



## Stroganoff - Mock Duck

There's no reason for vegetarians to lose out on the glorious heart-warming stroganoff.

(for 6)

4 cloves roasted garlic  
1 - 1/2 pounds mock duck, sliced into 1/2" x 2" pieces  
2 T canola oil  
1/-1/2 t Organic Better Than Bouillon  
Mushroom Base  
1-1/2 cups water  
1/2 cup vegetable stock  
2 T ketchup  
1 T worcestershire sauce  
1/4 cup red wine  
1 t dried marjoram  
1 t salt  
1/2 t ground black pepper  
1/4 c flour  
3/4 pound white mushrooms, sliced  
1/2 cup chopped onion  
1 cup plain yogurt

(for 85)

4 heads garlic  
16 lbs mock duck, sliced into 1/2" x 2" pieces  
1 cup canola oil  
1/2 cup Organic Better Than Bouillon  
Mushroom Base  
5 quarts water  
1 quart vegetable stock  
1-1/2 cup ketchup  
3/4 cup worcestershire sauce  
3 cups red wine  
1/4 cup dried marjoram  
1/4 cup salt  
2 T ground black pepper  
2-1/4 cups flour  
9 pounds white mushrooms, sliced  
6 cups chopped onion  
12 cups yogurt

Roast whole garlic head in a small covered container with 1/4-inch of water in oven at 350° for 15 - 20 minutes. When garlic is cooled, squeeze out paste and set aside. Sear mock duck in canola oil in small batches. Set aside. In a large pot or rondo, dissolve Better Than Bouillon Mushroom Base in water. Heat with vegetable stock, ketchup, worcesterhsire sauce, red wine, marjoram, salt, and roasted garlic paste. Remove a cup of stock. Mix with flour until flour is dissolved and mixture is smooth, adding more base/stock as necessary. Whisk flour/stock mixture into stock in rondo. Stir in mushrooms and onions. Cover and simmer 15 minutes until onion is tender. Whisk in yogurt. Add mock duck and simmer on low for another 15 minutes.

Serve over egg noodles.

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