

# Red Lobster Crab Stuffed Mushrooms

## Ingredients:

Servings:

6-8

.1 lb fresh mushrooms

1/4 cup celery, finely chopped

2 tablespoons onions, finely chopped

2 tablespoons red bell peppers, finely chopped

1/2 lb crabmeat

2 cups oyster crackers, crushed

1/2 cup cheddar cheese, shredded

1/4 teaspoon garlic powder

1/2 teaspoon Old Bay Seasoning

1/4 teaspoon black pepper, ground

1/4 teaspoon salt

1 egg

1/2 cup water

6 slices white cheddar cheese

## Directions:

Preheat oven to 400deg F.

Wash mushrooms and remove stems.

Set caps aside, and chop half of the stems.

Saute chopped mushroom stems, celery, onion and pepper in butter for 2 minutes.

Transfer to a plate and cool in refrigerator.

Combine sauteed vegetables and all other ingredients (except cheese slices) and mix well.

Place mushroom caps in a sprayed or buttered baking pan stem side up.

Spoon 1 tsp stuffing into each mushroom cap.

Cover with a piece of sliced cheese.

Bake for 12-15 minutes until cheese is lightly brown.

Source : [allrecipes.com](http://allrecipes.com)