



*Back: Lindsey, Jessica, Megan and Heather  
Front: Stephanie, Traci and Stacy*

## *Crab Stuffed Mushrooms*

*Stephanie Collins*

25 large white mushrooms  
4 Tbsp. butter  
Dry sherry  
8 oz. cream cheese, softened  
2 Tbsp. finely chopped onion  
1 tsp. prepared horseradish  
½ tsp. salt

1 dash of Worcestershire sauce  
8 oz. crab meat (I used the most expensive can) or you can get the lump crab meat in the freezer section but honestly it is so little and mixed in the can does great

Preheat oven to 350°. Clean mushrooms. Drain on paper towels; remove stems. Place butter on baking sheet and heat 5 minutes in the oven until melted. Arrange mushrooms on baking sheet. Sprinkle inside of mushroom caps with sherry. Blend cream cheese, onion, horseradish, salt and Worcestershire sauce in a small bowl with a whisk or blender until fluffy. Fold crabmeat into cream mixture until evenly blended. Fill mushrooms with crab mixture. *I added mozzarella and Parmesan cheese on top (optional).* Bake for 10-12 minutes until cheese is hot and begins to brown.