

STUFFED MUSHROOMS

Ingredients

1. 15 lg. fresh white mushrooms
2. 1/4 c. melted butter
3. Salt & freshly ground pepper to taste
4. 2 tbsp. butter
5. 3 tbsp. chopped green onions
6. 1 tbsp. flour
7. 1/4 c. milk
8. 3 tbsp. finely chopped parsley
9. 1 clove garlic
10. Salt & pepper to taste
11. 3 tbsp. crumbled feta cheese
12. 1/4 c. grated Kasseri cheese
13. 2 tbsp. butter

1. Brush the mushrooms clean.
2. Remove the stems and reserve them.
3. Brush caps with butter melted; arrange hollow side up in a baking dish.
4. Sprinkle with salt and pepper.
5. Mince reserved mushroom stems.
6. Heat frying pan and add the butter.
7. Add the stems and onions and saute until liquid has been absorbed.
8. Add the flour and mix well.
9. Add the milk, stirring until thickened.
10. Add parsley, garlic and salt and pepper.
11. Mix well.
12. Add feta cheese to mixture and fill mushroom caps.
13. Top with Kasseri cheese and a few dots of butter.
14. Bake at 375 degrees for 15 to 20 minutes or until stuffing has browned lightly and cheese has melted.