes; remove the zucchini from the pan. Reduce the heat to medium, and cook and stir the mushrooms in the same pan, until they begin to give up their juices but are still firm, about 5 minutes. Drain the juices. Return the zucchini to the pan; add the tomatoes, torn basil leaves, toasted pine nuts, drained gnocchi, and the remaining 1 tablespoon olive oil, and stir a few times to combine and heat through.

To serve, divide gnocchi among four plates, and serve each plate topped with a Parmesan cheese crisp.

Venison Stroganoff

Ingredients

1 pound venison, cut into cubes
salt and pepper to taste
garlic powder to taste
1 onion, chopped
2 (10.75 ounce) cans condensed
cream of mushroom soup
1 (16 ounce) package uncooked
egg noodles
1 (8 ounce) container sour cream

Directions

Season venison with salt, pepper and garlic powder to taste. Saute onion in a large skillet; when soft, add venison and brown. Drain when venison is no longer pink and add soup. Reduce heat to low and simmer.

Meanwhile, bring a large pot of lightly salted water to a boil. Add noodles and cook for 8 to 10 minutes or until al dente; drain.

When noodles are almost done cooking, stir sour cream into meat mixture. Pour meat mixture over hot cooked noodles and serve.

Trout with Mushrooms

Ingredients

1/2 pound fresh mushrooms,
sliced
6 tablespoons butter or margarine,
divided
2 tablespoons minced fresh
parsley
1/3 cup all-purpose flour
1/4 teaspoon salt
4 (6 ounce) fillets trout
1/3 cup heavy whipping cream
1/2 teaspoon lemon juice

Directions

In a large skillet, saute mushrooms in 2 tablespoons butter until tender. Stir in parsley. Remove mushrooms to a serving platter; keep warm. Combine flour and salt in a shallow dish; coat fillets with flour mixture on both sides. Add 2 tablespoons butter to the skillet. Cook trout over medium heat for 8-10 minutes on each side or until fish flakes easily with a fork; arrange over mushrooms.

For sauce, melt remaining butter in a small saucepan. Gradually stir in cream and lemon juice. Bring to a boil for 3-4 minutes or until slightly thickened, stirring constantly. Serve over trout and mushrooms.

Seafood and Mushroom Shells

Ingredients

1 (10 ounce) package Pepperidge Farm® Puff Pastry Shells, prepared according to package directions
4 tablespoons butter
2 1/2 cups thinly sliced mushrooms
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular or 98% Fat Free)
1/2 cup dry white wine or vermouth
1 tablespoon lemon juice
4 (4 ounce) fillets firm white fish fillets (cod, haddock or halibut), cut into 1-inch pieces
1/2 cup grated Parmesan cheese

Directions

Heat the butter in a 10-inch skillet over medium heat. Add the mushrooms and cook until tender, stirring occasionally.

Stir the soup, wine, lemon juice and fish in the skillet. Cook for 5 minutes or until the fish is cooked through. Spoon the fish mixture into the pastry shells. Sprinkle with the cheese.

Garlic Chicken Marinara

Ingredients

2 (8 ounce) packages angel hair pasta
6 skinless, boneless chicken breast halves, cut into bite size pieces
2 tablespoons olive oil
1 medium head garlic, minced
4 cups stewed tomatoes
1 large onion, chopped
2 cups fresh sliced mushrooms
4 large tomatoes, diced
1/2 red bell pepper, diced
1/2 green bell pepper, diced
1 1/2 cups corn
1/2 cup light beer

Directions

In a large skillet pan fry the boneless skinless chicken breasts in the olive oil and half of the head of minced garlic. Cook chicken until the juices run clear.

In a large saucepan bring stewed tomatoes, the other half of the garlic, onion, mushrooms, fresh tomatoes, red and green bell pepper, corn and beer to a boil. When sauce is boiling, add the cooked chicken and simmer for 1 hour.

