

City Wife COUNTRY LIFE

CRAB/CARAMELIZED ONION STUFFED MUSHROOMS

- 🍄 20-24 MUSHROOMS (CREMINI OR WHITE BUTTON)
- 🍄 1 ONION
- 🍄 3 CLOVES GARLIC
- 🍄 ¼ CUP MINCED BELL PEPPER (RED, YELLOW, GREEN OR ALL)
- 🍄 SALT/PEPPER/SEASONINGS TO TASTE
- 🍄 1 PAT OF BUTTER (AND/OR BACON GREASE AND/OR OLIVE OIL... SERIOUSLY, I USE ALL 3)
- 🍄 ¼ CUP PARMESAN
- 🍄 ¾ CUP MOZZARELLA (OR MONTERREY JACK OR WHATEVER CHEESE YOU LIKE)
- 🍄 1 PACKAGE CREAM CHEESE (SOFTENED)
- 🍄 1 CAN CRAB MEAT

1. PREHEAT OVEN TO 400°F.

2. IN A SMALL FRYING PAN, MELT BUTTER (BACON GREASE/OLIVE OIL) AND COOK ONIONS, GARLIC, BELL PEPPER AND SEASONINGS UNTIL CARAMELIZED (ABOUT 10 MINUTES ON MEDIUM/LOW HEAT).

3. WHILE THE ONIONS ARE GETTING HAPPY IN THE PAN, CLEAN AND CORE THE MUSHROOMS.

4. WITH AN ELECTRIC MIXER, BEAT THE CREAM CHEESE INTO SUBMISSION (UNTIL FLUFFY).

5. WITH A RUBBER SPATULA, FOLD IN THE CARAMELIZED ONION MIXTURE, PARMESAN, MOZZARELLA AND CRAB MEAT.

6. STUFF THE MUSHROOMS (LIKE YOU'RE GOING TO STUFF YOURSELF WITH THEM LATER) AND PUT THEM IN A SINGLE LAYER ON A BAKING SHEET.

7. BAKE FOR 15-20 MINUTES (OR UNTIL YOU CAN NO LONGER RESIST IT AND BURN YOUR FINGER TRYING TO SNEAK ONE OUT OF THE OVEN. IT HAPPENS TO THE BEST OF US.).