

## #5 Breaded Puffballs

1 lb. Mushrooms  
2 eggs  
1 1/2 tea. water  
Butter as required  
1 cup breadcrumbs or crushed crackers  
2 condiments of your choice, parsley flakes, chili powder, curry, basil or Thyme.

Clean puff balls and slice about 3/8" thick. Peel off outer skin if tough.

Beat eggs and thin this mixture with water. Dip the mushroom slices in the mixture and then rolled in the breadcrumbs or crushed crackers. Fry in melted butter in low to medium heat until browned on both sides. This should take about 3 minutes on each side.

Puffballs absorb lots of butter while cooking and more butter may have to be added. Serves 4.

Adapted from a Myco. Soc. of Toronto recipe.

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## #7 Mushroom Casserole

1 lb. fresh mushrooms, most any kind.  
3 tbs. butter  
2 tea. fresh lemon juice  
2 tbs. finely chopped green onions  
1/2 cup milk  
1/2 cup heavy cream  
1/4 tea. nutmeg  
2 tbs. flour  
1/3 cup bread crumbs  
1/3 cup grated cheese

1. Heat half the butter in a quart saucepan and add mushrooms and lemon juice. Cover and cook, shaking pan, until mushrooms gave up most of their juice.

2. Add chopped onions, salt and pepper, milk and cream and bring to a boil. Season with nutmeg.

3. Blend flour with remaining butter, kneed with fingers. Add it bit by bit to mushrooms, stirring constantly. When sauce has thickened, pour the creamed mushrooms into a heatproof dish and sprinkle with a mixture of crumbs and cheese on top. Brown under broiler. Serves 4 to 6.

By Sylvia Stein. Connecticut Myco. Asso.

## #6 Dried Mushroom Soup

1/4 cup chopped onion  
1/4 cup chopped celery  
1/2 cup crushed dried mushrooms  
1 tbs. flour  
1 1/2 cups water  
3/4 cup canned milk  
1 chicken bouillon cube  
Salt, pepper and savory salt to suit.

Sauté onion and celery in butter until the onion browns.

Stir in flour. Add water and dried mushrooms and simmer until mushrooms are tender (5- 10 minutes). Add bouillon cube, milk, and salt and pepper to taste. Heat to boil but do not boil. Serve with a shake or two of savor salt seasoning.

Serves 4. Adapted from North Idaho Myco. Asso. recipe.

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## #8 Meaty Mushroom Chili

1 lb. Bulk Italian sausage  
1 lb. ground beef  
1 cup chopped onion  
1 lb. fresh mushrooms, sliced  
1 can (46 oz.) V8 juice  
1 can (6 oz.) tomato paste  
1 tea. sugar  
1 tea. garlic powder (optional)  
1 tea. dried oregano  
1 tea. L&P Worcestershire sauce  
1/2 tea. dried basil  
1/2 tea. pepper  
2 tbs. olive oil  
Sour cream (optional)

In a large saucepan containing the olive oil and onion, cook the sausage, beef, and onion over medium heat until the meat is no longer pink. Break up any lumps that may form. Stir in mushrooms, tomato paste and seasonings. Bring to a boil. Reduce heat, cover and let simmer for 1 hour. Garnish with sour cream if desired,.

Serves 8. From "Taste of Home"