

Our State eats

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Crab Stuffed Mushrooms

Yield: 2-3 servings for dinner or 6-8 for appetizers.

- 1 pound mushrooms, large
- 8 tablespoons unsalted butter, melted
- 1 (6½-ounce) can snow crab, drained
- 2 eggs, beaten
- 2 to 3 tablespoons mayonnaise
- ¼ cup scallions, finely chopped
- 4 teaspoons lemon juice
- ½ teaspoon Worcestershire or soy sauce
- ½ cup breadcrumbs or matzo meal,
with a pinch of oregano
- Salt and pepper

Preheat oven to 375°.

Peel the mushrooms by reaching under the cap and peeling off the outermost layer of the skin. Trim the mushrooms and separate the caps from the stems.

Dip the mushroom caps in melted butter and place top down in a buttered baking dish.

In a bowl, mix crabmeat, eggs, mayonnaise, scallions, lemon juice, Worcestershire or soy sauce, half the crumbs, salt, and pepper.

Stuff caps with crab mixture. Sprinkle the rest of the crumbs over caps and pour any remaining melted butter on top.

Bake for 15-20 minutes.

Note: A less expensive, but equally delicate and tasty version of this dish may be made by sautéing a couple of pieces of flounder or haddock and substituting it for crab. Flake the fish before adding it to the other ingredients.



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