

FOUR WALL FARM

HOLIDAY RECIPES



MENU

3 Cheese Mushroom Mac

The BEST Stuffing

Mushroom-Stuffed Roasted
Butternut Squash

Mushroom Mince Pie



3 CHEESE MUSHROOM MAC

8 oz lion's mane, sliced thin and chopped medium
4 tbsp butter, divided
1 tsp Spike seasoning+
1 tbsp flour
1 cup milk
1 tbsp ketchup
2 cups sharp white cheddar cheese, grated

1 1/2 cups grated muenster cheese
1/2 cup feta cheese crumbles
(use Dodoni feta cheese. It makes a difference)
1/4 tsp nutmeg
1/2 tsp celery salt
1/2 cup heavy cream
1 box rotini pasta

Preheat oven to 375. Boil the pasta according to the instructions. In a skillet over medium high heat, melt 3 tbsp butter. Add the mushrooms and the Spike. Cover and cook for about 5 minutes. Remove from heat. Whisk the ketchup into the milk. In another skillet, start your roux. Melt 1 tbsp butter over low heat. Add flour and stir constantly until the flour is nicely toasted and brown (about 5 minutes). Pour in the milk 1/4 cup at a time, whisking after each pour. Add the cheddar and the muenster cheese and the mushroom, stirring as the cheese melts. Stir in the nutmeg and celery salt. Simmer low for about 3 minutes, then mix in the cream, and the pasta, making sure that they are entirely coated with sauce. Turn off the heat and mix in the feta crumbles. Pour into a lightly greased casserole dish. Bake at 375 for about 30 minutes, until slightly browned on top.

+There is no substitute for Spike. It was created in 1950, a blend of 39 spices and vegetables. It comes with and without salt. We can't always find it easily, so we order it from Amazon. It's a great thing to have in your pantry.

THE BEST STUFFING

(w/VEGAN OPTION)



14-16 oz Oyster mushrooms, minced (the more, the merrier)
1/2 Keilbasa or preferred sausage* (omit for vegan/vegetarian)
1 loaf artisan multigrain bread, cut into large cubes (about 1 1/2in)
I got my loaf at the Stop n' Shop bakery, so not too fancy
4 tbsp butter (use an oil for vegan)
2-3 tbsp olive oil
2 tbsp fresh sage, minced
2 1/2 tsp salt

3/4 tbsp fresh ground black pepper
1 large white onion, minced (about 3 cups)
2 celery stalks, sliced
2 carrots, diced small
2 cups mushroom stock (additional if needed)
2 tbsp parmesan cheese (or vegan substitute)
2 eggs, beaten (2 flax eggs)

*I highly recommend Eggbert's new kielbasa. It has the perfect touch of smoke, tenderness, & a slight spice that is mouthwatering. OR see what the farmer at your local market is making!

Preheat the oven to 375

Dice the kielbasa small (cut it in half lengthwise, then slice each half into lengthwise 4th's before chopping). Combine the sausage and the bread cubes on a cookie sheet. Bake for 10 minutes, then stir and put back in the oven for another 10 minutes. As the bread toasts, prep your mushrooms. When the bread and sausage is done, remove it from the oven and let it cool.

In a large skillet (use cast iron if you can) heat the olive oil over high/medium high heat. Add the minced mushrooms, salt, pepper, and fresh sage. Stir to mix then let it cook. When bits of mushroom start popping out of the pan, cover it partially, making sure that the steam can escape. Cook for about 10 minutes, or until most of the mushroom is nicely browned. Check partway through to make sure that nothing is Let cool.

In another skillet, melt the 4 tbsp of butter. Add the onion, garlic, carrot and celery and sauté until the onion is translucent, about 5 minutes.

