

Crabmeat Stuffed Mushrooms

Mushrooms – 12 large

Green Onion – 2 Tbsp sliced

Butter – 3 Tbsp

Bread Crumbs – 3 Tbsp fresh

Cream Cheese – 3oz. softened

Crabmeat – 6oz. frozen, thawed, drained and flaked



1. Preheat grill to 350 degrees.
2. Remove mushroom stems; chop enough stems to measure 1/3 cup.
3. Cook and stir chopped stems and onion in 1 Tbsp. of the butter in medium skillet until tender. Stir in bread crumbs. Add to cream cheese in medium bowl; mix until well blended. Gently stir in crabmeat.
4. Melt remaining 2 Tbsp. butter; brush evenly onto mushroom caps. Fill caps with cream cheese mixture; place, filled sides up, in shallow baking dish.
5. Grill 18 to 20 minutes or until heated through.