

Stuffed Mushrooms.

Wipe, peel and remove centers from large mushroom caps. Cook for three minutes in three tablespoons of butter, two tablespoons each of mushrooms, bread-crumbs, lean cooked ham, and onion, all finely chopped; also one teaspoon each of Parmesan cheese and finely chopped parsley. Moisten with $\frac{1}{4}$ cup tomato sauce and season with salt, pepper and cayenne. Stuff prepared mushroom caps with mixture and sprinkle with $1\text{--}3$ cup bread-crumbs mixed with $1\frac{1}{2}$ tablespoons Parmesan cheese. Arrange in pan, surround with $\frac{3}{4}$ cup tomato sauce and bake in a hot oven (425 degrees F.) for 20 minutes. Serve on rounds of sauted bread and pour over sauce from the pan. Garnish with parsley.