

Creamed Mushrooms

2 lb. mushrooms	$\frac{1}{8}$ tsp. pepper
$\frac{1}{2}$ cup butter	$\frac{1}{2}$ cup flour
$\frac{1}{2}$ cup water	3 cup milk
$\frac{1}{2}$ tsp. salt, opt.	

To clean mushrooms, pull caps from stems. If young and tender, do not pare caps, brush them well. Put the butter and water in heavy sauce pan or skillet. Add cleaned mushroom caps and stems, salt and pepper. Cover and steam slowly for 20 minutes or until dry. Allow to brown slightly and then add flour. Brown flour, watching it carefully. Add milk gradually and stir until thickened.