



## Magnificent Mushrooms

4 servings

### INGREDIENTS

Mushrooms  
Margarine or butter  
Green onion  
Dry bread crumbs  
Shredded Cheddar cheese  
Paprika, if you like

### UTENSILS

Paper towels  
Microwavable small bowl  
Measuring spoons  
Cutting board  
Sharp knife  
Table knife  
Spoon  
Microwavable dinner plate

1. Carefully wash in cool water and pat dry with paper towels

6 large mushrooms (2 to 2 1/2 inches across)

2. Put into the small bowl

1 tablespoon margarine or butter

3. Carefully pull out the stems of the mushrooms. Chop enough of the stems to measure 2 tablespoons and add to the margarine in the bowl.

4. Wash and chop enough to measure 1 tablespoon, then add to the mushrooms in the bowl

1 green onion

5. Microwave uncovered on High (100%) 30 to 60 seconds or until the margarine is melted.

6. Stir in until evenly mixed

3 tablespoons dry bread crumbs  
3 tablespoons shredded Cheddar cheese

7. Spoon about 2 tablespoons of the crumb mixture into the hollow side of each mushroom cap. Pack down a little. Sprinkle with paprika.

8. Put 1 paper towel on the microwavable dinner plate. Arrange the mushrooms with filling sides up in a circle on the paper towel.

9. Microwave uncovered on High (100%) 1 minute. Turn the plate 1/2 turn. Microwave 30 seconds to 1 1/2 minutes longer or until hot. Let stand uncovered about 2 minutes. Be very careful taking your first bite because the moist filling can be hotter than the mushroom cap.

**HINTS:** The first tablespoon of filling will pack down into the hollow of the mushroom. The second tablespoon will mound on the top. You can put the mushrooms on a microwavable rack in a microwavable dish instead of on a paper towel on a plate.

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