Mushroom Florentine Alice Doering @ 2014 Potluck

1 lb. whole mushrooms:

Rinse well in colander, remove stems (reserve), chop and save. Sauté the caps in butter

Thaw 2 packages of frozen spinach and squeeze lightly to remove extra water. Sprinkle with $\frac{1}{2}$ t+ salt. Place in bowl.

Saute ¹/₄ C+ onion and the mushroom stems in ¹/₄ C. butter. Mix sautéed onions and stems in spinach and place mixture in a greased shallow casserole.

Top with sautéed mushroom caps and 1/2 C grated cheddar cheese.

Bake 20 minutes at 350 or until the cheese is melted and light brown.

I tripled this recipe for the Fireside Chat at Lorraine's. The above recipe supposedly serves 6.