



Photo courtesy of Wisconsin Milk Marketing Board

Stuffed Mushrooms

Ingredients

1/3 cup Mountain View butter, softened
4 1/2 teaspoon all-purpose flour
1 tablespoon minced fresh parsley
1/8 teaspoon pepper
1 cup heavy whipping cream

1 pound large fresh mushrooms
1 tablespoon finely chopped onion
1 tablespoon Dijon mustard
dash of ground nutmeg

Directions

1. Remove stems from mushrooms; set caps aside. Finely chop stems.
2. In a small mixing bowl, combine the butter, flour, onion, parsley, mustard, salt, cayenne pepper, nutmeg, and chopped stems.
3. Fill mushroom caps. Place in a greased shallow 2 qt. baking dish. Pour cream over mushrooms.
4. Bake uncovered at 375°F for 30-35 minutes or until mushrooms are tender, basting twice.
5. Pouring whipping cream over them before baking makes each morsel extra moist and rich.