

Orange Fruit Dip

- 1 cup original yogurt cheese
- 4 Tbl. chopped pecans or walnuts
- 3/4 tsp vanilla
- 4 Tbl. honey
- 1/4 cup orange juice
- grated orange rind (optional)

Mix and serve with fresh fruit.



– Wagon Creek Creamery

Mushroom Au Gratin

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| 1-1/2 T butter | 1 C. heavy cream |
| 1/2 C minced shallots | 3/4 C. chicken broth |
| 1 garlic clove, minced | 3/4 tsp dried thyme |
| 1/2 lb. shiitake, chopped | 1-3/4 lb russet potatoes,
peeled and thinly sliced |
| 1/4 lb. maitake, chopped | 1-1/2 C. Swiss or Gruyere cheese,
shredded |
| salt, pepper | |
| 1 tsp lemon juice | |

Preheat oven: 400°. Melt butter in large skillet, medium heat. Add shallots and cook 3 min., until softened. Add garlic and cook until fragrant, about 1 minute. Add mushrooms, salt and pepper to taste. Cook until liquid evaporates from the mushrooms, about 10 minutes, stirring frequently. Take off heat and stir in lemon juice.

Whisk together cream, chicken broth, and thyme. Salt and pepper to taste. In a 9X13 casserole, layer half of the potatoes, then the mushroom mixture, then 1 cup cheese. Stir the cream and broth mixture well to redistribute seasonings, then pour half over the potatoes. Layer remaining potatoes and pour remaining cream mixture over all. Cover tightly with foil and bake 45 minutes. Remove foil, press on potatoes with a spatula to submerge top layer. Sprinkle remaining cheese over potatoes. Increase oven temperature to 425°. Bake until golden brown and potatoes are tender- approx. 35 to 40 minutes. Let stand 15 minutes before serving. Serves 4-5.

– Mushroom Planet

Bunkhouse Dinner

- 1 lb. RSWA ground Beef -browned and drained
- 4 medium potatoes -peeled and sliced
- 1 large onion -sliced
- 1 green bell pepper -sliced
- 1 stalk celery -sliced
- 1 C. mushrooms -sliced
- 1 can -15 oz diced tomatoes
- 1/2 C. uncooked rice
- 4 slices RSWA fresh side, or sliced ham steak
- cold water

Preheat oven to 350°. Lightly butter a 3-4 quart casserole dish. Line with the potatoes. Spread the onions over the potatoes, then add the ground beef. sprinkle the rice over the beef. Pour the tomatoes over all. top with the vegetables. Place the fresh side on top of the casserole. Add enough water to just cover the casserole. Cover and bake for 1-3/4 hours or until thick and bubbly

– Rowdy Stickhorse Wild Acres



Country Soup

- 1 Country soup mix from Earth Elements
- 1 lb. RSWA Ground Beef or Pork -browned and drained
- 1 can beans- we like kidney - but any kind will do.

Make soup mix according to directions, add browned meat and beans.

Mom serves it over fresh made biscuits.

– Rowdy Stickhorse Wild Acres
– Earth Elements

