



## Crab Stuffed Mushrooms

### Ingredients:

15-55 ct	Mushrooms
¼ cup	Melted Butter, unsalted
1 Tbsp	Mayo
2 tsp	Dijon Mustard
1 Tbsp	Fresh Lemon Juice
1 tsp	Worcestershire Sauce
1 Tbsp	Parsley, chopped
2 tsp	Chives, chopped
1 tsp	Garlic, chopped
1 tsp	Old Bay Seasoning
¼ tsp	Cayenne Powder
⅓ cup	Crushed Crackers (Ritz)
⅓ cup	Special Crab Meat
⅓ cup	Lump Crab Meat
Pinch of Paprika	

### Directions:

Dip cleaned mushrooms in butter and place on a ½ sheet pan. In a bowl, combine mayo, Dijon mustard, fresh lemon juice, Worcestershire sauce, parsley, chives, garlic, Old Bay seasoning, cayenne powder and crushed crackers and mix well. Gently fold in crab meats. Stuff mushrooms with about a tablespoon of stuffing and drizzle remainder of melted butter over caps. Bake in a 350° oven until mushrooms are tender and stuffing is lightly brown. Lightly dust caps with paprika and serve.