In a large pot cook with boiling salted water cook angel hair pasta until al dente. Drain.

Toss pasta with garlic chicken sauce. Serve warm.

Crawfish Chowder

Ingredients

1/4 cup butter
1/2 bunch green onions, chopped
1/2 cup butter
2 pounds frozen crawfish, cleaned
2 (10.75 ounce) cans condensed cream of potato soup
1 (10.75 ounce) can condensed cream of mushroom soup
1 (15.25 ounce) can whole kernel corn, drained
4 ounces cream cheese, softened
2 cups half-and-half cream
1/2 teaspoon cayenne pepper

Directions

Melt 1/4 cup of butter in a large skillet over medium heat. Saute green onions in butter until tender. Remove from pan, and set aside. In the same skillet, melt 1/2 cup of butter, and saute the crawfish for 5 minutes; set aside.

In a large pot over medium heat, combine potato soup, mushroom soup, corn, and cream cheese. Mix well, and bring to a slow boil. Stir in half-and-half, sauteed green onions, and crawfish. Season with cayenne pepper. Bring to a low boil, and simmer 5 minutes to blend flavors.

Veggie Puree

Ingredients

3 (10.5 ounce) cans vegetable broth
1 potato, peeled and cubed
1 carrot, peeled and sliced
1/2 cup frozen green peas, thawed
1/2 cup frozen corn kernels, thawed
1 turnip, peeled and cubed
1/4 cup shredded cabbage
1 (6 ounce) can sliced mushrooms, drained
1/2 teaspoon salt
1 1/2 teaspoons brown sugar

Directions

In a large saucepan over medium-high heat, bring vegetable broth to a boil.

To the boiling broth add potatoes, carrots, peas, corn, turnip, cabbage, mushrooms and salt. Boil for 40 minutes, or until vegetables are very well cooked. Drain.

Puree vegetables in a food processor or blender. Sprinkle the puree with brown sugar and stir gently. Store tightly covered in refrigerator.

Warm Orange and Mushroom Salad

Ingredients

8 ounces bacon, cut into 1 inch pieces
3/4 cup orange juice
1/4 cup shallots, minced
1/4 cup olive oil
1/4 cup balsamic vinegar
4 large oranges, peeled and segmented
10 ounces spinach, rinsed and chopped
1 medium head radicchio
6 ounces fresh shiitake mushrooms, stemmed and sliced
6 ounces fresh oyster mushrooms, stemmed and sliced
1/2 cup chopped toasted hazelnuts
1 (3 ounce) package enoki mushrooms

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Remove, crumble and set aside. Reserve bacon fat.

Whisk together 1/4 cup bacon fat, orange juice, shallots, olive oil and vinegar.

In a large bowl, combine the spinach and radicchio.

Heat 2 tablespoons reserved bacon drippings in skillet over medium-high heat. Add shiitake mushrooms and cook for 1 minute. Add oyster mushrooms and cook for 2 minutes. Season with salt and pepper; add to greens and toss.

Pour dressing into same skillet and boil 2 minutes. Pour dressing over greens. Add bacon, orange segments and chopped hazelnuts. Toss to combine. Season to taste with salt and pepper. Garnish salad with enoki mushrooms and serve.

Teriyaki Mushroom Salad

Ingredients

2 teaspoons butter
1/2 pound sliced fresh mushrooms
1/2 medium green bell pepper, thinly sliced
1/2 small onion, thinly sliced
2 teaspoons reduced-sodium teriyaki sauce
2 teaspoons reduced-sodium soy sauce
4 lettuce leaves
2 bacon strips, cooked and crumbled

Directions

In a nonstick skillet, melt butter. Add the mushrooms, green pepper, onion, teriyaki sauce and soy sauce; saute for 5 minutes or until vegetables are crisp-tender. Spoon onto lettuce leaves. Sprinkle with bacon.

