

Breaded Mushrooms

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Nothing says Friday-night takeout like a steamy bag of breaded mushrooms. Recreate the magic any night in your kitchen with this fool-proof recipe for golden, crisped mushroom caps.

Ingredients:

12 button mushrooms, with caps on
½ cup milk
½ cup flour
1 egg, beaten
1 cup breadcrumbs
1 teaspoon salt

Directions:

- 1) Preheat oven to 375°F.
- 2) Place milk in a small bowl; set aside. Place flour in a small bowl; set aside. Place egg in a small bowl; set aside. Combine breadcrumbs and salt in a medium bowl; set aside.
- 3) Submerge each mushroom in milk; shake off excess liquid and dredge in flour. Submerge in beaten egg; dredge in breadcrumbs. Place on baking sheet; repeat with remaining mushrooms.
- 4) Bake 15 to 20 minutes, until golden brown and lightly crisped. Serve warm.