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# Mushroom Turnovers (Hot)

*Ellen Condon*

*Party Recipes from the Charleston Junior League - 1993*

## **CRUST**

**8 ounces cream cheese, room temperature**

**1/2 cup (one stick) butter, room temperature**

**1 1/2 cups unbleached all-purpose flour**

## **FILLING**

**3 tablespoons butter**

**1 onion, finely chopped**

**1/2 pound fresh mushrooms, finely chopped**

**1/4 teaspoon dried thyme leaves**

**1/2 teaspoon salt**

**2 tablespoons unbleached all-purpose flour**

**1/4 cup sour cream**

Make the crust: In a medium bowl, cream together the cream cheese and the butter. Gradually add the flour, mixing well after each addition. Shape the dough into a ball. Chill for at least 30 minutes.

Make the filling: In a frying pan over low heat, melt the butter. Add the onion and cook until it is lightly brown, about 5 minutes. Add the mushrooms and cook until they begin to release their juices. Add the thyme and salt. Sprinkle in the flour. Stir in the sour cream and cook until the mixture has thickened, about 8 minutes. Remove from the heat and let cool.

Preheat the oven to 450 degrees.

Roll out the dough on a floured surface to a 1/8-inch thickness. Using a small glass or cookie cutter, cut the dough into rounds.

Place 1/2 to one teaspoon of the filling in the center of each round. Fold the round in half and press the edges together with a fork. Prick the top of the crust.

Bake on an ungreased baking sheet until golden brown, 8 to 10 minutes.

Serve hot.

Yield: 36 turnovers

## **Appetizers**

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*Per Serving (excluding unknown items): 1723 Calories; 173g Fat (87.8% calories from fat); 26g Protein; 28g Carbohydrate; 5g Dietary Fiber; 492mg Cholesterol; 2598mg Sodium. Exchanges: 2 1/2 Lean Meat; 4 Vegetable; 0 Non-Fat Milk; 33 Fat.*