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# Mushroom Rolls

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

**1 pound mushrooms, ground or finely chopped**

**3 tablespoons butter**

**1 tablespoon flour**

**salt**

**1 teaspoon lemon juice**

**Worcestershire sauce**

**1 teaspoon chives**

**curry powder (optional)**

**bread, thinly sliced and trimmed**

**butter**

After the mushrooms have been ground or chopped, place in a dish towel and squeeze out most of the moisture. Saute' the mushrooms in butter. Sprinkle on the flour, salt, lemon juice, Worcestershire sauce and chives. Cook until it makes a paste.

Brush the bread with butter. Spread with the mushroom mixture. Roll up jelly roll style. Place the rolls close together in a shallow pan. Brush with melted butter.

Bake at 350 degrees until slightly brown.

Serve at once.

Yield: 12 sandwich rolls

## **Breads, Muffins**

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*Per Serving (excluding unknown items): 445 Calories; 36g Fat (68.8% calories from fat); 10g Protein; 27g Carbohydrate; 5g Dietary Fiber; 93mg Cholesterol; 369mg Sodium. Exchanges: 1/2 Grain(Starch); 4 1/2 Vegetable; 0 Fruit; 7 Fat.*