



STUFFED MUSHROOM PLATTER

Ida LaPella

1 lb. lg. mushrooms (about 1 1/2 inch diameter)	1 tbsp. parsley
Lemon juice	1 tbsp. chives
2 (3 oz.) pkgs. cream cheese	1 tsp. Fines Herbes
2 tbsp. butter	Lettuce leaves
	Ripe olives
	Cooked ham pieces
	Cherry tomatoes

With small sharp knife cut out stems of mushrooms, leaving a smooth cavity. Coat mushrooms with lemon juice; let dry on paper towels. In mixing bowl, combine cream cheese, butter, parsley, chives, Fines Herbes; beat with electric mixer until light and fluffy. Fill mushrooms with cream cheese mixture. Sprinkle top with additional parsley. Arrange on lettuce leaves and add ripe olives, ham and cherry tomatoes.

This recipe from [Favorite Hometown Recipes](#) compiled by St. Mary's Alter Society; St Mary's Church; Chandler, AZ and published by [Walter's Publishing Company](#); Wasca, MN 56093