

Bacon-Cheddar Stuffed Mushrooms

Spring 2012

Publix GRAPE Magazine

Servings: 24

Preparation Time: 15 minutes

18 minutes

1/2 cup fine dry breadcrumbs

4 slices bacon, cooked and crumbled

3/4 cup Cheddar cheese, shredded

1/3 cup sour cream

2 cloves garlic, minced

24 large clean, dry mushroom caps

Preheat oven to 425 degrees.

In a bowl, combine the breadcrumbs, bacon, cheese, sour cream and garlic.

Spoon the mixture into the mushroom caps.

Place the mushroom caps into a lightly greased shallow baking pan. Place the pan into the oven.

Bake for 18 minutes or until light brown and heated through.

Per Serving (excluding unknown items): 36 Calories; 2g Fat (61.0% calories from fat); 2g Protein; 2g Carbohydrate; trace Dietary Fiber; 6mg Cholesterol; 60mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 1/2 Fat.