

STUFFED MUSHROOMS. Select large firm mushrooms, allowing from four to six to each serving according to their size. Merely brush the mushrooms well, if they are fresh and very clean, otherwise peel them. Remove the stems and chop these fine. For twenty mushrooms allow one medium-sized onion, one and a half cupfuls of soft bread crumbs, two tablespoonfuls of butter, with salt, pepper and paprika to taste, also a tiny

sprig of parsley. Chop the onion fine and brown it in the butter, adding the chopped mushroom stalks and the parsley, stir in the bread crumbs and brown delicately, then fill the mushroom caps, dot with butter and place in a baking pan. Pour one-quarter cupful of stock, tomato juice or hot water about them, bake twenty minutes in a hot oven.