

Stuffed Mushrooms with Crab



Shellfish blend beautifully as stuffings for mushrooms and crêpes. Scallops, lobster, mussels, and others can be substituted for crab meat.

- 12 to 16 large pink bottom mushrooms, stems removed
- 6 tablespoons butter, melted
- 3/4 pound fresh cooked crab meat
- 2 eggs, beaten
- 3 tablespoons mayonnaise
- 1/4 cup chopped green onions
- 2 teaspoons fresh lemon juice
- 1/2 cup fresh bread crumbs

Dip the mushroom caps in the melted butter and place them upside down in a buttered baking dish. Save the stems for another meal.

Combine the crab meat, eggs, mayonnaise, onions, lemon juice, and half of the bread crumbs. Fill the mushroom caps with this mixture. Sprinkle the remaining crumbs and any butter left from dipping the caps on top of the stuffed caps. Bake in a preheated 375° oven for 15 minutes or until the bread crumbs are golden brown.

--Kitchen Magic with Mushrooms