



STUFFED MUSHROOMS

- 15 to 20 whole mushrooms—drained**
- ½ pound butter**
- 1 cup onion—chopped**
- 1 pound mushroom stems—chopped**
- ½ pound boiled shrimp—chopped**
- 1 teaspoon salt**
- 2 teaspoons pepper**
- 2 chicken bouillon cubes—mashed**
- ⅓ cup Parmesan cheese—grated**
- 2 cups bread crumbs**
- 1 pound lump crabmeat—chopped**
- 2 teaspoons parsley—chopped**
- Wine and butter**

Melt butter on low heat. Add onions and sauté for 5 minutes. Add the mushroom stems, shrimp, salt, pepper and bouillon cubes. Cook for 10 minutes, stirring constantly. Remove skillet from heat and stir in cheese, bread crumbs, crabmeat and parsley. By then, the mixture should be warm enough to mix thoroughly by hand. Stuff drained mushrooms with stuffing. Mix equal parts of wine and melted butter. Pour on top of stuffed mushrooms and heat in oven 15 minutes at 350 degrees.

Ralph & Kacoo's Restaurant

A favorite at all of our restaurants.