Place the toasted bread and sausage in a large mixing bowl. Add the saged mushrooms and the onion mixture and stir to combine. Pour over the mushroom stock, starting with one cup. Bread can be differently absorbent. Add additional stock 1/2 cup at a time, until the but not mushy. Taste and adjust salt. Mix in additional butter. Bake uncovered for 30-40 minutes or until nicely browned.





MUSHROOM-STUFFED ROASTED BUTTERNUT SQUASH (VEGAN)

4 oz oyster mushrooms, chopped small
 1 butternut squash, seeded & halved lengthwise
 2 tbsp + 1/2 tsp olive oil
 1/2 tsp mace
 1/2 cup water

1 tbsp soy sauce
 1/2 tsp fresh ground black pepper
 1 clove garlic, minced
 1/2 cup minced onion
 1/2 cup prepared wild rice mix

1 tbsp dried cranberries
 1/2 tbsp brown sugar, packed
 1/2 tsp cinnamon
 1/4 tsp salt, or to taste
 1/4 cup chopped pecans.

Preheat oven to 375. Coat the inside of the squash with the oil and sprinkle on the 1/2 tsp mace. Stab the neck of the squash a few times with the tines of a fork (to make it cook a little faster). Line a roasting pan with parchment paper and place the squash face down. Roast in the oven for 40-60 minutes, until soft. Remove the soft roasted squash with a spoon, leaving enough “meat” to hold the shape—about 1/3 inch. Place the squash in a medium bowl. If you can, use a cast iron skillet for the next step. Heat the 1/2 cup water to boiling, then add soy sauce, garlic, onions, pepper and mushrooms. Reduce heat to medium, cover, and simmer for 3-5 minutes. The water level will increase as it’s extracted from the mushrooms. Remove cover, add 2 tbsp olive oil and continue to cook over medium high heat, every few minutes stirring and spreading the mix flat over the bottom of the pan, until mushrooms have browned and some have crisped—about 10 minutes.

In the medium bowl, combine the squash with the sugar, cinnamon, wild rice, dried cranberries, mushrooms, mixing thoroughly. If you choose to add the sausage, do so now. Taste and add the 1/4 tsp salt (or more) if needed. Spoon the mixture into the hollowed out baked squash. Sprinkle crushed pecans over the two halves. Roast the squash in the 375° oven for an additional 15 –20 minutes, until nuts are toasted and slightly browned.



MUSHROOM MINCE PIE

Start this pie the day before the feast!

8 oz Chestnut mushrooms, chopped small
 6 tbsp vegetable shortening
 1/2 cup brown sugar
 2 tbsp white sugar
 1/2 cup raisins, minced
 1/4 cup golden raisins, minced
 Zest of one lemon
 Juice and zest of one navel orange

1 tsp soy sauce
 1 granny smith apple, peeled, cored, and chopped
 2 tsp mixed spice*
 (*find a recipe online or substitute pumpkin pie spice)
 1/8 tsp black pepper
 3 tbsp brandy, divided
 1/2 cup of chopped pecans, toasted
 1 double pie crust



In a medium size pot, combine the first 12 ingredients, plus 2 tbsp of brandy. Over medium heat, bring to a boil. Reduce heat and let simmer for 15 minutes, stirring frequently. Meanwhile, using a small skillet that you can easily pick up, toast the pecans over a medium high flame, shaking the pan to toast evenly. When the nuts are lightly browned and smell toasty, they are done (approximately 5 min). Turn off mince. Stir in the remaining tbsp of brandy and the pecans. Let cool, then refrigerate overnight or for at least 6 hours.

Let the mince come to room temperature for about an hour before use. Preheat the oven to 375. Prebake the bottom crust, then let it cool. Fill the pie. When you put on your top crust, cut a couple of openings for ventilation. Bake for 1/2 hour. Let cool before slicing.

ENJOY!

More recipes are available in *The Mushroom Farmer's Cookbook* now available at Amazon, www.4wallfarm.com, Stella's Fine Foods, and other local book stores. Follow us on Instagram @4wallfarm