

LENTILS & MUSHROOMS AU GRATIN

1 c cooked lentils, drained	¼ t dried savory
1 large onion, peeled and finely diced	Salt & freshly ground black pepper
4 T butter or oil, divided	¼ lb sliced mushroom (1 ¼ c)
Grated peel and juice of ½ lemon	½ c dried bread crumbs
½ t Tabasco sauce	¾ c grated cheddar cheese (3 oz)

Preheat oven to 350°. Sauté onion in 2 T butter until soft, about 10 minutes.

In a large bowl, combine lentils, onion, lemon peel & juice, Tabasco, savory, salt to taste and a liberal sprinkling of pepper. Using a potato masher or wooden spoon, beat the mixture into a coarse paste. Melt remaining 2 T butter in a skillet & add mushrooms. Sauté until just soft, 2 to 3 minutes. Arrange mushrooms in the bottom of a shallow ovenproof dish. Spread lentil mixture on top of mushrooms, smoothing with the back of a spoon. Sprinkle bread crumbs and cheese over the top. Bake until golden on top, 40 to 45 minutes.