

U The Lexingtonienne U

CRAB-STUFFED MUSHROOMS

- 1 package white mushrooms, cleaned off and with the stems removed
- 1-2 T melted butter
- 3 scallions, minced
- 3-4 ounces cream cheese, softened
- 1/4 lb crabmeat
- 1/4 C Italian seasoned breadcrumbs
- 3 T grated parmesan, divided
- Salt & pepper to taste

Preheat oven to 400.

Toss mushroom caps with melted butter. In a bowl, thoroughly combine scallions, cream cheese, crabmeat, breadcrumbs, 2 T parmesan, and salt & pepper. Place mushroom caps into a lightly greased baking dish, and stuff with the crab mixture. Sprinkle remaining parmesan cheese on top (or more - I'm not the cheese police). Bake until the tops turn golden brown and the filling begins to bubble, about 15-20 minutes. (It will depend on the size of your mushrooms.) Serve warm.

