
Country Fried Mushrooms

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

1 pound fresh mushrooms

3 eggs

1 1/2 cups flour

1/3 cup butter

salt

pepper

Wash the mushrooms. Gently pull the stems from the caps. Save and use them also! Let sit on a towel to dry or dab the excess moisture off.

In a small bowl, beat the eggs. Dip the mushrooms and stems in the egg, then roll in the flour. In a skillet, fry slowly in melted butter, stirring gently. Salt and pepper to taste.

After browning on both sides, place the lid on loosely and reduce the heat. Cook until the mushrooms are done, about 20 minutes.

(This dish can also be served as a main course because the mushrooms are very filling.)

Yield: 4 to 6 servings

Side Dishes

Per Serving (excluding unknown items): 1551 Calories; 79g Fat (45.6% calories from fat); 48g Protein; 165g Carbohydrate; 11g Dietary Fiber; 800mg Cholesterol; 850mg Sodium. Exchanges: 9 1/2 Grain(Starch); 2 1/2 Lean Meat; 4 1/2 Vegetable; 13 1/2 Fat.