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# Italian Stuffed Mushrooms

*The Genuine, Good, Old-Fashioned, Everyday Gourmet Cookbook - Dominion Douglas Church - Montreal, CAN*

Servings: 8

**3 boxes (1-1/2 pounds) mushrooms**

**1 to 2 cloves garlic, chopped fine**

**1 to 2 small chopped onions**

**3 teaspoons chopped parsley**

**6 to 8 tablespoons sherry**

**6 tablespoons olive oil**

**1 cup soft bread crumbs**

**1/4 teaspoon salt**

**1/8 teaspoon pepper**

In a bowl, mix the garlic, parsley, Sherry, crumbs, butter, salt and pepper.

Chop the mushroom stalks and add to the garlic mixture.

Taste for seasoning.

Place the washed mushroom caps in a single layer in a greased baking dish.

Sprinkle with olive oil. Spread the crumb mixture over the top.

Bake in a 325 degree oven for 30 to 40 minutes.

## **Appetizers**

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*Per Serving (excluding unknown items): 143 Calories; 10g Fat (76.7% calories from fat); 1g Protein; 6g Carbohydrate; trace Dietary Fiber; trace Cholesterol; 99mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Vegetable; 2 Fat.*