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# Spinach Souffle`-Stuffed Mushrooms (Hot)

*Catherine Gazes*

*Party Recipes from the Charleston Junior League - 1993*

**1 package (12 ounces) frozen spinach souffle`, thawed**  
**lemon pepper seasoning (to taste)**  
**garlic powder (to taste)**  
**salt (to taste)**  
**12 to 18 large, fresh mushrooms (or 24 small), cleaned and stems removed**  
**1/2 cup (one stick) butter**  
**1 1/2 tablespoons minced onion**  
**freshly grated Parmesan cheese**

Preheat the oven to 375 degrees.

Place the souffle' in a medium-size bowl. Add the lemon pepper, garlic powder and salt (to taste).

Clean the mushrooms and remove the stems, reserve the stems. In a small saucepan or microwave oven, melt five tablespoons of the butter. Dip the mushroom caps in the butter and place on a baking sheet with the cavities up.

Finely mince the mushroom stems. Melt the remaining three tablespoons of butter in a small frying pan. Add the minced mushrooms and onion. Saute' over medium heat until softened. Combine with the spinach and blend well.

Fill the mushroom caps with the spinach mixture, mounding slightly. Sprinkle with the Parmesan cheese.

Bake until the filling is set and the cheese is golden, 12 to 15 minutes.

Serve immediately.

Yield: 12 to 18 large mushrooms

## **Appetizers**

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*Per Serving (excluding unknown items): 412 Calories; 46g Fat (98.1% calories from fat); 1g Protein; 1g Carbohydrate; trace Dietary Fiber; 124mg Cholesterol; 469mg Sodium. Exchanges: 0 Vegetable; 9 Fat.*