Saute of Beef with Wild Mushrooms

Ingredients

9 fluid ounces red wine
1 onion, chopped
2 cloves garlic, chopped
1 sprig fresh thyme
2 tablespoons butter
1 1/2 pounds beef skirt steak, cut into cubes
1 tablespoon all-purpose flour
1 cup beef stock
salt and pepper to taste
9 ounces mixed wild mushrooms

Directions

In a skillet over medium heat, combine red wine, onion, garlic, and thyme. Bring to a boil, and cook until volume is reduced by about 1/4. Set aside, and allow to cool.

Melt butter in a skillet over medium heat until just beginning to brown. Add beef, and cook until evenly brown. Remove beef, and stir into cooled wine mixture. Set aside while preparing sauce.

Sprinkle flour into skillet. Reduce heat, and cook slowly until flour is browned. Gradually stir in beef stock, and stir until mixture comes to a boil. Season with salt and pepper, and simmer uncovered for about 10 minutes.

Stir in beef and wine mixture. Cover, and cook very gently for 40 to 45 minutes. Lay mushrooms on top of beef. Cover, and simmer for about 10 more minutes. Transfer beef and mushrooms to a serving dish. Taste sauce, and adjust seasonings. Simmer until sauce has reduced to desired consistency, then pour over meat.

Chicken Oliver

Ingredients

1/4 cup butter or margarine
6 (6 ounce) boned, skinned
chicken breast halves
1/2 teaspoon dried thyme
1/2 teaspoon dried rosemary
1 1/2 teaspoons minced fresh
garlic
1 cup pitted ripe olives, drained
1 cup pimiento-stuffed green
olives, drained
1/2 pound fresh mushrooms,
sliced
1 cup frozen pearl onions, thawed
and drained
1 cup chicken stock or canned
low-salt broth
3 medium potatoes - peeled and
cubed
1 (16 ounce) package frozen green
peas, thawed and drained
1/4 cup dry white wine
salt and pepper to taste

Directions

Melt butter in a large skillet over medium high heat. Cook chicken breasts, turning occasionally and reducing heat when necessary, 5 minutes per side, or until no longer pink in center and juices run clear.

Add thyme, rosemary, garlic, black and green olives, mushrooms, pearl onions, and chicken stock to the skillet. Cover and simmer for 30 minutes, or until chicken is to desired tenderness. Stir in potatoes, peas, and wine. Cover and continue simmering another 20 minutes, stirring occasionally, or until potatoes are tender. Season to taste with salt and pepper, and serve.

Beef Cups

Ingredients

12 slices Wonder® Classic White Bread
3 tablespoons softened butter
1 1/4 pounds ground beef
1 egg
1 small onion, chopped
1 (10.75 ounce) can condensed cream of mushroom soup
3/4 cup shredded Cheddar cheese
Salt and pepper to taste

Directions

Preheat oven to 350 degrees F.

Butter one side of each slice of Wonder Bread and press each slice butter-side down into the cups of a muffin tin. In a medium bowl, mix together the ground beef, egg, onion, cream of mushroom soup, salt and pepper until well blended. Fill each bread cup with the mixture. Sprinkle shredded Cheddar cheese over the tops.

Bake for 30 minutes or until meat is cooked through.

Pizza Salad II

Ingredients

1 (16 ounce) package small shell pasta
1 red bell pepper, chopped
1 green bell pepper, chopped
1 tomato, chopped
5 green onions, chopped
1 (4.5 ounce) can sliced mushrooms, drained
2 1/2 ounces sliced pepperoni sausage
1 (2.25 ounce) can sliced black olives, drained
2 cloves garlic, minced
1 teaspoon dried oregano
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1 cup Italian-style salad dressing
1 cup shredded mozzarella cheese
2 tablespoons grated Parmesan cheese

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

In a large bowl, combine the pasta, red bell pepper, green bell pepper, tomato, green onions, mushrooms, pepperoni, olives, garlic, oregano, salt and pepper. Toss together and refrigerate until chilled.

