

## Plank Roasted Dungeness Crab Stuffed Mushrooms - 2 Dozen

24 each Mushrooms – large 2-2 ½" caps, stem removed

1 ½ cups Crab Stuffing – recipe follows

2 tsp. Salt

1 oz. wt. Asiago Cheese – shredded

1 each Lemon – half, covered with cheesecloth

## Crab Stuffing – Yield 1 ½ Cups

1 cup Dungeness Crab Meat – fresh, shell removed

1/4 cup Carrot – fresh, minced 1/4 cup Celery – fresh, minced 1 Tbsp. Shallots – fresh, minced

3 Tbsp. Butter – salted

½ cup Cream

1/4 tsp. White Pepper – ground1 Tbsp. Tarragon – fresh, minced

## **CRAB STUFFING PROCEDURE:**

- 1. Place the butter into a sauté pan over med. heat; add the shallots, carrots, and celery. Sauté until tender, add the cream, bring to a boil, and reduce until thickened.
- 2. Remove from the stove and let cool. Meanwhile shred the crab meat and lightly squeeze out any excess liquid. After the vegetable mixture has cooled enough to touch, add the crabmeat and chill. Hold refrigerated until needed.

## **DUNGENESS CRAB STUFFED MUSHROOMS PROCEDURE:**

- 1. Place the mushroom caps on the plank and season the interior of each cap with a pinch of salt. Then place 1 Tbsp. of crab stuffing into each mushroom. Place several strands of Asiago cheese over each mushroom.
- 2. Preheat the oven to 450°. Place the plank in the oven and roast for 8-12 minutes or until the internal temperature of the mushroom is 115-125°. Remove from the oven and squeeze the lemon over the top. Serve directly from the plank or transfer to a platter and serve.