
Imperial Mushrooms (Hot)

Trudie Cooper Krawcheck

Party Recipes from the Charleston Junior League - 1993

1/2 pound crabmeat, picked over and shells discarded
1 tablespoon fresh parsley, minced
1 tablespoon chopped pimiento
1 1/2 teaspoons capers, drained and chopped
1/4 teaspoon Dijon mustard
1/4 teaspoon fresh lemon juice
1/2 cup mayonnaise
1/8 teaspoon cayenne pepper
1/2 teaspoon Old Bay seasoning
salt (to taste)
freshly ground pepper (to taste)
36 large, fresh mushrooms, cleaned and stems removed
paprika (for garnish)

Preheat the oven to 375 degrees. Lightly grease a baking sheet.

In a medium-size bowl, combine the crabmeat, parsley, pimiento, capers, mustard, lemon juice, mayonnaise, cayenne, Old Bay, salt and pepper. Mix well.

Fill each mushroom cap with the crabmeat mixture, mounding slightly. Sprinkle with paprika.

Bake on the prepared baking sheet until heated through, 8 to 10 minutes.

Yield: 36 mushrooms

Appetizers

Per Serving (excluding unknown items): 1152 Calories; 99g Fat (72.0% calories from fat); 56g Protein; 31g Carbohydrate; 8g Dietary Fiber; 216mg Cholesterol; 1373mg Sodium. Exchanges: 0 Grain(Starch); 5 1/2 Lean Meat; 6 1/2 Vegetable; 0 Fruit; 8 Fat; 0 Other Carbohydrates.