

Broiled Mushrooms

Ingredients

Mushroom-flaps, pepper and salt to taste, butter, lemon-juice. [Illustration: BROILED MUSHROOMS.]

Method

Cleanse the mushrooms by wiping them with a piece of flannel and a little salt; cut off a portion of the stalk, and peel the tops: broil them over a clear fire, turning them once, and arrange them on a very hot dish. Put a small piece of butter on each mushroom, season with pepper and salt, and squeeze over them a few drops of lemon-juice. Place the dish before the fire, and when the butter is melted, serve very hot and quickly. Moderate-sized flaps are better suited to this mode of cooking than the buttons: the latter are better in stews.

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

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