

Mushroom Rounds

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Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

*4 tablespoons butter
1/2 pound fresh mushrooms
3 scallions
2 tablespoons flour
1/2 pint heavy cream
1 tablespoon parsley
1/2 teaspoon salt
1 tablespoon chives
2 tablespoons lemon juice
1/8 teaspoon red pepper*

Preheat the oven to 400 degrees.

Toast rounds: Cut circles from bread. Lightly butter some muffin pans. Bake the circles until slightly browned.

Topping: Chop the scallions and cook in butter until soft. Add the mushrooms and cook over low heat until the water is evaporated. Sprinkle with flour. Stir and add the cream. Cook until very thick, stirring often. Remove from the heat. Add the parsley, salt, chives, lemon juice and red pepper flakes.

Allow the mixture to cool. Spread the mixture over the bread rounds. Dot with butter and sprinkle with Parmesan cheese.

Bake until hot and bubbly.

(This recipe freezes and doubles well.)

Per Serving (excluding unknown items): 1363 Calories; 135g Fat (86.4% calories from fat); 13g Protein; 35g Carbohydrate; 5g Dietary Fiber; 450mg Cholesterol; 1642mg Sodium. Exchanges: 1 Grain(Starch); 3 Vegetable; 0 Fruit; 1/2 Non-Fat Milk; 27 Fat.