

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

PREPARATION

- 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.