



## Mushroom – Stuffed Mushrooms Pat Gardner

3 dozen medium sized  
mushrooms

¼ c. (1/2 stick) butter

1 Tbsp. Flour

1 tsp. Lemon juice

½ tsp. salt

½ c. milk

2 tsp. Minced chives

Wipe mushroom clean; remove stems; reserve caps.  
Chop stems finely to make about 2 cups. Saute' in butter in large skillet. Stir in flour and salt. Stir in chives and lemon juice. Stuff caps with filling and place on cookie sheet.

Note: May be refrigerated for several hours at this point.  
Bake in hot oven (400 degrees) for 8 minutes or until filling begins to bubble and mushrooms are crisp. Makes 3 dozen.