

Recipes from a Sunday Dinner, September 8th, 2013, Carol Winn

Stuffed Mushrooms

2 pounds button mushrooms- stemmed and cleaned
1 Tablespoon butter
¼ cup finely chopped ham
2 Tablespoons breadcrumbs
1 Tablespoon parsley
Moisten with sour cream
Parmesan cheese

Directions:

Saute' chopped stems in melted butter till lightly brown. Add chopped ham and simmer for a minute. Remove from heat and drain the excess liquid. Add bread crumbs, parsley, and moisten with sour cream for desired texture. Fill mushrooms with mixture and sprinkle with Parmesan cheese and melted butter.

Bake: 350 degrees for 15 to 20 minutes.

Hot Crabmeat Dip

2 (8 ounce) packages of cream cheese
3 Tablespoons mayonnaise
1 ½ cups sour cream
3 Tablespoons Old Bay Seasoning
3 shakes Worcestershire sauce
4 shakes garlic powder
3 Tablespoons fresh squeezed lemon juice
2 cans lump crabmeat
1 package (2 cups) shredded cheddar cheese

Directions:

Mix the first eight ingredients in a large bowl with a whisk. Then mix in the cheddar cheese. Place in a baking dish. One may half the recipe.

Bake: 350 degrees for 15 to 20 minutes.

World's Best Lasagna by John Chandler (allrecipes.com)

1 pound sweet Italian sausage - Excellent sausage at Riccardo's Market in Dunmore
¾ pound lean ground beef
½ cup minced onion
2 cloves of garlic crushed
1- 28 ounce crushed tomatoes- I used Cento brand
13 ounces of tomato puree- Cento
2- 6 ounces of tomato paste- Cento
½ cup water
2 Tablespoons sugar
1 ½ teaspoons dried basil
½ teaspoon fennel seed
1 teaspoon Italian seasoning
½ teaspoon salt
¼ teaspoon pepper
Either 2 Tablespoons fresh parsley or 1 Tablespoon dried parsley
10 to 12 lasagna noodles
16 ounces of ricotta cheese
1 egg
Either 2 Tablespoons fresh parsley or 1 Tablespoon dried parsley
¾ pound mozzarella cheese-grated or sliced
¾ grated Parmesan cheese

1. Cook sausage, ground beef, onion, and garlic over medium heat until well browned- drain off grease. Stir in crushed tomatoes, tomato puree, tomato sauce, and water. Season with sugar, basil, fennel seeds, Italian seasoning, salt, pepper, and 2 tablespoons fresh parsley or 1 dried. Simmer, covered, for about 1 ½ hours, stirring constantly or place in a crock pot lined with a Slow Cooker Liner for about two to three hours depending on the setting.
2. Bring a large pot of water to a boil. Cook lasagna noodles in boiling water for 8 minutes. Drop in cold water and remove immediately. Drain on a towel.
3. In a mixing bowl, combine ricotta cheese with egg, 2 tablespoons fresh parsley or 1 dried.

To Assemble: spray a 9x13 baking dish with Pam or cooking spray. -Spread 2 1/2 cups or more of meat sauce in the bottom of dish and sprinkle with ¼ cup of Parmesan cheese. Arrange noodles lengthwise over meat sauce overlapping. Spread with one half (8 ounces) of the ricotta cheese mixture. Top with a third of the mozzarella cheese.

- Spread 2 ½ cups or more of the meat sauce over the mozzarella cheese and sprinkle with ¼ cup of Parmesan cheese. Arrange noodles lengthwise over meat sauce overlapping. Spread 8 ounces of ricotta cheese mixture. Top with a third of the mozzarella cheese.

-Spread 2 1/2 cups or more of meat sauce over the mozzarella cheese. Top with mozzarella and Parmesan cheese.

Spray foil with cooking spray and cover dish.

Bake: 375 degrees for 25 minutes. Remove foil and bake an additional 25 minutes. Cool 15 minutes before serving.