

## Crab Stuffed Mushrooms

1 cup crabmeat free of cartilages

½ cup of cream cheese

½ cup scallions chopped

4 tbsp. ground parmesan cheese

Creole seasoning

10 large white mushrooms

½ cup bread crumbs

½ tsp. butter

¼ cup diced celery

In a small saucepan,

Remove the mushroom stems and dice very finely. In a medium pan melt butter and add celery and diced mushroom stems until tender.

Combine the crabmeat, cream cheese, green onions, and Parmesan. Season with the creole seasoning to taste and add the celery and mushroom stems to the mixture.

Stuff the mushroom caps and top with bread crumbs. The breadcrumbs are optional. Spray with non-stick spray. Place on a baking sheet and bake at 375 degrees for about 15-20 minutes or until filling is melted.