

Mushroom Tea Menu

Open Face Mushroom Sandwiches

Ingredients

- 3 Tbsp butter
- 3 Tbsp flour
- 3/4 cup mushroom liquor
- Salt
- Pepper
- 1 1/2 tsp lemon juice
- 1/4 tsp Worcestershire sauce
- Buttered rounds of bread
- Canned mushroom buttons

Instructions

1. Combine by white sauce method: butter, flour, mushroom liquor, salt, pepper, lemon juice, and Worcestershire sauce.
2. Spread on buttered rounds of bread and top with a canned mushroom button.

Tiny Cream Puffs Filled with Thick Cheese Sauce

Recipe from the American Home Basic File

Broiled Oyster Canapes

Instructions

1. Dip small oysters in melted butter.
2. Sprinkle with salt and pepper.
3. Place on rounds of bread.
4. Top with a shake of cocktail sauce and broil.
5. Serve at once.

Also Served

- Candies
- Tea
- Assorted Nuts

● mushroom tea

(If near-by woods provide you with strange mushrooms and toadstools arrange them with moss and ferns for a centerpiece.)

Open Face Mushroom Sandwiches

(Combine by white sauce method. 5 tablespoons butter, 5 tablespoons flour, ¼ cup mushroom liquor, salt, pepper, ½ teaspoons lemon juice, ¼ teaspoon Worcestershire sauce. Spread on buttered rounds of bread and top with a canned mushroom button.)

Tiny *Cream Puffs Filled with Thick Cheese Sauce

Broiled Oyster Canapes

(Dip small oysters in melted butter, sprinkle with salt and pepper, place on rounds of bread, top with a shake of cocktail sauce and broil. Serve at once.)

Candies

Tea

Assorted Nuts

**Recipe from the American Home Basic File*