

Mushroom Stuffing

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

Ingredients:

½ lb of mushrooms, sliced thinly.
1 medium egg, lightly beaten.
1 ½ cups of soft white bread crumbs.
3 tablespoons of melted butter.
2 tablespoons of minced chives.
2 tablespoons of chopped parsley.
½ teaspoon of dried tarragon.
½ teaspoon of salt.
Pinch of freshly ground white pepper.

Directions:

Saute the mushrooms in the melted butter for about 6 minutes in a skillet over medium heat.

Move the mushrooms to a bowl and add all of the other ingredients.

Toss to mix.