

Roasted Mushrooms Stuffed with Feta, Spinach and Bacon

About 48

Want the mushrooms to be large to start

****APPET102.DOC

9 oz bacon chopped

1 cup chopped onion

**10 oz pkg chopped frozen
spinach, thawed, squeezed
dry or 2 bunches fresh
spinach chopped**

**4 oz feta cheese, crumbled
(about ¾ cup)**

**4 oz cream cheese, room
temperature**

**¼ tsp dried crushed red
pepper**

**2-¾ lb button mushrooms -
about 48**

Preheat oven to 375. Cook
bacon in heavy large
skillet until crisp, about
8 minutes. Transfer bacon
to paper towels to drain.
Coarsely crumble bacon.
Discard all but ¼ cup plus
2 teaspoons bacon fat.

Heat 2 teaspoons
reserved bacon fat in heavy
medium skillet over medium
heat. Add chopped onion and
sauté until tender, about 5
minutes. Transfer to medium
bowl and cool; mix in
bacon, spinach, feta, cream
cheese and crushed red
pepper. Season filling to
taste with salt and pepper.

Line 2 large rimmed
baking sheets with foil.

Toss mushrooms and reserved
¼ cup bacon fat in large
bowl to coat. Sprinkle
mushrooms with salt and
pepper. Place mushrooms,
rounded side down, in
single layer on prepared
baking sheets. Bake
mushrooms until centers
fill with liquid, about 25
minutes. Turn mushrooms
over. Bake mushrooms until
brown and liquid
evaporates, about 20
minutes longer. Turn
mushrooms over again. Spoon
1 heaping teaspoon filling
into each mushroom cavity.
(Can be prepared 1 day
ahead. Cover and
refrigerate.)

Preheat oven to 375.
Bake mushrooms until heated
through, about 10 minutes.
Transfer mushrooms to
platter and serve warm.

Bon Appetit Oct 2001 p186

24 pieces

4 oz bacon slices chopped

½ cup onion chopped

½ bunch spinach

2 oz feta cheese, crumbled

2 oz cream cheese

**Scant dried crushed red
pepper**

1 lb button mushrooms