



## **Mary's Chicken with Hungarian Mushrooms**

**Serves 4-6**

One Mary's whole chicken, whole roasted or cut into parts and sautéed, with garlic, herbs, salt/pepper  
1 # Mushrooms, champignon or cremini, cut into quarters if large, left whole if small  
1 tbl butter  
½ c red wine  
1 tbl mushroom glace (optional)  
2 tsp Hungarian paprika  
1 tsp celery salt  
Salt and fresh ground pepper to taste

Melt butter, saute mushrooms over med-high heat for 5 min. Season with salt/pepper, paprika and celery salt. Add red wine and glace (optional). Simmer 10 minutes until liquid reduces and is somewhat re-absorbed by mushrooms. Serve with chicken and steamed broccolini.

## **Halushki with Cheese and Bacon**

**Serves 6-8**

2 large potatoes, peeled  
3+ cups flour  
1 tsp baking powder  
1/2 tsp salt  
2 eggs  
1/3 cup milk

Make your dough by grating your potatoes on the smallest shredding option on your cheese grater or grater attachment on a food processor. Squeeze the excess water out and put the shreds into a mixing bowl. Stir in the flour, baking powder, salt, eggs, and milk until a dough forms, adding more flour if necessary to achieve a workable consistency. Divide the dough into 6 sections and refrigerate. Bring a large pot of salted water to boil. Using a large slotted spoon or perforated pan, push the dough through the holes and into the boiling water using a spatula. Remove the halushkis with a strainer or slotted spoon to a serving dish when they float to the top.

Drizzle with ½ c melted butter

Then garnish with

1 bunch chives, sliced thin for garnish  
8 oz pancetta, cut into lardon and rendered crisp  
5 oz plain goat cheese, crumbled