

Broiled Mushrooms

From Albertson's Home Economist

Ingredients

- 1 lb fresh mushrooms
- 1/2 cup margarine
- Salt

Instructions

1. Wash mushrooms and pat dry with paper towel. Remove stems (chop and freeze for use in sauces, gravies and casseroles).
2. Melt margarine in small saucepan. Dip mushrooms in melted margarine and place stem side up on broiler sheet.
3. Pour remaining margarine in stem cavities and sprinkle salt over all.
4. Broil 3 inches from heat for 5 minutes. Serve hot.

BROILED MUSHROOMS

SERVES: 4

1 lb. Fresh Mushrooms
½ Cup Margarine
Salt

Wash mushrooms and pat dry with paper towel. Remove stems (chops and freeze for use in sauces, gravies and casseroles.

Melt margarine in small saucepan. Dip mushrooms in melted margarine and place stem side up on broiler sheet. Pour remaining margarine in stem cavities and sprinkle salt over all.

Broil 3 inches from heat for 5 minutes. Serve hot.

ALBERTSON'S HOME ECONOMIST

155

