

**Fresh Mushrooms**

Look for equal-sized button mushrooms that are firm and white with no soft spots or discolorations. To clean mushrooms, gently wipe them with a damp paper towel.

Saucy Skillet Mushrooms

START TO FINISH 20 minutes

- 4 slices bacon, chopped
- 1 Tbsp. olive oil
- 1 lb. large fresh button mushrooms (1½ to 2 inches in diameter)
- 2 Tbsp. stone-ground mustard
- 2 Tbsp. snipped fresh Italian (flat-leaf) parsley

1. In a large heavy skillet cook bacon over medium heat until crisp. Using a slotted spoon, remove bacon and drain on paper towels, reserving drippings in skillet.

2. Add oil to the reserved drippings. Add mushrooms; cook and stir over medium heat for 1 to 2 minutes or just until mushrooms begin to brown. Cook, covered, about 8 minutes or until tender, stirring occasionally. Stir in mustard; heat through. To serve, sprinkle with crumbled bacon and parsley. **Makes 4 servings.**

PER SERVING 214 cal., 19 g fat (6 g sat. fat), 25 mg chol., 356 mg sodium, 4 g carb., 1 g fiber, 8 g pro.

