

Crab, Artichoke and Bacon-Stuffed Mushrooms

Serves 6-9

Eggs 2, beaten

Dungeness Crab Meat 1 pound

Grated Cheese 1 cup, Parmesan, Cheddar
Mozzarella or a combination

Marinated Artichoke Hearts 1, 6 ounce jar,
drained & finely chopped

Green Onion ½ cup, finely chopped

Breadcrumbs ½ to ¾ cup

Tabasco Sauce ¾ teaspoon

Bacon ½ cup, cooked & chopped

Large Mushrooms 18, remove & reserve stems

Olive Oil 1 tablespoon

Salt & Pepper to taste

Sauté chopped mushroom stems in olive oil for 2-3 minutes over high heat. In a bowl, combine crab meat, cheese, artichoke hearts, green onion, Tabasco sauce, bacon, sautéed mushroom stems, eggs and most of the bread crumbs. Mix well. The stuffing should be moist but not wet. Add more breadcrumbs as needed. Salt * pepper to taste, and refrigerate for at least 1 hour. Fill mushrooms with chilled stuffing mixture and bake for 10-15 minutes on oiled sheet. Cool 5 minutes and serve.

Chef Eric Jenkins, *The Seafood School at the Duncan Law Seafood Consumer Center*