

Bahamian Mushrooms Royal

Gourmet Fishing



1 Pound Medium Size Mushrooms (about 3 dozen)

6 TBS Butter

1/4 cup Green Pepper, finely chopped

1/4 cup Onion, finely chopped

1-1/2 cups Breadcrumbs, moist

1/2 tsp Thyme

1/2 tsp Salt

1/4 tsp Pepper

Grated White Cheddar Cheese

Preheat oven to 350°F.

Wash, trim and dry mushrooms thoroughly. Remove stems & scoop out some of the cap using a melon baller or 1 tsp measuring spoon.

Melt 3 TBS butter in skillet and add green pepper and onion; cook and stir about 5 minutes.

Moist the breadcrumbs with 2 TBS of liquid. I use milk, but you can use what you would like. Mix and let stand for about 5 minutes or so, or when moist throughout.

Remove from heat and stir in remaining ingredients except mushrooms and 1 tablespoon butter.

Melt the 3 tablespoon butter or margarine in a shallow baking dish.

Fill mushroom caps with the stuffing mixture; place in baking dish, filled side up. Sprinkle with grated Cheddar cheese.

Bake 15 minutes.

Now set oven at broil and broil mushrooms 3 to 4 inches from heat, 2 minutes. Serve hot.

Yield: about 36 appetizers.