
Bleu Cheese Mushrooms

Joan Reifler - New York

North American Potpourri - Autism Directory Service, Inc - 1993

12 to 14 large mushrooms
1/4 cup chopped scallions
1/4 cup butter
1/4 cup crumbled bleu cheese
5 tablespoons bread crumbs
salt
pepper

Preheat the oven to 350 degrees.

Wash the mushrooms. Remove and chop the stems.

In a skillet, cook the stems with the scallions in butter until tender, but not brown. Stir in the bleu cheese and two tablespoons of bread crumbs. Season with salt and pepper.

Fill the mushroom caps with the mixture and sprinkle the tops with the remaining three tablespoons of bread crumbs.

Bake in the oven for 12 minutes.

(These mushrooms cannot be frozen. The filling can be made on the day before and the mushroom caps filled just before baking.)

Side Dishes

Per Serving (excluding unknown items): 721 Calories; 58g Fat (70.9% calories from fat); 17g Protein; 37g Carbohydrate; 4g Dietary Fiber; 150mg Cholesterol; 1243mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 Lean Meat; 2 1/2 Vegetable; 11 Fat.