

CRAB STUFFED MUSHROOMS

(Bruce Koz.)

- 1 lb. can Lump crab meat
- 1 pkg. Old Bay Crab Cake Classic Mix. (I added more mayo than directions called for)
- 1/2 red pepper, diced small
- 10 Triscuit crackers (I think they were the cracked pepper variety), crushed into crumbs

Mushroom caps - basted with seasoned olive oil (I just used a variety of spices)

Mix all ingredients and fill mushrooms; top with shaved Parmesan, IF you like cheese!
Bake for 20 minutes in 375 oven

Side Salad/garnish

- Small cukes, sliced thin
- Orange segments
- Red pepper, julienned
- dressing of olive oil, white balsamic vinegar, cilantro, salt and pepper



<http://dinnerchicks.wordpress.com/2011/12/19/christmas-bash-2011-dec-2011/>