

STUFFED MUSHROOMS

INGREDIENTS

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| 8 oz bacon | 1 tsp paprika powder |
| 12 mushrooms | 9 oz cream cheese |
| 3 tbsp butter | sea salt |
| 3 tbsp fresh chives, chopped | |

PROCEDURE

Preheat oven to 400 degrees.

Grease a baking dish with butter.

Fry bacon until crispy. Let cool and crush into crumbs.
Save the bacon fat.

Remove the mushroom stems and chop them finely. Sauté in the
bacon fat, adding butter if needed.

Place the mushrooms in a greased baking dish.

In a bowl, mix the crumbled bacon with the fried, chopped
mushroom stems and the remaining ingredients. Add some of the
mix to each mushroom.

Bake for 25-30 minutes or until the mushrooms turn golden
brown.