Before serving, add dressing and cheese; mix together well.

Easy Cheesy Cream of Broccoli Soup

Ingredients

1 (10 ounce) package frozen
chopped broccoli
1 (10.75 ounce) can condensed
cream of mushroom soup
1 1/4 cups milk
8 ounces processed cheese food
(eg. Velveeta)
salt and pepper to taste

Directions

Prepare broccoli according to directions. Drain off excess water.

Add cream of mushroom soup and one can of milk to broccoli. Stir and heat thoroughly on low.

Add cheese, stirring until melted. Add salt and pepper to taste. Your quick and creamy soup is ready to serve!

Chicken Chili

Ingredients

3 tablespoons vegetable oil
2 cloves garlic, minced
1 green bell pepper, chopped
1 onion, chopped
1 stalk celery, sliced
1/4 pound mushrooms, chopped
1 pound skinless, boneless chicken breast halves - cut into bite size pieces
1 tablespoon chili powder
1 teaspoon dried oregano
1 teaspoon ground cumin
1/2 teaspoon paprika
1/2 teaspoon cocoa powder
1/4 teaspoon salt
1 pinch crushed red pepper flakes
1 pinch ground black pepper
1 (14.5 ounce) can whole peeled tomatoes with juice
1 (19 ounce) can kidney beans, drained and rinsed

Directions

In a large skillet heat 2 tablespoons of the oil over medium heat. Sauté the garlic, bell pepper, onion, celery and mushrooms for 5 minutes. Set aside.

Add the remaining 1 tablespoon of oil to the skillet and brown the chicken over high heat until it is golden brown and firm on the outside. Return the vegetable mixture to the skillet.

Add the chili powder, cumin, oregano, paprika, cocoa powder, salt, hot pepper flakes and ground black pepper to the skillet. Stir for a few minutes to prevent burning. Add the tomatoes and beans, bring all to a boil and reduce heat to low. Cover the skillet and simmer for 15 minutes, then remove cover and simmer for 15 more minutes.

Chicken and Stuffing Skillet

Ingredients

1 tablespoon butter or margarine
4 skinless, boneless chicken breasts
1 (6 ounce) box Pepperidge Farm® One Step Stuffing Chicken Mix
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup or Campbell's® Condensed 98% Fat Free Cream of Mushroom Soup
1/2 cup milk
1/2 cup shredded Cheddar cheese

Directions

Heat butter in medium skillet over medium-high heat. Add chicken and cook 12 to 15 minutes or until no longer pink. Remove chicken.

Prepare stuffing in skillet according to package directions except let stand 2 minutes.

Return chicken to skillet. Mix soup and milk. Pour over chicken. Sprinkle with cheese. Cover and heat through.

Grilled Mediterranean Vegetable Sandwich

Ingredients

1 eggplant, sliced into strips
2 red bell peppers
2 tablespoons olive oil, divided
2 portobello mushrooms, sliced
3 cloves garlic, crushed
4 tablespoons mayonnaise
1 (1 pound) loaf focaccia bread

Directions

Preheat oven to 400 degrees F (200 degrees C).

Brush eggplant and red bell peppers with 1 tablespoon olive oil; use more if necessary, depending on sizes of vegetables. Place on a baking sheet and roast in preheated oven. Roast eggplant until tender, about 25 minutes; roast peppers until blackened. Remove from oven and set aside to cool.

Meanwhile, heat 1 tablespoon olive oil and saute mushrooms until tender. Stir crushed garlic into mayonnaise. Slice focaccia in half lengthwise. Spread mayonnaise mixture on one or both halves.

Peel cooled peppers, core and slice. Arrange eggplant, peppers and mushrooms on focaccia. Wrap sandwich in plastic wrap; place a cutting board on top of it and weight it down with some canned foods. Allow sandwich to sit for 2 hours before slicing and serving.

