

Mushroom Stuffed Potatoes

Ann Uzzo - Sparta, NJ

Treasure Classics - National LP Gas Association - 1985

Servings: 6

*6 baking potatoes
2 tablespoons butter
1 tablespoon chopped onion
3/4 pound mushrooms,
chopped fine
1 tablespoon cream
1 tablespoon butter, melted*

Preparation Time: 20 minutes**Bake Time: 1 hour 20 minutes**

Bake the potatoes. Cut off the top lengthwise.
Scoop out the potato.

In a large skillet, melt the butter. Slowly cook the onion for 5 minutes, do not brown.

Add the mushrooms. Cook for 10 minutes. Mix the mushroom mixture into the potato until smooth. Add cream as needed. Place the filling in the potato shells. Brush the potato top with butter.

Bake at 375 degrees for 20 minutes.

Best served with roasts.

Per Serving (excluding unknown items): 217 Calories; 7g Fat (27.1% calories from fat); 5g Protein; 36g Carbohydrate; 4g Dietary Fiber; 18mg Cholesterol; 73mg Sodium. Exchanges: 2 Grain(Starch); 1/2 Vegetable; 1 1/2 Fat.