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# Stuffed Mushrooms with Bacon

*Bonnie Welch and Deanna White*

*Kitchen Keepsakes - Castle Rock, CO - 1989*

**1 1/2 pounds fresh mushrooms**  
**6 slices bacon, diced**  
**2 tablespoons green pepper, chopped**  
**1/4 cup green onion, chopped**  
**1/2 teaspoon salt**  
**1 package (3 ounce) cream cheese**  
**1/2 teaspoon Worcestershire sauce**  
**1 tablespoon butter**  
**1/2 cup dry bread crumbs**

Wash and drain the mushrooms. Gently remove and dice the stems.

Saute' the bacon and drain on a paper towel.

In the bacon drippings, saute' the diced mushroom stems, green pepper and green onion. Combine this with the crumbled bacon, softened cream cheese, salt and Worcestershire sauce.

Melt butter in the pan and add the bread crumbs. Brown the crumbs and add to the other ingredients. Stuff the mushroom caps with the mixture.

Bake at 375 degrees for 15 minutes.

Serve hot.

Yield: 25 to 30 mushrooms

## **Appetizers**

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*Per Serving (excluding unknown items): 1523 Calories; 117g Fat (67.0% calories from fat); 50g Protein; 79g Carbohydrate; 10g Dietary Fiber; 318mg Cholesterol; 2995mg Sodium. Exchanges: 2 1/2 Grain(Starch); 4 Lean Meat; 7 Vegetable; 20 1/2 Fat; 0 Other Carbohydrates.*