

WILD IN THE KITCHEN

Stuffed mushrooms and fettuccine al burro

By Jerry Marlowe

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A heartfelt foodie greetings to all you kind readers.

I want to thank you for your comments when I used to be able to run into you about town. Unfortunately the current crisis has limited my ability to personally find you in our local markets.

Rumor has it though that they may be trying to alleviate our one on one customary ability to actually see each other. Proof of that happened last night as Willi and I surfaced at our local grocery wearing our masks. We honored the six feet away rule and at 8 o'clock there were very few other folks shopping inside anyway.

OK, so what exciting recipe can I share with you this week?

With the added stress we are experiencing I thought it only proper to to keep my culinary contributions this week to several more simple but edible favorites. We originally featured these two back when I was teaching cooking classes in that memorable kitchen that was located in our old drug store in downtown New Philadelphia. Please try them and let me know if they meet your approval.

Stuffed Mushrooms

ala Sylvia Schur who shared it in her book called Dinner in Half an Hour. I took some liberty with my version but I do hope you will enjoy it. Here is what you will need. Preheat your oven to 400 degrees.

1 pound fresh mushrooms,
2 TBS Worcestershire sauce,
4 tbs sherry, 2 tbs finely

chopped fresh cilantro, 4 tbs cooked sausage and 2 tbs butter. Okay now wash and remove the stems from the mushrooms. Chop the stems finely and put them in a small bowl. Add your Worcester-shire sauce, 2 tbs of the sherry, cilantro and cooked sausage. Stir until combined. Now fill the hollow of your mushrooms with that mixture. Put them in a well buttered baking dish.

Add the remainder of the sherry to the pan and bake for 12 minutes. Spoon the sauce over the mushrooms and serve them hot. That would serve about 4 to 6 hungry folks.

Fettuccine Al Burro

(wow that means with butter sauce) Gather up a pound of fettuccine which is also spelled with an i on the end on our package in Willi's cupboard. But darn it lets stay authentic for all of our Italian readers.

½ pound of butter, a cup of chopped fresh cilantro, 2 to 3 tbs chopped fresh basil, dried is possible but not as good, ½ tsp salt, fresh ground black pepper, one cup freshly grated Parmesan cheese, ¼th cup cream. Melt your butter and add all that together. Use that butter sauce on your Fettuccine al Burro as described

below.

Bring 6 quarts of water to boil in a big sauce pan, with 2 tbs salt added. Add the fettuccine and cook 4 to 5 minutes stirring until they rise to surface and are just done and still firm to the tooth. Okay now if only our great friend Larry Dinolfo were still alive and standing over us. We miss him so very much. Those of you who knew Larry close your eyes and imagine him singing in Italian those

great songs he shared with us so often. You can call that show up on your phone that we recorded from his restaurant which was our version of the Godfather. Anyway Larry always said the pasta should be al Dante I believe. Meaning it still had some firmness to it.

(Contact Jerry if you'd like to discuss a recipe or share one of your own. Drop him a note at: 131 Oakmont Drive in Dover, OH 44622.)