

Side Dishes

Baked Mushrooms

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Tifton Gazette - The Great Tifton Taste-Off 2002

2 pounds fresh mushrooms, washed and sliced

8 slices buttered bread

1/2 cup chopped onion

1/2 cup chopped celery

1/2 cup chopped green pepper

1/2 cup mayonnaise

1 teaspoon salt

1/2 teaspoon pepper

2 eggs, beaten

1 1/2 cups milk

1 can mushroom soup

1/2 pound cheese, grated

Saute' mushrooms, onion, celery and green pepper. Combine with mayonnaise salt and pepper.

Cut four slices of bread in one-inch cubes and place in the bottom of large baking dish.

Add mushroom mixture.

Cube remaining four slices of bread and put on top.

Combine beaten eggs and milk and pour over top.

Refrigerate several hours or overnight if possible.

Just before baking, spread mushroom soup on top.

Bake uncovered in 325 degree oven for 50 minutes.

About 10 minutes before dish is done, add grated cheese on top.

Per Serving (excluding unknown items): 1574 Calories; 128g Fat (68.9% calories from fat); 48g Protein; 82g Carbohydrate; 15g Dietary Fiber; 515mg Cholesterol; 4049mg Sodium. Exchanges: 1/2 Grain(Starch); 1 1/2 Lean Meat; 11 Vegetable; 1 1/2 Non-Fat Milk; 12 1/2 Fat.