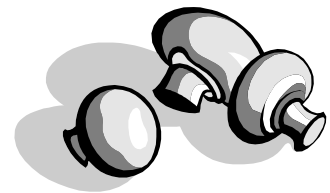


Stuffed Mushrooms

Ingredients:

3 lbs. of large white mushrooms
1 Medium sized onion
3/4 Cup seasoned breadcrumbs
Grated pecariro cheese (optional)
2 Large Cloves
Finely minced garlic
1/2 cup sherry
1 Can crabmeat-carefully drained
1 Stick of butter (melted) plus 1/2 stick
Salt and Pepper (to taste)



Separate stems and caps. Use a food processor to chop onions and mushroom stems. In a large bowl, mix chopped stems and onions, garlic, salt, pepper. Add crabmeat and breadcrumbs. Mix well. Add cheese. Add 1/2 of the melted butter. Mix again. Use a teaspoon to slightly mound filling into each mushroom. Lightly coat a large backing pan with olive oil. Place the stuffed mushrooms in pan. Pour 1/2 of the remaining butter over mushroom tops. Cover pan with foil and bake for 15-20 minutes. Remove foil, pour sherry over and around mushrooms. Bake an additional 20 minutes. Mushrooms should be tender and tops should be slightly crusty. Use remaining melted butter over and around mushrooms. Broil for 2-4 minutes to crisp tops.

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