

creamy herb mushrooms

starry night

| ingredients | 12 people | 25 people | 50 people | 75 people |
|-------------------------------|--------------------------|-------------------------|----------------------|--------------------------|
| Medium-size button mushrooms | 25 (about 3/4 pound) | 50 (about 1 1/2 pounds) | 100 (about 3 pounds) | 150 (about 4 1/2 pounds) |
| Unsalted butter | 4 tablespoons (2 ounces) | 1 stick (4 ounces) | 2 sticks (8 ounces) | 3 sticks (12 ounces) |
| Sliced green onions | 1/4 cup | 1/2 cup | 1 cup | 1 1/2 cups |
| Minced garlic | 3/4 teaspoon | 1 1/2 teaspoons | 1 tablespoon | 1 1/2 tablespoons |
| Herbed breadcrumbs (page 133) | 3/4 cup | 1 3/4 cups | 2 1/2 cups | 4 cups |
| Crumbled Gorgonzola cheese | 1/2 cup (2 ounces) | 1 cup (4 ounces) | 2 cups (8 ounces) | 3 cups (12 ounces) |
| Extra-virgin olive oil | 4 ounces | 8 ounces | 16 ounces | 24 ounces |



helpful hint:
Substitute any blue cheese, sharp cheddar, feta, Boursin, or even tofu in place of the Gorgonzola in this recipe.



do it ahead:
The mushrooms can be prepared a day in advance and baked just before serving.



do it for less time:
Use store-bought seasoned breadcrumbs in place of the homemade herbed breadcrumbs to save time.



do it for less money:
Spray the tops of the mushrooms with vegetable cooking spray instead of drizzling with olive oil.

directions:

- Preheat the oven to 425 degrees.
- Clean the mushrooms and remove the stems. Place the stems in a food processor or blender and process until smooth.
- Melt the butter over medium heat in a large sauté pan. Add the processed mushroom stems, green onions, and garlic. Sauté for 3 to 4 minutes, or until fragrant, and then remove from the heat. Stir in the breadcrumbs and the cheese, mixing well to incorporate.
- Spoon the mixture into the mushroom caps, and arrange the filled mushrooms on baking sheets. (The mushrooms can be made up to this point a day in advance. Cover and refrigerate until ready to bake.)
- Drizzle the mushrooms with the olive oil. Bake for 10 to 12 minutes, or until heated through.

equipment:

- baking sheets
- food processor or blender
- large sauté pan
- wooden spoon

portion size: 2 mushrooms

baby spinach, walnut, and orange salad with raspberry vinaigrette

starry night

| ingredients | 12 people | 25 people | 50 people | 75 people |
|--------------------------------------|---------------------------------------|------------------------|------------------------|----------------------------|
| Oranges | 1 3/4 pounds | 3 1/4 pounds | 6 1/2 pounds | 9 3/4 pounds |
| Mayonnaise | 2 tablespoons | 1/4 cup | 1/2 cup | 3/4 cup |
| Raspberry vinegar | 2 tablespoons | 1/4 cup | 1/2 cup | 3/4 cup |
| Dijon mustard | 1 tablespoon | 2 tablespoons | 1/4 cup | 1/4 cup plus 2 tablespoons |
| Raspberries | 2 3/4 ounces (1/4 cup) | 5 1/2 ounces (1/3 cup) | 11 ounces (2/3 cup) | 1 pound (1 cup) |
| Honey | 2 tablespoons plus 1 teaspoon | 1/3 cup | 2/3 cup | 1 cup |
| Extra-virgin olive oil | 1/4 cup plus 2 tablespoons (3 ounces) | 3/4 cup (6 ounces) | 1 1/2 cups (12 ounces) | 2 1/4 cups (18 ounces) |
| Salt and freshly ground black pepper | to taste | to taste | to taste | to taste |
| Baby spinach | 12 ounces | 1 1/2 pounds | 3 pounds | 5 pounds |
| Walnut pieces | 8 ounces | 1 pound | 2 pounds | 3 1/2 pounds |

equipment:

- 36-inch salad bowl
- large mixing bowl
- tongs or disposable gloves
- whisk

directions:

- Peel the oranges and cut into segments.
- Combine the mayonnaise, raspberry vinegar, Dijon mustard, raspberries, and honey in a large mixing bowl. Using the back of a spoon or fork, mash the raspberries into mixture. Gradually whisk in the oil until the mixture is emulsified. Season with salt and pepper to taste.
- Just before serving, place a third of the dry spinach, walnuts, and orange segments in a 36-inch salad bowl. Add one third of the vinaigrette. Using tongs or your hands (wearing disposable plastic gloves), toss the lettuce with the dressing until well coated.
- Taste the salad and add more dressing as needed, being careful not to over-dress the leaves.
- Repeat with the remaining lettuce mixture and vinaigrette.

helpful hints:

- Zest the oranges first and use in Poached Bosc Pears (page 136).
- Toss the salad in batches for manageability.
- To keep the honey from sticking, spray the measuring cup with vegetable cooking spray before measuring the honey.

do it ahead:

All the components for the salad can be prepared a day in advance: make the vinaigrette, wash and dry the spinach, and segment the oranges. Store everything in the refrigerator until ready to combine.

do it for less time:

- Look for bags of pre-washed, ready-to-use baby spinach in the produce section of your grocery.
- Use a blender to emulsify the salad dressing quickly.
- Substitute canned and drained tangerine segments for the fresh orange segments.

do it for less money:

Use frozen raspberries instead of fresh. Thaw and use as directed.

portion size: about one heaped cup of salad plus 2 tablespoons of dressing

