

Mushroom Casserole Iowa

Janey Struh - Iowa City, IA
Treasure Classics - National LP Gas Association - 1985

Yield: 6 to 8 servings

1 pound fresh mushrooms
6 tablespoons butter
1 pound canned onions,
drained
1 1/2 tablespoons flour
1 cup milk
1 cup mild cheddar cheese,
grated
1/2 teaspoon oregano
2 teaspoons parsley
1 cup croutons

Preparation Time: 10 minutes**Bake Time: 30 minutes**

In a saucepan, saute' the mushrooms in butter. Place the onions into a one- to two-quart casserole dish. Spoon the mushrooms into the dish over the onions.

In the saucepan, add the flour to the butter. Stir in the milk to thicken like white sauce. Remove from the heat. Add the cheese, oregano and parsley. Pour over the casserole dish. Sprinkle with croutons.

Bake in the oven at 350 degrees for 25 to 30 minutes.

Per Serving (excluding unknown items): 1038 Calories; 81g Fat (67.9% calories from fat); 23g Protein; 63g Carbohydrate; 7g Dietary Fiber; 219mg Cholesterol; 1051mg Sodium. Exchanges: 2 Grain(Starch); 4 1/2 Vegetable; 1 Non-Fat Milk; 15 1/2 Fat.