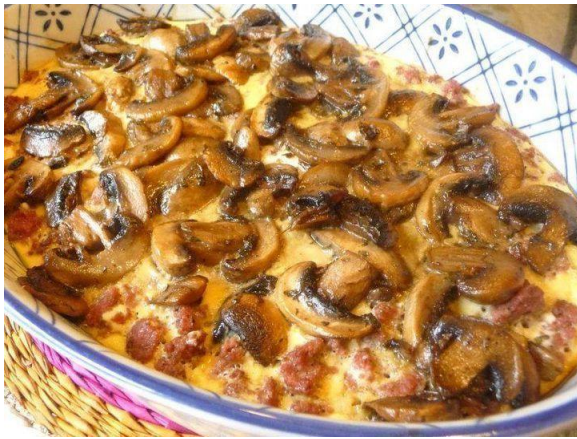




Mushroom and Hamburger Hot Dish



Ingredients:

- 1 lb. Ground beef
- 1 lb. Sliced mushrooms
- 2 TBLS Butter unsalted
- 6 oz. Cream cheese softened
- 3 Large eggs
- 2 tsp Minced garlic
- 1 tsp Lawry's seasoned salt
- 2 TBLS Chopped fresh parsley
- Salt and pepper to taste
- Parmesan cheese for garnish

Method:

1. Preheat the oven to 350°F.
2. Cook the ground beef in a skillet until brown, adding salt, and pepper to taste. Drain any excess fat and set aside.
3. In the skillet, melt 2 TBLS of butter on medium heat, and then add the mushrooms. Cook until they become soft.
4. Mix in the minced garlic, seasoned salt, parsley, and salt and pepper to taste, and allow to the mixture to meld for a few minutes.
5. Blend the cream cheese and eggs in a food processor or blender until it is smooth.
6. Pour the cream cheese sauce over the ground beef, reserving some sauce for the bottom of a baking dish. Then add the meat to the baking dish.
7. Add sautéed mushrooms over top of the meat mixture, and bake for 20 minutes.
8. Garnish with parmesan and serve.