

Stuffed Mushrooms Recipe

Select large, firm mushrooms w/underside still tightly closed. Wash in cold water and dry. Carefully remove stems and reserve.

Fillings:

Bacon-Cheese

7 slices bacon, cooked, drained, crumbled
8 oz. cream cheese, softened
1 bunch green onions, finely chopped
dash garlic salt
1/3 c. mushroom stems, minced
3 T. butter, melted

Mix cream cheese, onion, garlic salt, mushroom stems, and bacon. Brush prepared caps with melted butter, fill, place in shallow baking dish with 2-4 T. water. Bake 20-25 min. at 350 deg.

Bleu Cheese

1/2 c. fine minced mushroom stems
1/4 c. fine chopped green onion
2 T. margarine
8 oz. cream cheese
1/2 pkg. bleu cheese salad dressing mix
2 T. milk

Saute mushroom stems and onions in margarine 5 min. Mix cream cheese, dressing mix and milk. Mix in onion mixture. Fill prepared caps. Bake 20-25 min. at 350 deg.

Crab-Cheese

1 pkg. (6 oz) frozen crab, thawed and drained
3 T. mayonnaise
2 T. chopped green onion
2 T. gold raisins
1/4 c. shredded sharp cheddar
1 tsp. curry
fresh grated parmesan

Mix all but parmesan. Fill prepared caps. Sprinkle w/parmesan and broil 6-8 in. from heat.

Pork

1/2 lb. lean pork, minced
1 small green onion, minced
1 slice ginger
1 T. sherry
1 T. soy
1 tsp. sugar
1 tsp. cornstarch
1 tsp. peanut oil

Grind together pork, onion and ginger. Blend in remaining ingred. Fill prepared caps and steam 30 min.