



Shrimp Stuffed Mushrooms

These tasty delights are always popular. This recipe makes 10, and can be multiplied for a crowd.

10 mushrooms, washed and stems removed (Stems can be saved for another use).

For the stuffing:

6 cooked medium shrimp, chopped

1 tsp fresh dill, minced

1 tsp plain bread crumbs

1 Tbsp mayonnaise

1 medium-size green pepper, finely chopped

1 tsp pimienta

2 dashes of Tabasco® or other hot sauce

pinch of salt

a few grinds of black pepper

Mix together all the stuffing ingredients, and distribute into the mushroom caps.

Place on a baking sheet and put in a preheated 375° oven for 15 minutes. Then grate a bit of Parmesan Cheese onto each mushroom, and cook an additional 2 minutes. Remove from oven, and add a dollop of the following topping to each mushroom:

For topping mix together -

6 Tbsp Dijon Mustard

1 Tbsp hot madras curry

pinch of sugar

Put a piece of fresh dill on top, and serve.