

Attn:
Heidi

STUFFED MUSHROOMS

1 lb. mushrooms	2 tbs. parsley, chopped
$\frac{1}{4}$ cup butter	$\frac{1}{2}$ tsp. salt
1 small onion, chopped	$\frac{1}{2}$ tsp. marjoram
2 tbs. celery, chopped	$\frac{1}{2}$ cup crushed cheese crackers

Chop mushroom stems. Melt butter. Add everything EXCEPT cracker crumbs. Simmer until celery is tender. Add crumbs. Stuff mushroom caps. Arrange in same skillet and simmer covered for 2 minutes. Remove lid and continue cooking slowly for about 10 minutes. Cooking time and number of people served depend on the size of the mushrooms. Large ones are the best.

These mushrooms are delicious with roast beef or steak. I think they would also be an addition to an Italian meal. Because of the marjoram the flavor is a bit Italianate.

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