

# Stuffed Mushrooms

## Aunt Del Grimm

### Ingredients:

20 medium sized mushrooms – stems removed and chopped into filling.

2 tblsp chopped parsley,

2 tblsp chopped green onion,

2 tblsp melted butter,

¼ tsp salt,

¼ tsp pepper (optional).

Preheat oven to 375. Combine stems, parsley, green onion and butter in small bowl. Add salt and pepper and mix well. Mound heaping tsp of filling into each mushroom cap. Set stuffed mushrooms on cookie sheet. Bake at 375 x 5 – 7 min until filling is heated.

Note: can be made early in day and refrigerated. Broil just before serving. Sprinkle with fine bread crumbs before broiling.

Makes 20 stuffed mushrooms.