

Gardens should be overflowing this month with all sorts of good things. My examination of a gardening book shows that Thanksgiving is just the beginning of harvest time in South Texas for fall gardens. If you didn't try a fall vegetable garden, now is the perfect time to start developing your space for the spring. We are lucky to all be so close to a rich and abundant source of mulch at the mushroom farm. *For those of you who have not had the opportunity to visit the mushroom farm for mulch (or wholesale mushrooms), you have not had the opportunity to notice the recipes that they keep on the counter. Here's one that will make your holidays more festive.*

Mushrooms Stuffed with Bacon and Cheese

1 lb. mushrooms

1/2 lb. bacon

1/4 teaspoon garlic salt

1/4 cup Italian dressing

1/2 lb. process cheese, cubed

Clean mushrooms and separate the stems from the caps. Bring 1 quart salted water to boil; add mushrooms and boil one minute longer. Drain; marinate mushrooms in Italian dressing for 2-3 hours. While the mushrooms are marinating, fry the bacon until crisp, then drain and crumble. Drain the dressing from the mushrooms; place the caps on a cookie sheet. Chop the stems and mix with the crumbled bacon and cheese. Fill the caps; bake at 375 F until the cheese melts (less than 5 minutes). Serve hot.