



Fredericksburg Farms

Country Goodness, Gourmet Taste

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Crab-Stuffed Mushrooms

Stuffed mushrooms are probably one of the most popular party finger foods around. You can stuff 'em with all manner of stuff, but crabmeat stuffing is certainly the most sinfully delicious. The most important details are that the mushrooms must be well buttered before baking, and to be sure that you don't overcook them, so that they retain their shape and texture. These are also great as a first course to a meal, in which case you would serve 3 or 4, set on toasted triangles of bread.

Makes 30 stuffed, medium-sized mushrooms.

30 medium-sized (about 1-1/2 to 2 inches in diameter), stems removed

1-1/2 cups (3 sticks) unsalted butter

2 tablespoons fresh lemon juice

2 tablespoons **Fredericksburg Farms Longhorn Dip Mix**

1 pound regular lump or claw crabmeat

3/4 cup dry breadcrumbs

1-1/2 cups (6 ounces) shredded Monterey Jack cheese

6 green onions, thinly sliced, including green tops

1/4 cup minced flat-leaf parsley

1/2 teaspoon salt, or to taste

Preheat oven to 350 degrees. Wipe mushroom caps clean using a damp paper towel. Combine the butter, lemon juice, and **Longhorn Dip Mix** in a 2-quart saucepan over medium heat. Cook until butter has melted, stirring to blend well. Dredge the mushrooms in the butter mixture, coating them liberally, inside and out. Reserve the remaining butter. Arrange the mushroom caps, stem sides up, in a large baking dish, or use two dishes.

Carefully pick through the crabmeat to remove any bits of shell or cartilage. Place in a large bowl and add all remaining ingredients. Pour in the reserved butter mixture and toss to blend and moisten all ingredients well. Fill each mushroom cap with a portion of the crabmeat mixture, packing it tightly into the cap and mounding the top. Bake in preheated oven for 10 to 15 minutes, or just until the tops are lightly browned and the cheese has begun to melt. Do not overcook. Transfer mushrooms to a serving platter or individual serving plates and drizzle the buttery pan drippings over the top of the mushrooms. Serve hot.