

# Peg's Mushroom Casserole

**Category:** Vegetarian

**Servings:** 6

**Rating:** 10

**Source:** Sue Meyer's Aunt Peggy

## Description:

Sue served us this with Salmon Wellington, baked tomatoes, and asparagus baked with parmesan. It was pretty fantastic!

## Ingredients:

butter, unsalted	3 tablespoons in all
mushroom	1 lb, sliced
celery	1/2 cup, chopped
onion	1/2 cup, chopped
mayonnaise	1/2 cup
salt	to taste
pepper	to taste
cheddar cheese	1 cup, grated
bread	8 slices, buttered, 6 cut into 1" squares, 2 in 1/2" squares for top
egg	2, beaten
milk	1 1/2 cups
mushroom soup	1 can, thinned with a little milk

## Instructions:

Saute the mushrooms slightly in 1 tablespoon of butter and set aside. Saute the onions and celery in another tablespoon of butter until tender and then combine the mushrooms, celery, onion, mayonnaise, salt, pepper, and 1/2 cup of cheese.

Layer bread in the bottom of a casserole, add 1/2 of the mushroom mixture, then layer more bread and the rest of the mushroom mixture. Beat the eggs with milk and pour over the casserole. Refrigerate for at least an hour and up to over night.

Pour soup over the casserole, sprinkle with the remaining cheese, and top with more bread cubes. Bake at 350 degrees for 45-60 minutes. Add more shredded cheese in the last 10 minutes.