

## Stuffed Mushrooms

12 mushrooms	½ teaspoon salt
3 tablespoons butter	dash of pepper
2 tablespoons chopped onion	1 teaspoon lemon juice
3 tablespoons chopped celery	1¼ cups soft bread crumbs

Begin by crumbling fresh slices of bread in order to make the necessary quantity of crumbs.

Remove mushroom stems and chop fine. Melt butter in skillet. Add chopped stems, onion and celery. Cook over low heat for 5 minutes. Add salt, pepper, lemon juice and bread crumbs. Mix well. Fill mushroom caps using a small spoon. Place stuffed caps in greased baking dish. Bake at 375°F for 15 minutes.

## Stuffed Mushrooms

15-20 whole mushrooms	½ cup bread crumbs
1 medium onion	1 to 2 eggs
1/3 cup butter	1 tablespoon chopped parsley
3 tablespoons oil	

Select mushrooms with large and deep caps. Remove stems and save them. Save tiny mushrooms too small to be stuffed. Melt butter in skillet, add chopped onion, then the chopped stems and tiny caps. Cook for 5-8 minutes. Remove from heat and add parsley, bread crumbs, salt and pepper to taste and stir well. Scald the large caps and fill with prepared stuffing. Beat eggs, drop the filled caps gently in the beaten eggs, then in bread crumbs. Arrange in well oiled baking pan; spoon a few drops of melted butter over each cap. Bake at 400°F for 20-25 minutes. For nicer color, broil them the last 3-5 minutes.

## Mushroom Spread

4 slices bacon	¼ teaspoon salt
8 ounces fresh mushrooms, chopped (3 cups)	1/8 teaspoon pepper
1 medium onion, finely chopped (1/2 cup)	1 8-ounce package cream cheese, cubed
1 clove garlic, minced	2 teaspoons Worcestershire sauce
2 tablespoons all-purpose flour	1 teaspoon soy sauce
	½ cup sour cream

In skillet cook bacon till crisp; drain, reserving 2 tablespoons of drippings. Crumble bacon; set aside. Cook mushrooms, onion, and garlic in reserved drippings till tender and most of the liquid has evaporated. Stir in flour, salt, and pepper. Add cream cheese, Worcestershire sauce, and soy sauce. Heat and stir till cheese is melted. Stir in sour cream and crumbled bacon. Heat through. Do not boil. Serve warm. Makes 2½ cups spread.

Serve on rye bread rounds, crackers, or rusks.