

## BACON STUFFED MUSHROOMS

*Recipe by Diane Rattray*

PAIR WITH:  
"NOBLES VINEYARD"  
PINOT NOIR



### INGREDIENTS

1 pound medium fresh mushrooms  
4 Bacon slices diced  
1/2 cup minced onion,  
or use part green onion  
2 tablespoons Minced fresh green pepper  
1 teaspoon Salt  
1/8 teaspoon Pepper  
3 ounces Cream cheese, room temperature  
1/2 cup fine dry bread crumbs, plain  
1/4 cup Hot water

### PREPERATION

- Clean mushrooms, remove and chop stems; set aside.
- Fry bacon in a heavy skillet.
- Remove with a slotted spoon and set on paper towels to drain.
- In bacon drippings, saute onion, green pepper, and chopped mushroom stems until tender; drain.
- Add salt and pepper.
- Soften cream cheese; blend in cooked bacon and vegetables.
- Press mixture firmly into mushroom caps, mounding a bit.
- Place bread crumbs in a small bowl.
- Turn filled mushroom caps upside down and press gently in the bread crumbs to coat tops.
- Place in a 9 x 13 x 2-inch baking dish.
- Add hot water to pan and bake, uncovered, 20 to 25 minutes at 325 degrees.