
Hot Mushroom Canape`s (Hot)

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Party Recipes from the Charleston Junior League - 1993

There are several steps to this recipe, and the canape's must be prepared at the last minute, but your guests will love you.

1 pound small fresh mushrooms
1/2 cup (one stick) margarine
20 slices whole wheat bread
8 ounces light cream cheese, room temperature
3 egg yolks
1/2 teaspoon salt

Clean the mushrooms and remove the stems, reserving them for another use. Dry the mushroom caps thoroughly. Saute' them in a frying pan over medium heat with four tablespoons of margarine until they are light brown and begin to release their juices.

Preheat the oven to 250 degrees.

Using a cookie cutter just slightly larger than the mushroom caps, cut rounds from the bread. Melt the remaining four tablespoons of margarine. Brush the bread rounds with the margarine. Place the rounds on a baking sheet. Bake until golden brown, about 20 minutes.

When the mushrooms and toasts are both cool, place a mushroom cup, rounded side up, on each toast round.

Preheat the broiler.

Beat the cream cheese in a medium bowl until light and fluffy. Add the egg yolks and salt. Beat until smooth. Spoon the cheese mixture over each mushroom-toast round, completely covering the surface.

Place the baking sheet under the broiler, about eight inches from the flame. Broil until the canape's are lightly browned and heated through, 10 to 15 minutes.

Serve hot.

Yield: 25 servings

Appetizers

Per Serving (excluding unknown items): 2486 Calories; 124g Fat (43.5% calories from fat); 87g Protein; 275g Carbohydrate; 39g Dietary Fiber; 765mg Cholesterol; 5848mg Sodium. Exchanges: 17 Grain(Starch); 4 1/2 Lean Meat; 21 1/2 Fat; 1 Other Carbohydrates.