

MUSHROOM SAUCE.

- 1 can mushroom stems.
- $\frac{1}{4}$ cup butter.
- $\frac{1}{2}$ tablespoon lemon juice.
- $\frac{1}{4}$ cup flour.
- 2 cups meat stock, salt and pepper.

Drain and rinse mushroom stems and mince one-half of them. Cook 5 minutes with butter and lemon juice. Drain. Brown the butter, add flour, and when well browned add the meat stock, while stirring constantly. Cook 15 minutes, skim, add remaining mushroom stems, cut in pieces, and cook 2 minutes longer. Season with salt and pepper.