Tomato Pepper Steak

Ingredients

1 1/2 pounds (1/2 inch thick) beef round steak
1 tablespoon cooking oil
1 cup beef broth
2 celery ribs, chopped
1 garlic clove, minced
3 tablespoons soy sauce
1/2 teaspoon ground ginger
1/2 teaspoon salt
1/4 teaspoon pepper
1 (14.5 ounce) can diced tomatoes, undrained
2 medium green peppers, julienned
1 medium onion, cut into thin wedges
1 cup sliced fresh mushrooms
2 tablespoons cornstarch
3/4 cup cold water
Hot cooked rice

Directions

Cut beef into 3-in. x 1/4-in. strips. Heat oil in a large skillet; brown beef over medium-high heat. Add broth, celery, garlic, soy sauce, ginger, salt and pepper; bring to a boil. Reduce heat; cover and simmer for 55-60 minutes or until the meat is tender. Add tomatoes, peppers and onion; bring to a boil. Reduce heat; cover and simmer for 5 minutes. Add mushrooms; cover and simmer for 5 minutes or until vegetables have reached desired tenderness. Combine cornstarch and water until smooth; add to pan. Bring to a boil; cook and stir for 2 minutes. Serve over rice.

Pasta Salad I

Ingredients

3 cups fusilli pasta
3/4 cup broccoli florets
3/4 cup cauliflower florets
1/2 cup red onion, sliced
1/2 cup thinly sliced carrots
1/2 cup red bell pepper, chopped
1/2 cup chopped green bell pepper
1/2 cup chopped mushrooms
1/2 cup chopped celery
3/4 cup light mayonnaise
1/4 cup distilled white vinegar
1/4 cup white sugar
salt and pepper to taste

Directions

Cook pasta according to package directions. Drain and rinse pasta under cold water.

Place pasta in a large serving bowl add the all the vegetables and toss to combine.

Combine the mayonnaise, vinegar and sugar together, whisk until smooth. Pour over salad and mix well. Season to taste with salt and pepper and serve.

Spinach Salad with Oranges

Ingredients

1 (10 ounce) package fresh spinach, torn
1 (11 ounce) can mandarin oranges, drained
1 cup sliced fresh mushrooms
3 bacon strips, cooked and crumbled
DRESSING:
3 tablespoons ketchup
2 tablespoons cider vinegar
1 1/2 teaspoons Worcestershire sauce
1/4 cup sugar
2 tablespoons chopped onion
1/8 teaspoon salt
Dash pepper
1/2 cup vegetable oil

Directions

In a large salad bowl, toss the spinach, oranges, mushrooms and bacon; set aside. In a blender or food processor, combine the ketchup, vinegar, Worcestershire sauce, sugar, onion, salt and pepper; cover and process until smooth. While processing, gradually add oil in a steady stream. Serve with salad.

Slow Cooker Pheasant with Mushrooms and

Ingredients

3/4 cup all-purpose flour
salt
1/4 teaspoon ground black pepper
2 pheasants, rinsed, patted dry, and cut into pieces
2 tablespoons olive oil
1 onion, sliced into rings
1 cup sliced crimini mushrooms
1 tablespoon chopped garlic
1 cup white wine
1 cup chicken broth
1/2 cup sliced black olives

Directions

Place the flour, salt, and pepper into a resealable plastic bag; shake to mix. Place the pheasant pieces into the flour mixture, and shake until evenly coated.

Heat the olive oil in a large skillet over medium-high heat. Shake any excess flour off of the pheasant pieces, and place them in the hot oil. Cook until the pheasant is brown on both sides, about 3 minutes per side. Place the pheasant into a slow cooker, reserving the oil in the skillet. Cook the onion in the remaining oil until they soften, about 3 minutes. Stir in the mushrooms and garlic, and continue cooking and stirring until the mushrooms have softened and the garlic has mellowed, about 5 minutes more.

