

Another Parnes Family Recipe

Champignons Au Gratin (mushrooms with cheese sauce)

1 clove garlic
1 onion, grated
2 tablespoons fresh parsley, chopped
1/8 teaspoon dried basil
1-teaspoon salt
1/4 teaspoon pepper
1/3-cup salad oil (olive)
2 tablespoons wine vinegar
1 1/2 pounds fresh mushrooms, trimmed and sliced
1/4 pound butter (1/2 stick)
1/2 cup fresh bread crumbs (or toasted wheat germ or matzo meal)
1/4 cup freshly grated Parmesan cheese

Combine garlic, onion, parsley, basil, salt, pepper, oil, and vinegar in a large mixing bowl. There will be very little liquid. Add mushrooms and marinate for 3 hours, stirring frequently.

Melt half the butter in a heavy 10-12" skillet. Remove mushrooms from marinade with slotted spoon and cook over high heat for 1 minute, stirring.

Butter shallow 1 quart baking dish and place mushrooms in it. Sprinkle with bread crumbs (matzo meal) and cheese. Dot with remaining butter. (recipe can be prepared ahead to this point and held in refrigerator for at least 6 hours.) Place under preheated broiler 6-8" from heat, for 3-5 minutes, to brown before serving. Watch carefully to prevent burning.

From the recipe file of Daria Parnes