

● **MUSHROOMS**

(continued from page 14)

**MUSHROOM LOAF**

¼ pound mushrooms  
Butter  
2 eggs  
1 cup milk  
1 cup well-seasoned chicken broth  
½ teaspoon salt  
¼ cup chopped pimiento  
1-½ cups soft bread crumbs  
3 cups diced cooked chicken  
Sauté mushrooms in butter for a few minutes. Beat eggs until light and foamy and add milk, chicken broth. Stir in salt, pimiento, sauteed mushrooms, bread crumbs and

chicken. Mix all this together and pour into a buttered loaf pan. Bake in moderate oven (350 degrees) for 50 minutes. Cut in slices and serve with cream of mushroom sauce, made as follows:

**CREAM OF MUSHROOM SAUCE**

1 pound sliced mushrooms  
¼ pound butter  
2 tablespoons flour  
1 to 1-½ cups cold milk  
In a heavy skillet sauté mushrooms in butter. Sauté only until edges are golden brown and centers take on deep cream color. Lift onto a warmed plate and let stand while

you make the sauce. There should be two tablespoons butter in skillet. Stir in two tablespoons flour, stirring well to blend, over low heat. Cook until mixture has a nutty flavor. Stir in milk. Increase heat and stir rapidly until smooth and creamy. Season to taste; lightly stir in sauteed mushrooms. Serve over mushroom loaf slices.

**STUFFED MEAT LOAF FILLING:**

½ cup chopped onion  
¼ cup butter or margarine  
1 teaspoon lemon juice  
1 6-ounce can mushrooms, drained  
1 teaspoon salt  
½ teaspoon pepper  
¼ teaspoon dried thyme  
¼ teaspoon parsley  
4 cups fresh bread crumbs  
Cook onion in butter over moderate heat for 3 minutes. Remove from heat. Add lemon juice, mushrooms, salt, pepper, thyme and parsley. Stir lightly; then add bread crumbs. Toss lightly to mix.

**MEAT LOAF**

2 eggs  
1 tablespoon salt  
¼ teaspoon pepper  
1-½ teaspoons mustard  
¼ cup catsup  
¼ cup milk  
3 pounds lean ground beef  
Mushrooms crowns  
Kitchen Bouquet

Beat eggs in large bowl; add salt, pepper, mustard, catsup and milk. Add ground beef. Mix lightly but thoroughly with a fork. In a 10" 6" x 3" well greased loaf pan, pack half of the meat mixture, then all the filling and as a top layer, the other half of the meat. Place 6 mushroom crowns in a row down the center of the meat and press into the surface. Brush Kitchen Bouquet over top of meat loaf, if desired, and refrigerate until ready to bake. Bake in 350 degree oven for about 1-½ hours. Loosen meat from sides of pan and turn on hot platter. Serve right side up garnished with mushroom crowns heated in

their broth. Serves 4 to 10.

**MUSHROOMS AND TANGLED EGGS**

In a small skillet, using plenty of butter, sauté thinly sliced mushrooms. For 4 eggs use ½ pound mushrooms and save the stems for future use. In a large heavy skillet, melt butter to cover surface. Break whole eggs in warm skillet and keep the heat low until eggs begin to set. As soon as they are jelly-like, turn and when whites are set, but not hard, scramble them lightly with a fork. Now add the sauteed, lightly salted mushrooms and fold over and over with a pancake turner until blended. Sprinkle with finely minced parsley and a dash or two of freshly ground pepper.

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