



Golden Stuffed Mushrooms

INGREDIENTS:

2 dozen mushrooms (1 1/2 inch diameter)
2 tablespoons butter or margarine
6 slices bacon
1/2 medium onion, finely chopped (about 1/4 cup)
2 tablespoons dry sherry
1/2 cup grated Cheddar cheese
3 tablespoons grated Parmesan, divided

DIRECTIONS:

Wash, trim, and dry mushrooms thoroughly. Remove stems from caps; chop stems fine. Melt butter or margarine in skillet. Turn mushroom caps over in melted butter or margarine. Arrange caps in baking dish.

Fry bacon and remove from pan, leaving 2 tablespoons drippings. Chop bacon and return to pan with onion, chopped stems, and sherry. Cook until liquid has evaporated. Remove from heat. Stir in Cougar Gold and 2 tablespoons Parmesan. Mound in caps. Sprinkle with remaining Parmesan.

Can be held up to 24 hours in refrigerator. Bake 10 minutes (20 minutes if chilled) at 400°F.

Makes 24.

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