
Crab Stuffed Mushrooms II

*Chef Jon Sutter - Beasley's Restaurant - Sarasota, FL
Sarasota's Chef Du Jour - 1992*

Servings: 4

8 large mushroom caps
1/2 pound crab meat
1/4 cup celery, chopped fine
2 tablespoons onion, chopped fine
1 teaspoon garlic powder
1/2 teaspoon oregano
1 tablespoon parsley flakes
1 teaspoon white pepper
1/2 cup bread crumbs
1/4 pound butter, melted

Wash the mushroom caps. Dry. Set aside.

In a bowl, mix all of the ingredients together.

Stuff each mushroom cap with the stuffing mixture.

Spoon some of the melted butter over the top of each mushroom. Place the mushrooms on a baking pan. Place in the oven.

Bake at 350 degrees for 10 minutes.

Place each mushroom on a serving plate. Garnish with parsley flakes.

Serve with a lemon wedge.

Appetizers

Per Serving (excluding unknown items): 338 Calories; 25g Fat (64.9% calories from fat); 15g Protein; 15g Carbohydrate; 2g Dietary Fiber; 113mg Cholesterol; 549mg Sodium. Exchanges: 1/2 Grain(Starch); 1 1/2 Lean Meat; 1 Vegetable; 4 1/2 Fat.