



---

## Chautauqua Bird, Tree, and Garden Club Famous Mushroom Sandwiches

- Butter or Margarine (original recipe uses butter)
- 16 ounces Mushrooms
- 1/4 tsp Salt
- 1/4 tsp Pepper
- 1/4 tsp Basil
- 1/4 tsp Garlic Powder
- 2-3 tbsp Wondra flour
- 8 slices Sandwich bread (good firm quality)
- Wax paper



Rinse mushrooms in cold water and spread on towels to dry. Finely chop mushrooms by hand or in food processor. Melt 3-4 tablespoons of butter in a skillet and add mushrooms. Cook until mushrooms change color and liquid forms. Sprinkle seasonings over mushrooms and stir. Add the Wondra flour, one tablespoon at a time until mushroom mixture thickens. Remove from heat. Mixture may be stored in covered container and refrigerated so flavors will blend.

Preheat a skillet or griddle to medium heat.

Lay a piece of wax paper on the counter, and spread both sides of each bread slice with butter. Spread two rounded tablespoons of mushroom mixture on four of the buttered bread slices, then, cover each with the remaining buttered bread slices. Place on griddle and cook until side down is golden brown, then turn with a spatula and cook the other side until it is golden brown. Slice on the diagonal and serve. Makes four sandwiches.

Delicious!

---