## **Stuffed Mushrooms VI**

Barbara A. Riley - Hudson's Novi 1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

1/3 cup chicken broth
2 tablespoons butter, melted
1 medium onion, chopped
1/2 cup buttery round crackers, crumbled
2 ounces pepperoni, ground
1 small clove garlic, minced
3 tablespoons grated Parmesan cheese
1 tablespoon chopped fresh parsley
1/2 teaspoon seasoned salt
1/4 teaspoon oregano
12 large fresh mushroom caps

Preheat the oven to 325 degrees.

In a small bowl, combine all of the ingredients except the mushroom caps.

Spoon a small amount of filling into each cap. Place the caps into a baking pan.

Bake about 25 minutes until thoroughly heated.

## **Appetizers**

Per Serving (excluding unknown items): 335 Calories; 28g Fat (74.4% calories from fat); 10g Protein; 12g Carbohydrate; 2g Dietary Fiber; 74mg Cholesterol; 1455mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 2 Vegetable; 5 Fat; 0 Other Carbohydrates.