

Crab Stuffed Mushrooms

3 tbsp. butter – melted	¼ cup bread crumb
24 fresh mushrooms	1 egg, beaten
2 tbsp. butter	½ tsp dill weed
2 tbsp. mined green onions	¼ cup red wine
1 tsp lemon juice	1 cup cooked crabmeat finely
¾ cup shredded Monterey Jack cheese	chopped

Preheat oven to 400° Place melted butter in a baking dish.

Remove stems from mushroom, set aside caps. Finely chop stems.

Melt 2 tbsp. butter in a med. Saucepan over med heat. Stir in the chopped stems and green onions and cook until soft. Remove from heat and stir in lemon juice, crabmeat, soft bread crumbs, egg, dill weed and ¼ cup Monterey Jack Cheese. Thoroughly blend the mixture.

Place mushroom caps in buttered baking dish. Stuff mushroom caps with mixture, top with remaining Monterey jack cheese. Pour wine into the bottom of pan. Bake uncovered about 20 minutes, until cheese is melted and lightly browned.