

THINK OUTSIDE THE CRAKER™



Stuffed Oysters or Portabella



INGREDIENTS:

6 Oysters or 4 Portabella mushroom caps
6 tbsp butter
3 Green onions, minced
1 Red bell pepper, minced
1-2 Garlic cloves
2 Eggs, lightly beaten
1 cup Fresh fine bread crumbs
1 tsp kosher salt
¼ cup Parmesan cheese
1 tsp Cajun or Creole seasoning blend
½ tsp Black pepper
Shredded white cheddar cheese
Parsley, chopped
1 lb Malone's Hot or Mild, diced

METHOD:

Preheat oven to 350 degrees. Cook the scallions and peppers in the butter. Cool Slightly. Combine with all of the ingredients in a bowl, except the Parmesan cheese. Stuff into cleaned mushroom caps or halved oysters. Top with parmesan cheese. Bake for 15-20 minutes or until golden and bubbly.

SOURCE: Maxie's Southern Comfort