

Stuffed Mushrooms with Crabmeat Stuffing

Mrs Robert Asher

St Timothy's - Hale Schools - Raleigh, NC - 1976

*1 pound mushrooms
1 can (7-1/2 ounce)
crabmeat
1 tablespoon chopped
parsley
1 tablespoon chopped
pimiento
1 teaspoon chopped capers
1/4 teaspoon dry mustard
1/2 cup mayonnaise*

Preheat the oven to 375 degrees.

Remove the stems from the caps. Chop the stems. Wipe the mushroom caps with a damp cloth.

In a bowl, combine the crabmeat, parsley, pimiento and capers.

In a bowl, blend the dry mustard into the mayonnaise. Toss with the crabmeat mixture.

Fill the mushroom caps with the stuffing mixture.

Bake for 8 to 10 minutes.

Per Serving (excluding unknown items): 1019 Calories; 97g Fat (79.7% calories from fat); 35g Protein; 21g Carbohydrate; 5g Dietary Fiber; 144mg Cholesterol; 1066mg Sodium. Exchanges: 0 Grain(Starch); 3 1/2 Lean Meat; 4 1/2 Vegetable; 8 Fat; 0 Other Carbohydrates.