



THE UNDERWEAR GOURMET

Appetizer

Crabmeat Stuffed Mushrooms



This recipe was featured on
"You're the Chef" episode #309.

Yield: two dozen

Ingredients:

24-28 each large stuffing mushroom caps
1/2 c. butter, melted
7 oz. frozen Canadian snow crab meat
1/2 bunches chives, fresh, chopped fine
1/2 tsp. ground pepper
1/2 tsp. seasoning salt
1 Tbsp. Dijon mustard
1/2 c. heavy cream
1 Tbsp. lemon juice
1/2 c. plain breadcrumbs
2 tsp. parsley, fresh, chopped fine
1 tsp. paprika
1/4 c. mayonnaise
1/4 c. breadcrumbs
1/2 c. grated Italian cheese
1/2 c. heavy cream

Procedure:

Wash and quickly dry the mushroom caps. Toss with the butter and place on a baking tray.

Thaw the crabmeat and drain it well, squeezing it with your hands if necessary to remove as much of the water as possible. Add the chives, pepper, salt, mustard, cream, lemon juice, breadcrumbs, parsley and paprika. Fill the caps with the mixture evenly.

Mix the mayonnaise, breadcrumbs and cheese together. The mixture should be the consistency of a very thick

sauce that is spreadable. If needed, thin it with a little heavy cream. Spoon a little on top of each mushroom and return them to the broiler to brown them lightly on top.

Bake them at 450°F for about 10 minutes, until the topping browns lightly and the mushrooms begin to soften as liquid comes out of them.

Serve them hot.