

Devil Crab Stuffed Portobello Mushrooms

12 rinsed Portobello Mushrooms,
washed and stems removed

2 Tbs Sour Cream
1 egg, beaten
1 Tbs Mustard
2 tsp parsley flakes
1 tsp Cajun seasoning
1 Tbs Sherry
½ Cup Panko Breadcrumbs

½ lb or ½ Cup crab meat

Mozzarella Cheese, topping

Preheat oven to 350F

Combine and mix the sour cream,
beaten egg, mustard, parsley,
seasoning, sherry and breadcrumbs.

Fold in the crab meat.

Using a melon baller or teaspoon to remove a portion of the mushroom where the stem was removed to make room for the crab.

Spoon the devil crab mixture into the hollowed mushrooms and place on a baking tray. Next place the mozzarella cheese on top by tearing the slices into small strips and pieces, and place in a preheated 350F oven. Bake for 18-20 minutes. Turn on the broiler and just toast or brown the cheese.

Serve with lemon or lime wedges.

Enjoy.

