

Mushrooms in Cream Sauce

Ingredients

2 lb mushrooms; fresh
1/4 cup butter or margarine
1 cup white wine
1/4 teaspoon pepper
1 pinch nutmeg
1 cup of heavy cream
2 sprigs of parsley
1/4 lb bacon; diced
2 large onions, diced
1/2 teaspoon salt
1/4 teaspoon paprika
1 good dash (1/2 medium lemon) lemon juice

Directions

Clean mushrooms and slice in half if large. Pat dry. Fry bacon in a large pan until lightly browned. Remove from pan and reserve. Add the butter to the pan drippings. Add onions; sauté until lightly browned. Add mushrooms; cook until tender, stirring often. Stir in wine, salt, pepper, paprika, and nutmeg. Cover frypan and cook over low heat 15 minutes. Off the heat, add the cooked bacon, cream and lemon juice. Reheat until just warm. DO NOT let the mixture boil!!! Garnish with parsley and serve with noodles or dumplings.