

# Stuffed Mushrooms Italiano

*Anoka County 4H Cookbook  
Best of the Best from Minnesota Cookbook*

**Servings: 12**

*12 large (5 ounce) fresh mushrooms  
1 tablespoon butter  
1/4 cup onion, finely chopped  
1/4 cup (1 ounce) diced pepperoni  
2 tablespoons green pepper, finely chopped  
1/2 clove garlic, minced  
1/4 cup Ritz crackers, finely crushed  
4 teaspoons grated Parmesan cheese  
2 teaspoons parsley  
1/4 teaspoon seasoned salt  
1/8 teaspoon oregano  
dash pepper*

Remove the mushroom stems and chop. Drain the mushroom caps on paper towels.

In a bowl, combine the butter, mushroom stems, onion, pepperoni, green pepper and garlic.

Microwave for 2 minutes until tender.

Stir in the cracker crumbs, Parmesan cheese, parsley, seasoned salt, oregano and pepper. Mix well. Mound into the mushroom caps.

Microwave for 4 minutes until hot.

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Per Serving (excluding unknown items): 18 Calories; 1g Fat (57.7% calories from fat); 1g Protein; 1g Carbohydrate; trace Dietary Fiber; 3mg Cholesterol; 50mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Fat; 0 Other Carbohydrates.