

RED LOBSTER'S STUFFED MUSHROOMS

SOURCE: TOP SECRET RESTAURANT RECIPES

INGREDIENTS:

1/2 C water	3 TBS butter
1 TBS minced celery	1/4 tsp dried parsley
1 TBS finely chopped red chili pepper	1/2 tsp salt
1 TBS finely chopped green chili pepper	Dash pepper
1/2 TBS sugar	3/4 C cornbread crumbs
1 C cooked lobster	1 egg, beaten
20-24 (1 lb) mushrooms, stems removed	1/4-1/2 lb Monterey Jack cheese
Paprika	

DIRECTIONS:

Preheat oven to 375° F – boil water + 2 TBS butter in medium saucepan – add celery, onion, peppers, parsley, salt, pepper + sugar – reduce heat to low – let simmer 5 minutes – add breadcrumbs – remove from heat.

Mix lobster with beaten egg – add to breadcrumb mixture – cover – let sit 5 minutes. Fill mushroom caps with 2-3 tsp stuffing, brush with melted butter – top with slices of Monterey Jack. Season lightly with paprika – bake in roasting pan or baking dish 12 minutes or till cheese is melted – broil 1-2 minutes more to slightly brown the cheese. Serve

Yield: appetizers for 5-8 people