

## **Stuff Mushrooms**

*March 23, 2023*

Mushrooms

Butter

Garlic

Parmesan Cheese

Seasoned bread crumbs

Salt

- Clean mushrooms.
- Separate stems from caps and put aside.
- Place caps on cookie sheet and salt them.
- Bake in 350 degree oven and cook till water beads up.
- Remove caps from oven and drain water.
- Put caps in a baking dish.
- In a saucepan melt butter. Add cut up stems, garlic, and a little salt until cooked.
- Turn off heat and add parmesan cheese and seasoned bread crumbs until mixture is firm but moist.
- Stuff each cap with mixture. Spread any extra over the top.
- Bake in 350 degree oven till tops are slightly brown. If you prefer a crunchier filling, you can broil on low, but monitor carefully.
- Variations include adding cooked Italian sausage and/or spinach or adding some crabmeat or other seafood to the basic recipe.