

Croy Boy Mushroom Hunting & Eating



Paul



Paul



Ray

While there are a variety of mushrooms that pop up in the spring season, the Croy boys looked for morels. Mushroom hunting was very important to the surviving Croy boys, Paul, and Ray. Usually done separately, but together on many occasions, since Ray, my dad, had not owned a car since the early 1950's.....Ken Croy

Uncle Paul and dad's cooking method appeared to be the same.

- 1.) Split mushrooms in half. Soak them in salt water. (6 cups water, ½ teaspoon of salt.
- 3.) Drain and roll in flour.
- 4.) In a large skillet, melt lots of butter. Over low to medium heat, sauté mushrooms till coating are light brown.

DO NOT OVERCOOK.

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Ken's Italian Roast Vegetables



Italian Roasted Vegetables is a delicious blend of oven roasted vegetables topped with Olive Oil and Italian spices. This recipe is a versatile and delicious addition to any meal. Featuring a variety of colorful and nutrient-rich vegetables. The origin of the original recipe is unknown.

INGREDIENTS:

- 5 Plum Tomatoes [***] 1/4 cup - Red Wine Vinegar
- 1 1/2 cups - Green Zucchini (cubed)
- 1 1/2 cups - Yellow Zucchini (cubed)
- 1 large - Red Onion (sliced, cut in half)
- 1 large - Red Pepper (sliced, cut in half)
- 1 large - Green Pepper (sliced, cut in half)
- 10 large - Mushroom caps (coarsely chopped)
- 2/3 cup - Olive Oil (your favorite brand)
- 1/2 tsp. - Black Pepper (crushed if available)
- 2 small - Garlic Cloves (minced) {**}
- 1 tbsp. - Fresh Basil (chopped)
- 1 tbsp. - Fresh Oregano (chopped)

DIRECTIONS:

- 1.) Prepare Tomatoes: Cut an "X" in the top of the Tomatoes and remove the cores. Immerse in boiling water for 30 to 45 seconds. Refresh in cold water. Peel, cut in half, remove seeds and juice, set aside.
- 2.) Prepare Zucchini, Red and Green Peppers, and Red Onion.
- 3.) In a large bowl, blend Olive Oil, Red Wine Vinegar, Black Pepper, minced Garlic, fresh Basil, and fresh Oregano. Add Green and Yellow Zucchini, Red Onion, Mushrooms, and Red and Green peppers, toss well, coating all the ingredients.
- 3.) Roast in a 400° oven for 12 minutes. Add Tomato halves and roast for 10 minutes longer. Serves 8.

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Ken's - Fried Green Tomatoes



Fried Green Tomatoes are exactly as they sound, slices of Green Tomato dredged in a cornmeal mixture and fried until golden brown. The 1991 movie of the same name exploded the popularity of the Fried Green Tomatoes dish. Which in all probability is why I now have a version of a delicious recipe.

INGREDIENTS:

- 4 - Green Tomatoes (large and firm)
- Kosher Salt & Ground Black Pepper
- 1 cup - Cornmeal (finely ground) *** 1 tsp. - Paprika
- 2 - Eggs *** Vegetable Oil

DIRECTIONS:

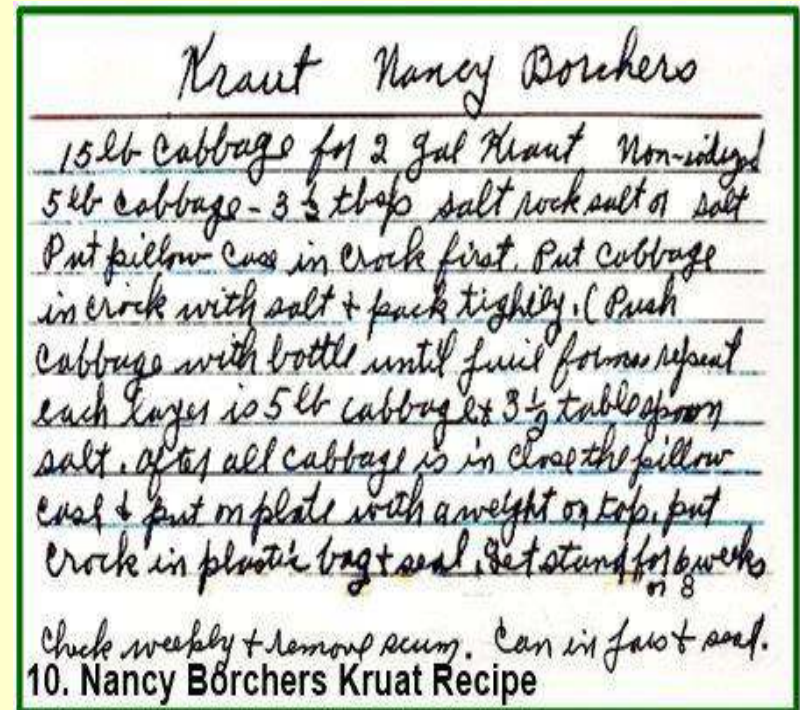
- 1.) Cut Tomatoes crosswise into 1/2" slices. Sprinkle Tomatoes with Salt & Pepper to your taste. Set it aside.
- 2.) Combine the Cornmeal and Paprika in a shallow bowl. In another bowl beat the eggs. Cover the bottom of a heavy skillet with 1/2" of vegetable Oil, then place over medium heat.
- 3.) Coat the Tomato slices in the beaten Egg, then dredge them in the Cornmeal mixture.
- 4.) Fry as many Tomatoes as fit comfortably in the skillet until nicely browned, about 2 minutes a side.
- 5.) After cooking, transfer them to a paper towel lined platter to drain. Repeat until all Tomato slices are done.

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Cousin Nancy Borchers Kraut Recipe

Sauerkraut. German: sau e kraut (sour cabbage) is a finely cut raw cabbage that has been fermented. In Germany sauerkraut is eaten fresh or cooked in a wide variety of dishes. We love our sauerkraut in America also. Nancy's recipe is among the best. I am not sure if it was a Hazelton family recipe. Nancy's grandmother was Chloe (Croy) Hazelton, my dad's sister.



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