

Stuffed Mushrooms with Cheese and Herb Stuffing

Mrs Robert Asher

St Timothy's - Hale Schools - Raleigh, NC - 1976

*1 pound mushrooms caps
3 to 4 green onions,
chopped
6 ounces grated sharp
cheddar cheese
2 teaspoons Worcestershire
sauce
1/8 teaspoon hot sauce
1/2 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon garlic salt
1/8 teaspoon mixed Italian
herbs
1/3 cup dry bread crumbs
1/2 cup butter
1 teaspoon Worcestershire
sauce
dash hot sauce*

Preheat the oven to 350 degrees.

Remove the stems from the caps. Chop the stems. Wipe the mushroom caps with a damp cloth.

In a bowl, combine the mushroom stems, green onions, cheddar, Worcestershire, hot sauce, salt, pepper, garlic salt, Italian herbs and bread crumbs. Mix well.

In a saucepan, melt the butter and mix with one teaspoon of Worcestershire and a dash of hot sauce. Place 1/4 teaspoon of the mixture into each mushroom cap. Mix any remainder into the stuffing.

Fill the mushroom caps with the stuffing.

Bake for 15 minutes.

Per Serving (excluding unknown items): 983 Calories; 94g Fat (84.4% calories from fat); 7g Protein; 33g Carbohydrate; 2g Dietary Fiber; 248mg Cholesterol; 2992mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Vegetable; 18 1/2 Fat; 0 Other Carbohydrates.