

Clam Stuffed Mushrooms

Mary Szalankiewicz

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

1 pound medium mushrooms
1/4 cup butter, melted
8 ounces minced clams, drained
1 cup soft bread crumbs
2 eggs slightly beaten
2 tablespoons chopped onion
6 tablespoons mayonnaise, divided
2 teaspoons lemon juice, divided

Rinse the mushrooms. Pat dry with paper towels. Remove the stems from the mushrooms. Brush the caps with melted butter. Arrange the caps on a cookie sheet.

In a medium bowl, combine the clams, crumbs, eggs, onion, four tablespoons of mayonnaise and one teaspoon of lemon juice. Fill each cap with some of the stuffing.

Combine the remaining two tablespoons of mayonnaise and one teaspoon of lemon juice. Spoon a littel on top of each stuffed mushroom cap.

Bake in the oven at 350 degrees for 20 minutes.

Per Serving (excluding unknown items): 1128 Calories; 118g Fat (89.8% calories from fat); 5g Protein; 25g Carbohydrate; 1g Dietary Fiber; 153mg Cholesterol; 1180mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Vegetable; 0 Fruit; 15 1/2 Fat.