

2007 Mushroom Cook-Off Recipes

Entrées:

Not Your Mama's Pasty Lois Haglund

You can make a leaner, vegetarian version by eliminating the suet and replacing the lard with butter or shortening.

Make your favorite crust, the amount for a double-crust pie, using lard and adding some ground suet.

3 cups flour
1 cup suet, ground fine
¼ cup lard
1 teaspoon salt

Blend lard into flour. Add suet, then cold water. Roll dough out.

Filling:

Use sautéed mushrooms instead of the meat.

In heavy skillet, melt 2 tbs. butter and sauté 8 oz package Baby Bella Mushrooms – diced and ½ cup diced onions with salt to taste. Cool slightly.

You can make the crust ahead – roll out two pie crusts – larger than you pie pan. Lightly flour the pan; lay one crust in it. Dice potatoes, several cups – enough to fill your size pasty. Slice fresh carrots (1/4 cup).

For the first pasty: In ½ of the pie pan, layer potatoes, carrots, ¼ cup suet, salt and coarse black pepper (to taste) and sautéed mushrooms. You may add fresh chopped chives or parsley flakes to color.

Now, fold the crust over so that your pasty is in just ½ of the pie pan. Seal edges. Repeat to make the second pasty in the other ½ of the pie pan.

Make decorative slits in the top crust. Bake at 350 for 1 hour. Serve hot or cold. Ketchup optional.
