

"Mushroom Bisque"

Melt 2 tablesp. butter in a sauce
pan and add 2 tablesp. each of
minced onion & green
pepper, $1\frac{1}{2}$ cups minced mush-
rooms & $\frac{1}{2}$ " minced celery.
Cook together for 5 minutes,
then add six cups of meat
stock or canned consommé,
salt, pepper, a few grains
of sugar and a few grains of
mace. Cook until the celery
is tender, then remove from the
fire and add one cup of cream
and $\frac{1}{3}$ cup of cracker crumbs.
Serve very hot. This will
make 8 medium sized
servings.

(S.P.D.)