
Artichokes and Mushrooms with Cream Sauce

Home Cookin - Junior League of Wichita Falls, TX - 1976

1/4 cup butter
1/2 white onion, chopped
4 cups cooked mushrooms
2 cans (15-1/2 ounce ea) artichokes
Parmesan cheese
parsley
CREAM SAUCE
2 1/2 tablespoons butter
2 1/2 tablespoons flour
1/2 cup milk
1 cup sour cream
1 teaspoon Worcestershire sauce
1 teaspoon pepper
1 teaspoon chives
1/2 teaspoon paprika
2 tablespoons sherry
1 teaspoon salt
1 teaspoon seasoned salt
1 teaspoon dry mustard
1/2 teaspoon Parmesan cheese

Make the sauce: In a skillet, melt the butter and add the flour. When blended add the milk and simmer slowly. When thickened add the remaining ingredients and simmer for 2 minutes, stirring constantly.

Saute' the chopped onion in butter until soft. Add the mushrooms and saute' slightly. Place the artichokes, drained and halved, in the bottom of a casserole with the onion and mushrooms. Pour the sauce over the top. Sprinkle Parmesan cheese and parsley over the top of the sauce.

Bake at 300 degrees for 30 to 40 minutes.

Yield: 6 to 8 servings

Side Dishes

Per Serving (excluding unknown items): 1510 Calories; 129g Fat (75.7% calories from fat); 25g Protein; 68g Carbohydrate; 16g Dietary Fiber; 321mg Cholesterol; 4752mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 6 Vegetable; 1 Non-Fat Milk; 25 1/2 Fat; 0 Other Carbohydrates.