

Mushroom Pie

½ cup	organic olive oil
4	Sweet onions - finely chopped (local)
12 slices	thin bread slices (approx), crusts removed (local)
2 pounds	mushrooms - shiitake & cultivated mix (local)
1/2 cup	chopped parsley
2 T.	thyme - minced
1	egg (local)
2/3 cup	milk (local)
4 oz.	Feta cheese
6 ounces	thin sliced Romano cheese
to taste	Salt & pepper

Peel, stem and slice mushrooms; sauté with garlic and onions in olive oil over medium heat for 5 minutes; reduce heat, add thyme, season with salt and pepper and simmer for 10 minutes; Preheat oven to 350; cover mold base with 6 bread slices; spoon vegetable mixture over bread, add feta and sprinkle with parsley; cover with remaining bread; Beat egg and milk and add salt and pepper; pour over bread and cover with Romano cheese; bake for 25-30 minutes or until golden brown; cool and serve. This is an easy recipe to make gluten free with gluten free bread.

Red Pepper, Parsley Hummus

1 cup	dried garbanzo beans (not local)
2 heads	large cloves garlic
1 cup	olive oil
1 cup	sesame tahini
½ cup	lemon juice
½ cup	lime juice
1 cup	roasted red peppers
½ bunch	parsley
to taste	salt & pepper

Rinse beans and soak overnight; change water and cook in pressure cooker for 1 hour or on stovetop for 4 hours; rinse and drain; combine ingredients in food processor until smooth; Serve with chips, crackers, veggies or bread. Stores in refrigerator for a few weeks or may be frozen.

Shopping List

Mushroom Pie

Ingredients	Wieght or Volume	PLU #
organic olive oil	½ cup	_____
Sweet onions - finely	4	_____
chopped (local) thin bread slices (approx), crusts removed (local)	12	_____
mushrooms – shiitake & cultivated mix (local)	2 pounds	_____
chopped parsley	1/2 cup	_____
thyme - minced	2 T.	_____
egg (local)	1	_____
milk (local)	2/3 cup	_____
Feta cheese	4 oz.	_____
thin sliced Romano cheese	6 ounces	_____
Salt & pepper	to taste	_____

Shopping List

Red Pepper, Parsley Hummus

Ingredients	Wieght or Volume	PLU #
dried garbanzo beans	1 cup	_____
large cloves garlic	2 heads	_____
olive oil	1 cup	_____
sesame tahini	1 cup	_____
lemon juice	1/2 cup	_____
lime juice	1/2 cup	_____
roasted red peppers	1 cup	_____
parsley	½ bunch	_____