

FRICASSEE OF MUSHROOMS

PEEL firm mushrooms, put into boiling water, take out immediately, drop in ice water, drain and wipe dry. Put a large tablespoonful of butter in a saucepan, let melt and lay the mushrooms in, set over the fire and turn; sprinkle in an ounce of flour, white pepper, salt, a little minced thyme and parsley. Pour in a pint of stock and let simmer for twenty minutes. Take the mushrooms up carefully, strain the gravy; beat the yolks of three eggs and add to the liquor with the juice of a lemon. Have sippets of bread arranged on a heated dish, lay the mushrooms on them and pour the sauce over.