Recipes from New York Times Bestselling Author SUSAN MALLERY

FROM PESCADORES Crab-stuffed Mushrooms

INGREDIENTS:

- 8 oz lump crab meat, drained and picked clean
- 5 oz cream cheese (onion or chive flavored)
- 2 T mayonnaise
- 1 green onion, finely minced
- 8 oz mushrooms, stems removed



Pre-heat the oven to 350 degrees. Mix together the crab, cream cheese, mayonnaise, and green onion. Carefully fill each mushroom with as much crab mixture as will fit. Place on rimmed baking sheet and bake for about 20 minutes.

