

### THREE MUSHROOM LASAGNA

1/2 ounce dried porcini mushrooms  
1 cup boiling water  
2 lbs Portobello mushroom caps ( about 10) cut in 1/2 inch by 2 inch slices  
about 4 Tbs olive oil  
2 large onions, chopped  
8 ounces white or brown button mushrooms, finely chopped ( can do in food processor)  
4 cloves garlic, pressed with a garlic press  
1/2 cup dry vermouth or white wine  
4 Tbsp butter  
4 Tbsp flour  
3 1/2 cups milk  
1/4 tsp nutmeg  
1/4 cup minced parsley  
1/4 cup minced fresh basil  
8 ounces shredded mozzarella ( whole milk is best)  
3/4 cup grated parmesan cheese  
12 lasagna noodles, cooked

Pour boiling water over dried mushrooms. Let sit 10 -15 minutes until soft, strain out mushrooms, SAVE the water. Chop mushrooms.

Toss sliced Portobello tops with 2 Tbsp olive oil, 1/2 tsp salt and pepper (to taste) in roasting pan. Roast at 425 degrees for about 30 minutes, stirring once or twice. Cool.

While portobellos are roasting, in medium sized pan sauté the onions in 1 Tbsp olive oil until lightly browned. Remove from pan, set aside.

Add finely chopped button mushrooms, and remaining oil if needed, to the sauté pan. Cook until browned and moisture is evaporated. Stir in porcini mushrooms, garlic, 1 tsp salt, 1/2 tsp pepper, cook until garlic is fragrant. Add wine, cook until liquid is nearly gone. Add butter, melt. Stir in flour, cook 1 minute. Slowly add reserved mushroom liquid, add milk and nutmeg, bring to a slow boil, simmer until thickened, about 10 minutes. Remove from heat , stir in 2 Tbsp chopped parsley and the 1/4 cup chopped basil.

Add onions to roasted portobellos. Toss together.  
Combine mozzarella and parmesan cheeses.

Oil lasagna sized baking pan.

Spread 1 cup white mushroom sauce in pan. Top with 3 cooked lasagna noodles.  
Spread another 3/4 cup white sauce over, then 2 cups portobello/onion mixture and 3/4 cup cheese.

Continue to layer, ending with the last of the white sauce and cheese.  
Cover with oiled foil.

Bake until bubbling - about 20 minutes. No temp given in recipe. 425 sounds a bit too hot to me, don't remember what I did, probably turned temp down to 375 or 400.

Remove foil, bake until cheese on top lightly browned, sprinkle with remaining chopped parsley.

Cool 15 minutes before serving.