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UNITED STATES DEPARTMENT OF AGRICULTURE
BUREAU OF HOME ECONOMICS
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Reserve

MUSHROOM RECIPES

BROILED MUSHROOMS

Wash the mushrooms, skin the caps, and remove the stems. Place the caps gill side down under the flame of the broiling oven for two or three minutes, turn, sprinkle salt and pepper over the gill side, and place a small piece of butter in each cap. Broil under the flame for a few minutes longer. Lift carefully from the broiler so that the juices are not lost, and serve on buttered toast.

CREAMED MUSHROOMS

1 pound mushrooms	1 cup rich milk or cream
Flour	Salt
2 tablespoons butter or other fat	Pepper

Wash the mushrooms, skin the caps, and cut the mushrooms in half or into several pieces if they are large, slicing down through cap and stem. Flour the sliced mushrooms. Melt the fat, add the floured mushrooms, and brown delicately over moderate heat. As liquid cooks out of the mushrooms, pour it off and save it to add later. When the mushrooms are well browned, pour in the milk or cream, add the mushroom liquor, salt, and pepper, and stir until the sauce is the right consistency. Serve on slices of crisp toast.

STUFFED MUSHROOMS

1 pound large mushrooms (12 to 14)	2 teaspoons onion juice
4 tablespoons butter or other fat	Pepper
3/4 cup chopped celery	1 teaspoon salt
2 cups fine bread crumbs	1 tablespoon chopped parsley

Wash the mushrooms well, skin them, remove the stems close to the caps, and chop the stems fine. Melt 2 tablespoons of the fat, add the chopped mushroom stems and celery, cook for about 5 minutes, and stir in the bread crumbs and seasonings. Turn the mushroom caps gill side up, and fill them with mounds of the stuffing. Place the stuffed mushrooms in a shallow pan, pour around them the rest of the melted fat, cover closely, and bake in a moderate oven (350°F.) for 30 to 45 minutes. Toward the last remove the cover and let the crumbs brown lightly on top, or set the pan of mushrooms under the flame of the broiling oven for a few minutes to brown. Serve on rounds of buttered toast.

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CREAM OF MUSHROOM SOUP

1 pound mushrooms	1 cup cream
1/4 cup melted butter	Salt
4 tablespoons flour	Pepper
1 quart milk	Finely chopped parsley
2 slices onion	

Wash and skin the mushrooms. Chop them fine and saute for about 10 minutes in 2 tablespoons of the butter. Mix the flour with a little of the cold milk until smooth. Heat the remaining milk in a double boiler, with the onion. Mix a little of the hot milk to the milk and flour mixture and add with the butter to the hot milk and stir until thickened. Cover and cook for about 5 minutes. Remove the onion, stir in the mushrooms, and cream and season with salt and pepper. When hot serve with chopped parsley over the top.

MUSHROOM SAUCE TO SERVE WITH MEAT

Canned or fresh mushrooms may be used. Wash fresh mushrooms, separate caps from stems, trim the stems, and cut into pieces. Cook 1 pound mushrooms in 2 tablespoons butter in a pan five to ten minutes at moderate heat. Season and serve with beef steak or other meat.

CHICKEN A LA KING

4 tablespoons butter	1/2 green pepper, chopped
2 tablespoons flour	1 cup mushrooms, cut in pieces
1 cup milk	2 egg yolks
1 cup cream	2 cups cooked diced chicken
1 teaspoon salt	1 chopped pimiento, and
1/8 teaspoon pepper	juice

Make a white sauce using 3 tablespoons of fat, the flour, milk, cream, salt and pepper. Melt the remaining butter in a frying pan, add the green pepper and the mushrooms, and cook for a few minutes over low heat. Beat the egg yolks, stir a small quantity of the white sauce into them and add them to the rest of the sauce. Add the remaining ingredients and cook until the mixture is heated thoroughly. Serve in patty shells or on crisp toast.

CANNING MUSHROOMS

Wash the mushrooms thoroughly, peel, and drop into water containing 1 tablespoon of vinegar per quart. Precook by placing in a wire sieve or colander, cover with a lid and immerse for three to four minutes in boiling water which contains 1 tablespoon of vinegar and 1 teaspoon of salt per quart. Fill into containers at once and cover with freshly boiling water. Add 1 teaspoon of salt to each quart. Process at 10 pounds pressure, or 240°F., quart glass jars for 35 minutes and pint glass jars and No. 2 and No. 3 tin cans for 25 minutes.