

Dinner Party Stuffed Mushrooms

Dorothy K McGarry - Houston, TX
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Yield: 9 to 12 servings

*1/2 cup shallots (or green onions), finely chopped
3 tablespoons butter
1 package (10 ounce) frozen spinach, thawed and squeezed dry
3/4 cup boiled ham, finely chopped
1 cup bechamel sauce (thick white sauce)
salt (to taste)
pepper, generously
18 to 24 two to three inch mushroom caps, stems removed
1 tablespoon butter*

Preparation Time: 15 minutes**Bake Time: 15 minutes**

In a skillet, saute' the shallots in butter for 2 minutes. Add the spinach and toss in the skillet for 3 to 4 minutes. Transfer the mixture to a large bowl.

Stir in the ham and bechamel sauce. Season with salt and pepper.

Butter a large 9x13-inch shallow baking dish.

Sprinkle the mushroom caps with salt. Spoon the filling into them. Arrange the caps in the baking dish and dot with butter.

Bake in a 350 degree oven for 10 to 15 minutes or until the filling is lightly browned and the mushrooms are tender.

Serve on a heated platter.

Best served as a vegetable with an entree'.

Per Serving (excluding unknown items): 444 Calories; 46g Fat (90.2% calories from fat); 5g Protein; 6g Carbohydrate; 5g Dietary Fiber; 124mg Cholesterol; 584mg Sodium. Exchanges: 1 1/2 Vegetable; 9 Fat.