



CRAB DIP STUFFED MUSHROOMS

24 baby Portobello Mushrooms

Recipe by Val Novak

Dip:

6 oz canned crab meat
8 oz cream cheese, softened
Juice from ½ lemon
¼ cup minced green onions
1 tsp Dijon mustard
1/3 cup Parmesan cheese
2 tablespoons minced parsley

Topping

2 Tablespoons bread crumbs
1 thin sliced Roma tomato
¼ tsp paprika

1. Whip dip ingredients together.
2. Put into upside down mushroom caps
3. Top with topping ingredients in order given.
4. Bake at 400 degrees for 15 minutes on olive oil greased pan.