

Stuffed Mushrooms IV

Pat Zank

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

1 pound mushrooms
1/3 package (8 ounce)
cream cheese
1/4 cup onions, diced
1/4 cup green peppers,
diced
6 strips cooked bacon,
diced
Italian bread crumbs
1/4 cup butter
dash garlic salt

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

In a skillet, saute' the onions, and peppers. Mix with the cheese and bacon.

Stuff the mushroom caps with the filling. Place the caps on an ungreased baking sheet.

In a bowl, spread the crumb mixture over the mushroom caps.

Bake in an oven at 350 degrees for 15 minutes.

Per Serving (excluding unknown items): 1028 Calories; 93g Fat (78.9% calories from fat); 28g Protein; 28g Carbohydrate; 7g Dietary Fiber; 240mg Cholesterol; 1320mg Sodium. Exchanges: 2 1/2 Lean Meat; 5 1/2 Vegetable; 17 Fat.