



CHEESE AND MUSHROOM PUFFS

- 1/2 Pound Mushrooms, Chopped
- 2 Tablespoons Chopped Scallions
- 2 Tablespoons Butter
- 2 Eggs, Separated
- 1/2 Pound Grated Sharp Cheddar
- Salt and Black Pepper to Taste
- 1 Loaf Party Pumpernickel Bread

DIRECTIONS

1. Sauté mushrooms and scallions in butter.
2. Combine egg yolks, cheese, and seasonings; add mushrooms and scallions.
3. Beat egg whites until stiff.
4. Fold in yolk mixture.
5. Toast one side of bread slices.
6. Spoon 1 Tablespoon cheese mixture onto the soft side of bread, place on baking sheet.
7. Repeat.
8. Bake at 375 degrees until firm and well puffed. About 20 Minutes.