

Savory Stuffed Mushroom Caps

Category: Appetizer

Servings: 8

Rating: 10

Source: Heather Popple

Description:

Ingredients:

1 mushroom	24 medium
1 onion	1/2 small
1 garlic	2 cloves
1 olive oil	3 tablespoons
1 cheddar cheese	3/4 cup, grated
1 bread crumbs	1/2 cup, dry
1 butter	1/4 cup, melted
1 Italian seasoning	one teaspoon
1 salt	1/2 teaspoon or less
1 pepper	1/2 teaspoon
1 tabasco	dash
1 butter	3 tablespoons

Instructions:

Clean the mushrooms, remove their stems, and set the caps aside. Combine the mushroom stems, onion, and garlic in a food processor until finely chopped.

Heat oil in small skillet. Add the mushroom mixture and sauté for 4 or 5 minutes. Return to food processor and add the next seven ingredients. Process until smooth, adding additional melted butter if necessary to make a smooth paste. Set aside.

Melt 3 tablespoons of butter in a skillet and quickly sauté the mushroom caps over high heat for 1 to 2 minutes. Transfer them to a lightly greased baking sheet and fill with the onion mushroom stem mixture. Bake in a preheated 400° oven for 5 to 10 minutes until heated through.