
Mushroom Roll-Ups

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These are excellent for cocktail parties since they can be made ahead and frozen.

1 pound fresh mushrooms, finely chopped
1/2 cup (one stick) butter or margarine
6 tablespoons unbleached all-purpose flour
1 1/2 teaspoons salt
1 teaspoon seasoned salt
1 cup half-and-half
2 teaspoons fresh lemon juice
1 teaspoon onion salt
1 to 1-1/2 loaves white sandwich bread
melted butter

Saute' the mushrooms in the butter over low heat for 5 minutes. Cool. Add the flour and blend well. Add the salt and seasoned salt.

Stir in the half-and-half. Cook over low heat until the mixture is thick. Remove from the heat and stir in the lemon juice and onion salt. Let cool.

Trim the crusts from the bread. Roll each slice with a rolling pin. Spread each slice with a small amount of the mushroom mixture. and roll up, jelly-roll style. Place the rolls on a baking sheet and freeze until firm, about two hours.

Cut each roll into thirds, crosswise. Place in ziploc bags. Freeze until needed.

When ready to serve, preheat the oven to 375 degrees.

Place the frozen roll-ups on an ungreased baking sheet. Brush with melted butter. Bake until light brown, about 15 minutes.

Yield: 100 roll-ups

Appetizers

Per Serving (excluding unknown items): 524 Calories; 48g Fat (77.1% calories from fat); 10g Protein; 22g Carbohydrate; 5g Dietary Fiber; 124mg Cholesterol; 6650mg Sodium. Exchanges: 0 Lean Meat; 4 1/2 Vegetable; 0 Fruit; 9 Fat; 0 Other Carbohydrates.