

MUSHROOM MOUSAKKA INGREDIENTS

3 medium eggplants
2 Tablespoons olive oil
2 cups chopped onion
2 pounds mushrooms, coarsely chopped
5 garlic cloves, sliced or minced
14 ½ ounce can tomatoes with liquid
6 ounce can tomato paste
1 teaspoon cinnamon
1 teaspoon oregano and basil
1 cup minced parsley
½ cup breadcrumbs
½ cup parmesan cheese
3 tablespoons butter
6 tablespoons flour
2 ½ cups hot milk
½ cup parmesan cheese
Nutmeg
Salt and pepper

MUSHROOM MOUSSAKA DIRECTIONS

- Slice eggplants into ¼ inch thick rounds. Lightly salt both sides, layer in a colander and place over a bowl for 20 minutes.
- Preheat oven to 375 degrees. Lightly oil baking sheet and place eggplant slices, pat dry with paper towel. Bake 20 minutes.

MUSHROOM TOMATO SAUCE

- Heat olive oil in large deep skillet. Add onions and salt, cook over medium heat 8 minutes.
- Add tomatoes, tomato paste, cinnamon, pepper, oregano and basil. Bring to boil, then simmer uncovered approx.. 12 minutes.

- Remove from heat and add parsley, bread crumbs and parm. Cheese.
- Set aside

BECHAMEL SAUCE

- In medium saucepan melt butter or margarine over low heat. Whisk in 4 tablespoons of flour and continue to whisk for several minutes to make the roux.
- Slowly pour hot milk, continuing to whisk over low heat approx.. 8 minutes until thickened and smooth. Sift in remaining 2 tablespoons flour, continue to whisk. Add parmesan cheese and nutmeg. Remove from heat.

ASSEMBLY OF CASSEROLE

- Oil large casserole dish 9x13
- Place double layer of eggplant on bottom
- Add all of Mushroom sauce
- Lay remaining eggplant over mushroom sauce
- Spread Bechamel sauce over top
- Dust with breadcrumbs and parmesan
- Bake uncovered 35 minutes until bubbly

CHICKEN WITH MUSHROOM WINE SAUCE

1 pound package of Chicken Tenders (more or less depending on number of people)

1 package white mushrooms, sliced

2 Cups White Wine or Rose

2 Tablespoons Dijon Mustard

¼ Cup Tablespoon Honey

1 Tablespoon Olive Oil

2 Tablespoons Butter

2 Tablespoons Flour

½ Cup Breadcrumbs or Panko

½ cup sliced or slivered almonds

Salt and pepper to taste

CHICKEN WITH MUSHROOM WINE SAUCE DIRECTIONS

- Cover Chicken Tenders with Olive oil and roll in breadcrumbs. Set Aside
- Saute Mushrooms in butter until tender, add mustard, honey and wine. Simmer for 10 minutes. Sift flour into this and simmer, stirring until thickened. Set aside in a bowl.
- Cook Chicken Tenders in Olive oil until cooked. Add Mushroom sauce. Season
- Bake almonds until toasted. Use half for top of chicken and half for green beans.
- Roasted Red Potatoes with Rosemary
- Sauteed Green Beans and top with toasted almonds

STRAWBERRY CHOCOLATE SHORTCAKE INGREDIENTS for 4 shortcakes

½ cup semi-sweet chocolate morsels, divided in half

¼ cup milk

1 cup flour

1/8 teaspoon sugar, divided

½ tablespoon baking powder

½ teaspoon salt

¼ cup butter

1 pint strawberries, washed and sliced

STRAWBERRY CHOCOLATE SHORTCAKE DIRECTIONS

Preheat oven 450 degrees

1. Combine in bowl over hot water ¼ cup semi sweet chips and milk. Stir until melted and smooth.
2. In a large bowl, combine flour, 1 tablespoon sugar, baking powder and salt
3. With fork or pastry blender, cut in butter until it resembles coarse crumbs. Add chocolate mixture and stir until blended.
4. Knead in remaining morsels.
5. On floured board, roll dough to ½ inch thick, cut into 4 pieces with glass.
6. Place on ungreased cookie sheet, bake 8-10 minutes.
7. In medium bowl, toss strawberries and sugar.
8. Cut each shortcake in half, assemble and enjoy!!!

You Can Use Storebought Whipped Cream Or Homemade

HOMEMADE WHIPPED CREAM

1 cup Heavy Cream

¼ cup powdered confex. Sugar

½ teaspoon vanilla

Chill Bowl

- On low-speed mixer increasing slowly or by hand with whisk mix until whipped.