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Stuffed Mushrooms with crab, lemon juice and white cheddar

By Susie Iventosch



Photo Susie Iventosch

cheese is melted. Serve hot!

(Serves 6)

INGREDIENTS

6 large Portobello mushrooms
1 1/2 pounds crab meat
2 shallots, finely diced
1-2 tablespoons olive oil
1/2 cup panko (Japanese bread crumbs)
1/2 teaspoon white pepper
Juice of 1/2 lemon
1/2 cup grated sharp white cheddar cheese

DIRECTIONS

Wash mushrooms and remove stems. Brush mushroom caps with olive oil, sea salt and pepper. Roast in 400F oven for 10 minutes or until softened. Remove from oven and set aside.

In a large saute pan, heat olive oil and saute shallots until translucent. Add panko and cook until slightly browned. Season with white pepper. Remove from heat and cool, before adding crab meat and grated white cheddar. Mix well.

Stuff cavities of Portobello mushrooms with crab filling and bake at 400F for about 10-15 minutes or until hot and

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