

Cooking Corner Tips To Help You

For Mushroom Lovers: A Shortcut At Mealtime

(NAPSA)—If you've ever wished you could hire a sous chef to do the tedious cleaning and slicing when you're cooking with mushrooms, you might try sliced, air-dried mushrooms from Sonoma®. They're a marvel at saving time in lots of recipes. Take beef stroganoff, for instance. It's a rich and hearty favorite that traditionally means lots of work. The following recipe cuts prep time with Sonoma® Marvelous Mushrooms™ that are pre-cleaned, trimmed and sliced.

Marvelous Mushroom Stroganoff

1 lb. top sirloin or rib steak
¼ cup flour
½ tsp. salt
¼ tsp. pepper
2 Tbsp. butter
1 med. onion, chopped
2 cups Sonoma® Marvelous Mushrooms™
2½ cups beef broth
1½ Tbsp. tomato paste
1 tsp. Worcestershire sauce
¾ cup sour cream

Cut beef across the grain into ¼" thick slices. Cut slices into 2" lengths. Mix flour, salt and pepper in a plastic bag; add beef slices and shake to coat. Heat butter in a large sauté pan over medium-high heat. Add beef slices and onion. Cook until meat is browned on both sides and onion is limp. Remove from pan and keep warm. Add Marvelous Mushrooms and



INTEREST IS MUSHROOMING

Air-dried mushrooms are a marvelous way to save time when cooking beef stroganoff.

broth to pan. Let simmer 5 minutes, uncovered, stirring occasionally. Meanwhile, combine tomato paste, Worcestershire sauce and sour cream. When mushrooms are tender and liquid has evaporated somewhat, remove from heat and blend sour cream mixture into pan. Stir in the meat and onions, return pan to heat for 2 to 3 minutes, until hot. Do not let boil. Serve over hot cooked noodles or rice. Serves 4.

Marvelous Mushrooms™ can be rehydrated for other dishes by soaking in warm water for 10 to 15 minutes, then draining. Reserve the soaking liquid and refrigerate or freeze for future use in marinades, sauces and soups—wherever the wonderful, earthy flavor of mushrooms is desired.

Consumers can find this mealtime marvel at their favorite market, or order directly from Timber Crest Farms toll-free phone, 888-374-9325 or visit online at