Stuffed Mushrooms Recipe

1 box Medium Size Mushrooms

1 lb Shrimp

1 box Frozen Shopped Spinach

1 Chopped Onion

3 pods Chopped Garlic

Bread Crumbs

Red or White Wine

Boil Shrimp in salted water and Crab Boil till pink – take out of water and let cool

Get medium size Mushrooms

Break out the stems (keep them!)

Cut off the outer curly ends of the bottom side of the Mushrooms so it look more like a cup

Add finely chopped: Mushroom stems, onions, garlic and Spinach to pan

sauté in butter until soft

Peel and chop Shrimp into small pieces, add and mix

Stuff mushrooms and tip with Bread Crumbs

Pour Wine (white or red) into glass pie pan

Place Mushrooms in pan and bake till mushrooms turn bark gray (~10 minutes)