

Beef and Mushrooms

- 1.5 pounds DFF Angus Sirloin cut into 1/2 inch cubes
- 1 medium onion, sliced
- salt and pepper
- 1 clove garlic, minced
- 1 pound mushrooms, sliced
- 1 cup beef broth
- 1 cup hearty red wine, such as burgundy or cabernet
- 3 tablespoons flour
- 1/4 cup cold water

Heat olive oil in a large saucepan or Dutch oven. Add sliced onions and beef; cook over medium-low heat, stirring frequently, until beef is browned and onion is tender. Sprinkle with salt and pepper and add the garlic and mushrooms. Continue cooking and stirring for about 5 minutes. Add beef broth. Cover and simmer for 1 to 1 1/2 hours. Add the wine and bring to a boil. Reduce heat to medium and continue simmering, uncovered, for 5 minutes. Blend flour with cold water until smooth. Stir into the beef mixture and continue simmering for about 1 minute, until thickened. Enjoy!

– Downing Family Farm

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Vegetable Pizza

- 2 cans crescent rolls
- 2 cups original yogurt cheese
- 1 package ranch dressing
- 1 cup chopped broccoli
- 1 cup chopped cauliflower
- 1/2 cup green onion, chopped
- 1/2 cup chopped bell pepper
- 1 carrot grated

Lay crescent rolls flat. Bake at 475° 8-10 minutes. Mix yogur cheese and ranch dressing mix. Spread on baked crescent roll crust. Sprinke vegetables on top and chill for at least 30 minutes.

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Basic Mushroom Sauté

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| 1/2 lb assorted mushrooms | 1/2 medium onion |
| 2-3 cloves garlic | 1 1/2 tsp Soy sauce or Braggs |
| 1 Tbs. Butter (Optional but worth it.) | 1 1/2 Tbs. Olive oil |

Prepare mushrooms:

Lion's Mane—brush off any particles. Cut into 1/4 inch slices, then into wedges. Set aside.

Shiitake & Oysters—cut off stems. Cut the caps into 1 in. pieces. Set aside. Save stems for soup stock.

Maitake--trim and cut into 1 in. pieces.

Slice and chop the onion and the garlic. Put oil in a nonstick pan. Add the onion, garlic, and Lion's Mane. Cook over high heat, stirring occasionally till the Lion's Mane is golden brown and moisture is reduced. Remove the Lion's Mane mixture to a bowl and set aside. Place the other mushrooms in the pan and sauté over low-medium heat until the Shiitake is limp but still has white in it and liquid is reduced. Add the Lion's Mane mixture and soy sauce. Sauté for one more minute while stirring. Remove from heat and stir in the butter.

– Mushroom PAnet

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Fudgy Buttermilk Brownies

Combine:

- 1 cup flour
- 1 cup firmly packed brown sugar
- 1/3 cup cocoa
- 1/4 tsp. salt
- 1/2 tsp. baking soda

Add and beat until smooth:

- 2 large egg whites
- 1/4 cup Wagon Creek Creamery buttermilk
- 1/4 cup Wagon Creek Creamery original yogurt cheese
- 1/2 cup applesauce
- 1 tsp. vanilla

Pour into greased 9x9 baking pan. Bake 30 minutes at 350°

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