

# Mushroom Casserole

Joan Walsh

Unitarian Universalist Fellowship of Vero Beach, FL 2000Jeanette Webber

## Servings: 8

*1 pound fresh mushrooms,  
sliced  
butter or margarine  
8 slices white bread  
1/2 cup chopped onions  
1/2 cup chopped celery  
1/2 cup chopped green bell  
pepper  
1/2 cup mayonnaise  
3/4 teaspoon salt  
1/4 teaspoon pepper  
2 eggs, slightly beaten  
1 1/2 cups milk  
1 can mushroom soup  
1/2 cup shredded Cheddar  
cheese*

In a skillet with about four tablespoons of butter, saute' the mushrooms until most of the liquid is absorbed.

Butter the bread slices. Cut three of the slices into one-inch squares. Place the squares in the bottom of a greased shallow casserole dish.

In a bowl, combine the mushrooms, onion, celery, green pepper, mayonnaise, salt and pepper. Turn one-half of the mixture into the casserole.

Cut three more slices into squares. Place on top of the mushrooms. Top with the remaining mushroom mixture.

In a bowl, combine the eggs and milk. Pour into the casserole dish.

Refrigerate for at least one hour or longer.

Preheat the oven to 350 degrees.

Pour the soup over the casserole. Dice the remaining bread slices. Place the diced pieces on top of the soup in the casserole.

Bake for 40 to 50 minutes.

Remove from the oven. Sprinkle the cheese over the top of the casserole.

Bake 10 minutes longer.

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Per Serving (excluding unknown items): 278 Calories; 19g Fat (59.8% calories from fat); 9g Protein; 20g Carbohydrate; 2g Dietary Fiber; 72mg Cholesterol; 616mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 1 Vegetable; 0 Non-Fat Milk; 2 Fat.