
Mushrooms Madeira

Top of the Triangle Restaurant - Pittsburgh, PA
Pittsburgh Chefs Cook Book - 1989

2 pounds mushrooms, 3/4 to one inch whole, cleaned

1/4 cup butter

1/2 teaspoon salt

1/4 cup Madeira wine

1 teaspoon chopped celery

Place the mushrooms and butter into a pan. Saute' for 2 minutes.

Add the salt and wine. Continue to saute' until the mushrooms are cooked, approximately 5 to 6 minutes.

In four fluted ramekin or casserole dishes, place six ounces of the saute'd mushrooms. Sprinkle with 1/4 teaspoon of chopped parsley.

Side Dishes

Per Serving (excluding unknown items): 407 Calories; 46g Fat (99.4% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 124mg Cholesterol; 1536mg Sodium. Exchanges: 0 Vegetable; 9 Fat.