

VEGETABLES

MUSHROOMS IN WHITE SAUCE†

(PILZE IN BECHAMELSOÛE)

- 1 lb. mushrooms
- 3 tablespoons butter or margarine
- 1/4 cup flour
- 1/4 cup diced ham or bacon
- 1 cup beef or chicken broth
- 1 cup milk
- 1/2 cup diced onion
- 4 peppercorns
- 1 bay leaf
- 2 tablespoons whipping cream
- 1 egg yolk
- salt and pepper

Wash mushrooms, slice and sauté in 1 tablespoon butter or margarine until tender. Drain and set aside. Melt butter or margarine in a pan, add onion, bacon or ham and sauté until glassy. Add flour and stir about 2 minutes. Add cold milk and broth, cook while stirring until thickened. Add bay leaf and peppercorns and simmer about 5 minutes. Discard bay leaf and peppercorns. Add the sautéed mushrooms to the sauce, bring to a boil and then take off the heat. Mix egg yolk with the whipping cream and stir into the sauce. Season with salt and pepper and serve.

Serve with noodles, potatoes, or on toast.

Serves 3 to 4

