
Cheese-Mushroom Cups

Carol Jalan - Dayton's Minneapolis

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

1 cup chopped onions
2 cups chopped fresh mushrooms
3 tablespoons margarine
3 ounces (3/4 cup) shredded Mozzarella cheese
1/4 cup grated Parmesan cheese
1/2 cup chopped fresh parsley
2 egg yolks, slightly beaten
1 teaspoon dried oregano leaves
1 teaspoon salt
1/2 teaspoon pepper
8 slices white bread
1/2 cup margarine, melted

Preheat the oven to 350 degrees.

In a medium skillet, saute' the onions and mushrooms in margarine. Remove from the heat. Stir in the cheese, parsley, egg yolks, oregano, salt and pepper.

Trim the crusts from the bread. Cut each slice into four equal squares. Roll the pieces flat with a rolling pin.

Dip the bread squares into the melted margarine. Fit the squares into mini muffin cups. Fill each cup with the mushroom cheese mixture.

Bake for 20 to 25 minutes.

(The cups can be prepared ahead of time, frozen and reheated just before serving.)

Yield: 32 appetizers

Appetizers

Per Serving (excluding unknown items): 3018 Calories; 233g Fat (69.1% calories from fat); 108g Protein; 126g Carbohydrate; 9g Dietary Fiber; 747mg Cholesterol; 6494mg Sodium. Exchanges: 6 1/2 Grain(Starch); 12 1/2 Lean Meat; 3 Vegetable; 39 Fat.