
Cheese-Stuffed Mushrooms (Hot)

Misty Stieglitz Boling

Party Recipes from the Charleston Junior League - 1993

8 ounces whipped light cream cheese
1/2 cup grated Jarlsburg cheese
4 slices bacon, cooked and crumbled
garlic salt (to taste)
dash Worcestershire sauce
1 pound fresh mushrooms, cleaned and stems removed

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

In a medium-size bowl, combine the cream cheese, Jarlsburg cheese, bacon, garlic salt and Worcestershire sauce. Mix until well blended.

Place the mushroom caps on the prepared baking sheet. Stuff with the cheese mixture.

Bake until bubbly, 15 to 20 minutes.

Serve on a warm tray with toothpicks.

Yield: 20 to 25 servings

Appetizers

Per Serving (excluding unknown items): 146 Calories; 12g Fat (78.2% calories from fat); 8g Protein; trace Carbohydrate; 0g Dietary Fiber; 22mg Cholesterol; 404mg Sodium. Exchanges: 1 Lean Meat; 2 Fat.