



Tastes of the Season

Crab Stuffed Mushrooms

INGREDIENTS:

4 Tbls unsalted butter, melted
25 fresh mushrooms
2 Tbls butter
2 Tbls minced green onions
2 Tbls red bell pepper, minced
1 tsp lemon juice
1 cup cooked crabmeat
½ cup bread crumbs
1 egg, beaten
¾ cup shredded cheese
¼ cup dry white wine



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DIRECTIONS:

Pre-heat oven to 375 degrees. Prepare 13 by 9 inch baking dish with 3 tablespoons of butter. Remove stems from mushrooms (set aside caps). Finely chop stems. Melt 2 tablespoons butter in a medium saucepan over medium heat. Stir in the chopped stems, green onions and bell peppers. Cook until soft (about 3 minutes). Remove from heat. Stir in lemon juice, crabmeat, bread crumbs, egg and cheese.

Mix thoroughly.

Place mushroom caps in the buttered pan. Stuff the caps with mixture top with remaining cheese pour wine into the pan around the mushrooms. Bake uncovered in preheated oven 15 to 20 minutes, until cheese is melted and lightly browned. Serve warm.