Preparation\n

Choose mushrooms free from spots and decay. Sort according to size. Wash thoroughly in cold water. Trim off ends of stems. If mushrooms are larger than 1 inch across, slice them or cut them into quarters.\n

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Mushrooms can be steamed or heated in fat in a fry pan. Steamed mushrooms will keep longer than those heated in fat.\n

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To Steam\n

Mushrooms to be steamed have better color if given anti-darkening treatment first. To do this, dip for 5 minutes in a solution containing 1 teaspoon lemon juice or 11/2 teaspoons citric acid to a pint of water.\n

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Then steam whole mushrooms 5 minutes, buttons or quarters 31/2 minutes and slices 3 minutes. Cool promptly, drain and package, leaving 1/2-inch headspace. Seal and freeze.\n

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To Heat in Fry Pan – Heat small quantities of mushrooms in margarine or butter in an open fry pan until almost done.\n

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Cool in air or set pan in which mushrooms were cooked in cold water. Pack into containers, leaving 1/2-inch headspace. Seal and freeze.\n