**Mushroom Filling for Vushka (Ukrainian dumplings for borshch)**

From ukrainianschoolbazaar.weebly.com recipe blog – Lada Onyshkevych

½ oz. dried mushrooms

2 x 4-6 oz. containers fresh mushrooms (any type)

1 exotic mushroom blend container (or another type of mushroom)

3-4 oz. chopped onions (can purchase already chopped in grocery store produce section)

1 packet McCormick Mushroom Sauce mix (or your own choice of seasonings)

Salt and pepper

Olive oil for sautéing

-reconstitute dried mushrooms per package directions; drain and rinse; save soaking water if desired for borshch (can label and freeze)

-chop onions finely in food processor; sauté in olive oil until they start to become translucent

-chop fresh mushrooms in food processor, in batches; add to onions in pan, in batches, sauté until volume reduced before adding next batch

-add mushroom sauce mix (or your own seasonings) to the mixture in the pan; taste and add salt and pepper as desired

-chop reconstituted dried mushrooms in food processor and add to pan; continue sautéing until color is medium brown, volume is reduced, and there is no liquid in the pan

-cool before starting to make vushka, or before storing

Makes about 75 medium-sized vushka, or about 100 small vushka