
Aurelia`s Stuffed Mushrooms (Hot)

Barbara Stafford Graham

Party Recipes from the Charleston Junior League - 1993

40 (one pound) large fresh mushrooms
1/2 cup freshly grated Parmesan cheese
1/2 cup dry bread crumbs
1/4 cup grated onion
2 cloves garlic, minced
2 tablespoons chopped fresh parsley
1/2 teaspoon salt
1/4 teaspoon pepper
1/2 teaspoon dried oregano leaves
1/2 cup (one stick) butter, melted

Preheat the oven to 350 degrees. Grease a baking sheet.

Clean the mushrooms and remove the stems. Chop the stems and place in a medium-size bowl with the Parmesan cheese, bread crumbs, onion, garlic, parsley, salt, pepper and oregano. Mix well.

Place the mushroom caps on the prepared baking sheet. Fill with the bread crumb mixture. Drizzle the melted butter over the mushrooms.

Bake until golden brown, 20 to 25 minutes.

Serve hot.

Yield: 20 servings

Appetizers

Per Serving (excluding unknown items): 639 Calories; 49g Fat (68.2% calories from fat); 8g Protein; 43g Carbohydrate; 2g Dietary Fiber; 124mg Cholesterol; 2005mg Sodium. Exchanges: 2 1/2 Grain(Starch); 1/2 Vegetable; 9 1/2 Fat.