

Mushroom Casserole

Printed from Mushroom Recipes at <http://www.mushroomrecipes.org/>

Ingredients:

1 lb of button mushrooms.
1 large onion, thinly sliced.
½ cup of heavy cream.
½ cup of sour cream.
¼ cup of Parmesan cheese.
4 tablespoons of butter: 2 tablespoons melted, 2 tablespoons for cooking onions.
1 tablespoon of all-purpose flour.
½ teaspoon of salt.
¼ teaspoon of pepper.

Directions:

In a suitably sized skillet, saute the sliced onion in 2 tablespoons of butter over a medium heat for 6 minutes.

Add the buttons mushrooms and saute for another 6 minutes.

Blend the all-purpose flour, salt and pepper with the onions and mushrooms.

Mix the heavy cream and sour cream together, then gradually add to the skillet, stirring well.

Pour into an oven proof casserole dish. Top with Parmesan cheese and drizzle with 2 tablespoons of melted butter.

Bake at 350°F (175°C) for 25 minutes.

Serve as desired.