Stuffed Mushrooms (Aunt Pauly’s recipe)

Ingredients:

1 pkg of mushrooms

¼ an onion

1 stalk celery

2 Tbsp Mayonnaise

¼ C instant rice (or 1/8 C regular rice)

Instructions:

1. Preheat oven to 350 degrees
2. Wash mushrooms and dry well
3. Cut off the very ends of the stems and discard
4. Take the rest of the stems out of the mushrooms and chop finely
5. Chop onion and celery finely
6. Fry mushroom stems, onion and celery in butter or oil in frying pan until caramelized
7. Mix in Mayo and rice and then stuff all of the mushrooms with the mixture
8. Place mushrooms on sprayed cookie sheet or baking pan and bake for about 20 minutes (uncovered) at 350 degrees.