

ONE POT

Continued from Page B1

Using hands, swirl to remove excess starch, then drain, leaving potatoes in colander.

2. Wipe bowl dry. Place one-third of potatoes in center of a dish towel or several layers of paper towels. Gather towel ends together and twist tightly to

squeeze out as much moisture as possible. Transfer potatoes to now-empty bowl and repeat process with remaining potatoes in 2 batches. Sprinkle cornstarch, ¼ teaspoon of the salt and ½ teaspoon of the pepper over potatoes. Using hands or fork, toss ingredients together until well blended.

3. Melt 2½ tablespoons of the butter in 12-inch nonstick skillet over medium heat. Add potato

mixture and spread into even layer. Cover and cook for 6 minutes. Uncover and, using spatula, gently press potatoes down to form round cake. Cook, occasionally pressing on potatoes to shape into uniform round cake, until bottom is deep golden brown, 8 to 10 minutes.

4. Shake skillet to loosen roesti and slide onto large plate. Add 2½ tablespoons butter to skillet and swirl to coat. Invert roesti

onto second plate and slide roesti, browned side up, back into skillet. Cook, occasionally pressing down on roesti, until bottom is well browned, 8 to 10 minutes. Transfer roesti to cutting board and let cool slightly while making eggs. Wipe skillet clean with paper towels.

5. Crack eggs into 2 small bowls, 4 eggs per bowl, and sprinkle with remaining 1/4 teaspoon salt and remaining 1/8 teaspoon pepper. Heat oil in now-empty skillet over

medium heat until shimmering. Add remaining 1 tablespoon butter to skillet and quickly swirl to coat skillet. Working quickly, pour 1 bowl of eggs in 1 side of pan and second bowl of eggs in other side. Cover and cook for 2 minutes.

6. Remove skillet from heat and let sit, covered, about 2 minutes for runny yolks (white around edge of yolk will be barely opaque), about 3 minutes for soft

but set yolks and about 4 minutes for medium-set yolks. Slide eggs onto roesti, sprinkle with Parmesan cheese and season with salt to taste. Cut into wedges and serve.

Per serving: 567 calories; 31 g fat; 17 g saturated fat; 423 mg cholesterol; 21 g protein; 52 g carbohydrate; 3 g sugar; 6 g fiber; 1,008 mg sodium; 184 mg calcium
Recipe from "The Complete One Pot" by America's Test Kitchen

What fungi!

By **GRETCHEN MCKAY**
Pittsburgh Post-Gazette

PITTSBURGH — Kat Lieder admits she used to hate mushrooms because she thought they were creepy.

When she dug in the garden with her father as a kid, something about the fleshy, spore-bearing fungi gave her the willies.

"I thought they were only associated with death and dead things and decay," she says.

So even she was surprised to find herself on a hilly, wooded trail near the Lodge in North Park on a recent Saturday morning, rooting through fallen leaves and scrutinizing dead logs and mossy stumps in search of mushrooms poking up from the forest floor.

The University of Pittsburgh professor of global studies was in fine company: More than 100 new and veteran foragers, divided into small groups depending on how hard and far they wanted to hike, were on

trails throughout the park. All had the same mission: to gather, study and exchange information about wild mushrooms. The daylong event also included lectures, displays, a cooking demonstration and a grand feast featuring more than a dozen mushroom dishes.

It was all part of the 21st annual Gary Lincoff Mushroom Foray held Sept. 18 by the Western Pennsylvania Mushroom Club. Named for national mycology expert and local fungi fanatic Gary Lincoff, it brings together people of all ages, experience levels and interests for a day of mushroom fun and education.

Like so many events, last year's foray was canceled because of the coronavirus. So the crowd buzzed with excitement during the early morning welcome at Rose Barn. A table inside held waxed bags and empty egg cartons for those who forgot baskets for collecting.

Longtime member Josh Doty, of McMurray,



Gretchen McKay/Pittsburgh Post-Gazette-TNS
Wild mushrooms and roasted butternut squash add fall flavors to this tart with a homemade cheddar crust.

Pennsylvania is an identifier for the club. Like many in the group, he got into foraging 12 years ago while photographing them, "then had to learn what I was taking pictures of," he says with a laugh. He knows not just their common monikers such as maitake, chicken of the woods and black trumpets but also their Latin names.

One mushroom his group encounters again and again is Russula. Found near oak trees, they come in a rainbow of colors and are

See, *Fungi*/Page B6

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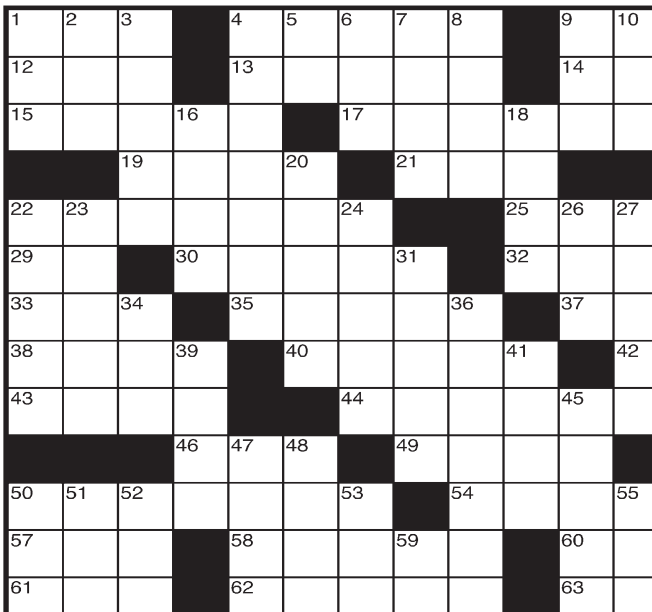
TUESDAY, OCTOBER 12, 2021
CROSSWORD PUZZLER

- ACROSS**
- 1 Hamster, maybe
 - 4 Ashram dweller
 - 9 Mom's forte, briefly
 - 12 Scrooge's retort
 - 13 — box
 - 14 GI address
 - 15 Not gradual
 - 17 Forming droplets
 - 19 Chats, slangily
 - 21 Letter after pi
 - 22 Ms. Ferrera
 - 25 Payroll deduction
 - 29 Albany's st.
 - 30 Brains, maybe
 - 32 Farm newborn
 - 33 Spiral molecule
 - 35 Car deals
 - 37 Emma in "The Avengers"
 - 38 Per capita
 - 40 Cruise port
- DOWN**
- 1 "Nature" channel
 - 2 Have a hot dog
 - 3 That place
 - 4 Flower children
 - 5 Passport, e.g.
 - 6 Tip of a pen
 - 7 Active one

Answer to Previous Puzzle

H	A	T	J	O	K	E	R	V	O	L
A	S	H	A	I	S	L	E	E	N	E
S	P	R	A	W	L	S	A	C	R	E
E	D	S	B	A	R	O	N			
B	R	A	D	B	E	S	N	A	G	S
R	O	T	M	O	W	S	A	L	O	E
E	S	P	U	R	I	T	A	N	F	M
W	I	D	E	E	T	A	S	M	A	I
S	N	E	A	K	C	H	A	I	R	S
			I	R	I	S	H	K	L	M
A	R	G	Y	L	E	R	E	F	I	N
M	O	N	O	C	C	U	R	C	U	D
Y	D	S	S	T	E	E	R	S	T	Y

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