

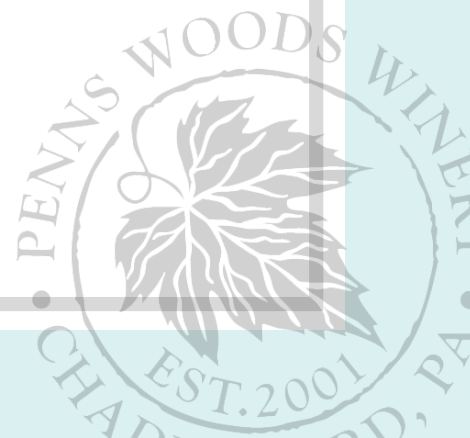
APRIL 2021

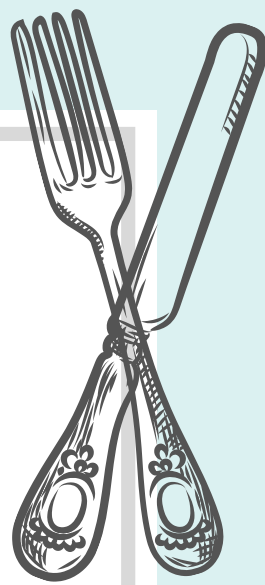
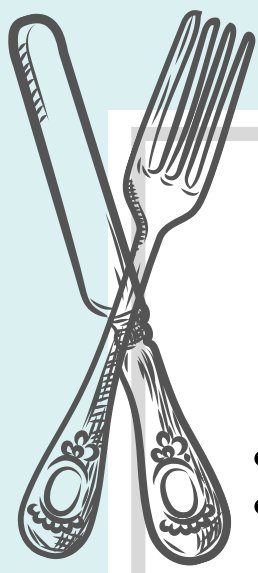


BACON - STUFFED
MUSHROOMS
with Pinot Noir
Or Chambourcin Reserve

INGREDIENTS

- 1 pound medium fresh mushrooms
- 4 strips of bacon, diced
- 1/2 cup minced onion, or use part green onion
- 2 tablespoons minced fresh green bell pepper
- 1 teaspoon salt, or to taste
- 1/8 teaspoon pepper, or to taste
- 3 ounces cream cheese, room temperature
- 1/2 cup fine dry bread crumbs, plain
- 1/4 cup hot water
- Optional: shredded cheese for topping





INSTRUCTIONS

- Gather the ingredients.
- Clean mushrooms, remove and chop stems; set aside.
- Bake the bacon or fry it in a heavy skillet.
- With a slotted spoon or spatula, remove the bacon to paper towels to drain.
- In the bacon drippings, saute the chopped onion, green pepper, and chopped mushroom stems until tender; drain.
- Add salt and pepper, to taste.
- Heat the oven to 325 F.
- In a bowl, combine the bacon mixture with the softened cream cheese.
- Press mixture firmly into the mushroom caps, mounding a bit.
- Place the breadcrumbs in a small bowl.
- Turn the filled mushroom caps upside down and press gently in the breadcrumbs to coat tops.
- Place in a 13-by-9-by-2-inch baking pan.
- Add the 1/4 cup of hot water to pan and bake, uncovered, 20 to 25 minutes in the preheated oven.
- If desired, top each mushroom with a small amount of shredded mozzarella, cheddar, or Parmesan cheese and return them to the oven just long enough to melt the cheese.
- Makes about 1 1/2 to 2 dozen stuffed mushrooms, depending on the size.