

Baked Stuffed Mushrooms

Cookbook Committee

St Timothy's - Hale Schools - Raleigh, NC - 1976

1 pound (about 12) medium mushrooms
1 cup finely chopped pecans
3 teaspoons chopped parsley
1/4 cup butter, softened
1/4 teaspoon thyme
1 clove garlic, crushed
1/2 teaspoon salt
pepper (to taste)
1/2 cup heavy cream

Preheat the oven to 350 degrees.

Remove the stems from the mushrooms. Wipe the mushroom caps with a damp cloth and place in a shallow casserole dish.

Chop the stems. Mix with pecans, parsley, butter, garlic, thyme, salt and pepper. Mix well and heap into the mushroom caps.

Pour the cream over the mushrooms. Cover.

Bake for 30 to 45 minutes or until tender basting once or twice with the cream in the dish.

Per Serving (excluding unknown items): 824 Calories; 90g Fat (96.2% calories from fat); 3g Protein; 5g Carbohydrate; trace Dietary Fiber; 287mg Cholesterol; 1582mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 1/2 Non-Fat Milk; 18 Fat.