

THESE ARE MUSHROOMS AU GRATIN



SEVEN large mushrooms, one teaspoonful of chopped parsley, one egg, pepper, salt and red pepper to taste, four tablespoonfuls of butter, two tablespoonfuls of cooked chopped veal, four tablespoonfuls of bread-crumbs, one tablespoonful of chopped suet and one-half cupful of stock. Mix the bread-crumbs, parsley, seasonings, veal, suet and egg together. Skin

and remove the stalks from the mushrooms, season with salt and pepper; also place a small pat of butter in each. Then put one-half tablespoonful of the forcemeat in each, cover with bread-crumbs; put in a buttered baking-dish with the stock, and bake for fifteen minutes, or until brown; dish, and serve with the gravy.