

Stuffed Mushrooms V

Julie gawle

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

*1 pound mushrooms
1/2 cup peppers
1/2 cup celery
1/2 cup onions
4 to 6 cloves garlic
1 stick margarine
1 teaspoon parsley
1 teaspoon chopped chives
dash pepper
dash salt
1/2 bread crumbs
(seasoned)
sharp cheddar cheese,
shredded
1/2 cup white wine*

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

In a bowl, combine the mushroom stems, peppers, celery, onions, garlic, margarine, parsley, chives, salt and pepper.

In a saucepan, melt the margarine. Add the vegetable mixture to the saucepan. Simmer for 5 minutes. Add the bread crumbs and mix.

Place the mushroom caps into a buttered pan. Fill the caps with stuffing. Shred the cheddar cheese over the top.

Add white wine to the baking pan. Sprinkle all with parsley.

Bake in the oven at 350 degrees for 20 to 25 minutes.

Per Serving (excluding unknown items): 1081 Calories; 93g Fat (79.8% calories from fat); 13g Protein; 40g Carbohydrate; 9g Dietary Fiber; 0mg Cholesterol; 1148mg Sodium. Exchanges: 7 1/2 Vegetable; 18 Fat.