

Mushroom Casserole II

*Mrs Charles F Hartman
St Timothy's - Hale Schools - Raleigh, NC - 1976*

Servings: 4

*1/2 cup chopped onion
2 cans (6 ounce ea)
mushroom crowns, drained
1/4 cup flour
2 tablespoons dry sherry
2 tablespoons dried parsley
flakes
1/2 cup butter or margarine
1 can (10 ounce)
condensed beef broth
2 tablespoons Parmesan
cheese, grated
1/2 cup coarse cracker
crumbs
1 tablespoon butter or
margarine*

Preheat the oven to 375 degrees.

Cook the onion in butter until tender. Add the mushrooms. Cook about 15 minutes. Blend in the flour. Add the beef broth all at once. Cook, stirring constantly, until the mixture thickens and bubbles.

Remove from the heat. Stir in the sherry and parsley. Pour into a one quart casserole dish.

In a bowl, combine the crumbs, parmesan and butter. Sprinkle over the casserole. Bake for 15 minutes or until hot and bubbly.

Per Serving (excluding unknown items): 285 Calories; 27g Fat (85.4% calories from fat); 2g Protein; 8g Carbohydrate; 1g Dietary Fiber; 72mg Cholesterol; 311mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 5 Fat.