

Recipe Name: Stuffed Mushroom Caps
From The Kitchen Of: Chef George, G. Subu's Leather Bottle



Chef Demo June 18, 2011

Farmington Farmers & Artisans Market

Ingredients:

- 12 mushroom caps (de-stemmed)
- 3-5 oz lump crab meat
- 4 tbsp of finely chopped white onion
- 2 cloves of fresh garlic
- salt and ground pepper
- 1/2 sleeve of chopped ritz crackers
- 2 tbsp parmesan cheese
- 1/2 cup of mozzarella cheese



www.DowntownFarmington.org

Recipe Name: Stuffed Mushroom Caps
From The Kitchen Of: Chef George, G. Subu's Leather Bottle



Directions:

- 1- Clean mushrooms and pull stems out
- 2- Add olive oil and saute mushrooms until golden brown (let cool)
- 3- Add olive oil and saute finely chopped onion until caramelized (4-5 minutes then let cool)
- 4- Take lump crab and dice into large pieces
- 5- Chop 1/2 sleeve of ritz crackers
- 6- Combined the cooled onions, lump crab and ritz into a bowl and bind together firmly with hands
- 7- Stuff the mushrooms with the crab stuffing and put on baking sheet
- 8- Cover the stuffed mushrooms with parmesan and mozzarella cheeses and bake at 350 degrees until golden brown