

## **MUSHROOMS Le MARIN**

**SOURCE: FAVORITE GULF COAST SEAFOOD RECIPES**

### **INGREDIENTS:**

1 lb fresh crabmeat  
1 lb fresh mushrooms  
1 1/3 C processed cheese spread, melted  
Butter & water  
4 chopped green onions

### **DIRECTIONS:**

Place mushroom caps on their backs in casserole dish or muffin tins. Top each with 1/4 lb crabmeat. Drizzle melted butter over crabmeat & place a small amount of water in the casserole dish to prevent burning. Pour cheese sauce over mushrooms. Sprinkle green onions atop. Bake 15 minutes at 400° F or till cheese bubbles & is slightly brown.

Serves: 6+