

Stewed Mushrooms

BRUSH $\frac{1}{2}$ pound mushrooms with pastry brush, remove stems and peel caps, and put stems and skins in saucepan; cover with cold water, simmer 20 minutes and put one side. Melt 3 tablespoons butter, add mushroom caps and cook 2 minutes, sprinkle with salt and pepper, dredge with flour and add $\frac{1}{2}$ cup hot water or stock. Cook slowly 5 minutes. Broiled canned mushrooms may be used instead of fresh mushrooms.