

Baked Mushrooms

Serves 10

2 pound fresh mushrooms, sliced
4 tablespoons lemon juice
2 tablespoon onion, chopped
½ cup butter (divided use)
1 teaspoon salt
¼ teaspoon black pepper
2 tablespoon flour
4 tablespoon parmesan cheese
2 cup heavy cream
4 egg yoke, beaten
4 tablespoon bread crumbs

1. Preheat oven to 350.
2. Add mushrooms to medium sized sauce pan. Sprinkle with lemon juice. Add onions, half of butter, salt and pepper, flour and cheese. Cover and simmer for 5 minutes.
3. Divide mushroom mixture into two 9" pie pans. Mix cream and egg yolks and pour over mushrooms. Sprinkle with bread crumbs and dot with rest of butter.
4. Cook for 20 minutes.