Pour the wine into the skillet and bring to a boil. Boil for 5 minutes, then pour in the chicken broth and return to a boil. Pour the mushroom mixture into the slow cooker, and sprinkle with sliced black olives.

Cover, and cook on High for 4 hours, or Low for 7 hours.

Chicken Spaghetti

Ingredients

1 (8 ounce) package spaghetti
2 cups boneless chicken breast
half, cooked and diced
1 (4 ounce) jar chopped pimento
peppers
1 (10.75 ounce) can condensed
cream of mushroom soup
1/2 green bell pepper, diced
1 1/2 cups shredded, processed
American cheese

Directions

Preheat oven to 250 degrees F (120 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Mix together in large bowl: cooked spaghetti, diced chicken, pimentos, mushroom soup, bell peppers and cheese. Pour into a large casserole dish and bake for 90 minutes in a preheated oven. Serve immediately.

Creamy PHILLY Beef Stroganoff

Ingredients

1 (1 pound) beef flank steak
1 tablespoon non-hydrogenated margarine
1 small onion, chopped
1 pound sliced fresh mushrooms
2 bay leaves
1 teaspoon chopped fresh thyme
1 (284 mL) can 25%-less-sodium beef broth
1/2 cup PHILADELPHIA Cream Cheese Spread
1/4 cup chopped fresh parsley
340 grams hot cooked egg noodles

Directions

Cook steak in large skillet on high heat 2 min. on each side or until browned on both sides. Remove from skillet; cover to keep warm.

Add margarine and onions to skillet; cook on medium heat 5 min. or until onions are crisp-tender, stirring occasionally. Stir in mushrooms, bay leaves and thyme; cook 10 min., stirring occasionally. Add broth; bring to boil. Simmer on low heat 3 min. or until slightly thickened. Add cream cheese spread; cook until melted, stirring frequently. Remove and discard bay leaves.

Cut steak across the grain into thin slices. Add to skillet; cook 3 to 5 min. or until meat is done. Stir in parsley. Serve over noodles.

Paul Bunyan Burgers

Ingredients

- 6 bacon strips, diced
- 1 cup sliced fresh mushrooms
- 3 thin slices onion
- 1 egg, beaten
- 1 tablespoon Worcestershire sauce
- 1/2 teaspoon seasoned salt
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon prepared horseradish
- 1 pound ground beef
- 3 slices processed American cheese
- 3 hamburger buns, split

Directions

In a skillet, cook bacon until crisp. Remove with a slotted spoon to paper towels. In the drippings, saute mushrooms and onion until tender. Transfer to a bowl with a slotted spoon; add bacon. In another bowl, combine the egg, Worcestershire sauce, seasoned salt, salt, pepper and horseradish; add beef and mix well. Shape into six 1/4-in.-thick patties. Divide bacon mixture among three patties. top with a cheese slice; fold in corners of cheese. Top with remaining patties; seal edges. Grill, uncovered, over medium-hot heat for 10-12 minutes or until meat juices run clear, turning once. Serve on buns.

Campbell'sB® Beef and Mushroom Dijon

Ingredients

3/4 pound boneless beef sirloin steak, 3/4 inch thick*
vegetable cooking spray
2 cups sliced mushrooms
1 medium onion, chopped
1 (10.75 ounce) can
Campbell'sB® Condensed Cream of Mushroom Soup or
Campbell'sB® Condensed 98% Fat Free Cream of Mushroom Soup
1/4 cup water
2 tablespoons Dijon-style mustard
4 cups hot cooked rice, cooked without salt
Chopped fresh parsley (optional)

Directions

Slice beef into very thin strips.

Spray nonstick skillet with cooking spray and heat 1 minute. Add mushrooms and onion and cook until tender. Remove vegetables. Remove skillet from heat.

Spray skillet with cooking spray. Add beef and cook until browned and juices evaporate, stirring often.

Add soup, water, mustard and vegetables and heat through. Toss rice with parsley, if desired. Serve beef over rice.