

Cheese Stuffed Mushrooms

Alice Desroches

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

1 1/2 pounds small fresh mushrooms
1 container (8 ounce) cream cheese, softened
dash salt
dash Worcestershire sauce
dash nutmeg
ground black pepper (to taste)
1 cup grated Parmesan cheese

Rinse the mushrooms. Pat dry with paper towels. remove the stems.

In a bowl, combine the cream cheese, salt, Worcestershire sauce, nutmeg and black pepper. Mix well.

Place the mushroom caps on a greased baking sheet. Spoon the filling into the caps. Sprinkle each with Parmesan cheese.

Bake at 350 degrees for 20 minutes.

Per Serving (excluding unknown items): 1174 Calories; 105g Fat (79.8% calories from fat); 51g Protein; 9g Carbohydrate; 0g Dietary Fiber; 317mg Cholesterol; 2175mg Sodium. Exchanges: 7 Lean Meat; 16 1/2 Fat.