

## Mushrooms Florentine

1 lb. mushrooms, washed & dried	¼ cup chopped onion
Butter	4 tablespoons (½ stick) melted butter
2 packages (10oz. each) frozen spinach, thawed	1 cup freshly grated Cheddar cheese
1 teaspoon salt	Garlic salt to taste

Cut the stems from the mushrooms and sauté first the caps, then the stems in butter until brown.

Combine the thawed spinach with the salt, onion and melted butter. Line a 10" casserole with the spinach mixture. Sprinkle one-half cup of the grated cheese over the spinach mixture. Arrange the mushrooms over the spinach. Season with garlic salt and cover with the remaining cheese.

Bake for 20 minutes at 350°F or until the cheese is melted and browned. This casserole may be prepared and refrigerated until it is to be baked. Makes six to eight servings.

## Garlic Mashed Potatoes

3¾ pounds red-skinned potatoes, peeled, cut into 1-inch cubes	1 cup (or more) chicken broth
9 large garlic cloves	½ cup grated Parmesan cheese
2 tablespoons (¼ stick) butter	Fresh rosemary sprigs (optional)
2 tablespoons chopped fresh rosemary or 2 teaspoons dried	

Cook potatoes and garlic in large pot of boiling salted water until both are very tender, about 30 minutes. Drain.

Transfer potatoes and garlic to large bowl. Mash potatoes and garlic. Add butter and chopped rosemary; beat until smooth. Bring 1 cup broth to simmer. Gradually mix broth into potato mixture. Stir in Parmesan. Season with salt and pepper. *(Can be prepared up to 2 hours ahead. Cover. Rewarm in heavy large saucepan over medium-low heat, stirring often and adding more broth if mixture is too dry.)*

Transfer potatoes to bowl. Garnish with rosemary sprigs, if desired.