

# Perfect Mushrooms

# Crab-Stuffed

## Ingredients

2 TABLESPOONS BUTTER

2 TABLESPOONS MINCED GREEN ONION

1 CUP COOKED CRABMEAT, FINELY CHOPPED

1/2 CUP DRY BREAD CRUMBS

1/4 CUP SHREDDED MONTEREY JACK CHEESE

1 EGG, BEATEN

1 TEASPOON LEMON JUICE

1/2 TEASPOON DRIED DILL WEED

1/2 CUP BUTTER, MELTED

1 1/2 POUNDS FRESH BUTTON MUSHROOMS, STEMS REMOVED

1/2 CUP SHREDDED MONTEREY JACK CHEESE

1/4 CUP DRY WHITE WINE

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Melt 2 tablespoons butter in a skillet; cook and stir green onion until softened, about 2 minutes. Transfer green onion to

a bowl. Stir in crabmeat, bread crumbs, 1/4 cup Monterey Jack cheese, egg, lemon juice, and dill weed until well mixed.

Pour 1/2 cup melted butter in a 9×13-inch baking dish; turn mushroom caps in butter to coat. Fill mushroom caps with the crab mixture and sprinkle with remaining 1/2 cup Monterey Jack cheese. Pour white wine into baking dish.

Bake in preheated oven until cheese is melted and lightly brown, 15 to 20 minutes.

source:Allrecipes.com