

Baked Mushrooms

Ingredients

16 to 20 mushroom-flaps, butter, pepper to taste.

Method

For this mode of cooking, the mushroom flaps are better than the buttons, and should not be too large. Cut off a portion of the stalk, peel the top, and wipe the mushrooms carefully with a piece of flannel and a little fine salt. Put them into a tin baking-dish, with a very small piece of butter placed on each mushroom; sprinkle over a little pepper, and let them bake for about 20 minutes, or longer should the mushrooms be very large. Have ready a *_very hot_* dish, pile the mushrooms high in the centre, pour the gravy round, and send them to table quickly, with very *_hot_* plates.

Source: Mrs Beeton's Book of Household Management (1861)

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