

## Stuffed Mushrooms

<b>Yield:</b>	<b>4 portions</b>	<b>8 portions</b>	<b>12 portions</b>
Fresh Mushrooms, medium	12	24	36
Clams, (6oz. can) drain/dice	1 can	2 cans	3 cans
Green Onion (chopped fine)	1 stalk	2 stalks	3 stalks
Egg (beaten)	1	2	3
Minced Garlic	½ t.	1 t.	1½ t.
Garlic Salt	1/8 t.	¼ t.	½ t.
Italian Style Bread Crumbs	½ cup	1 cup	1½ cups
Oregano Leaves	1 t.	2 t.	3 t.
Melted Butter (cooled)	1 T.	2 T.	3 T.
Grated Parmesan Cheese	2 T.	4 T.	6 T.
Grated Romano Cheese	1 T.	2 T.	3 T.
Grated Mozzarella Cheese	2 T.	4 T.	6 T.
Melted Butter	¼ cup	½ cup	¾ cup
<b>TOPPING</b>			
Grated Mozzarella Cheese	¼ cup	½ cup	¾ cup
Parsley, fresh/diced	2 T.	4 T.	6 T.

Wash and remove stems from mushrooms, pat dry. In mixing bowl, place drained and diced clams (reserve juice), onions, garlic salt, minced garlic, butter and oregano. Mix thoroughly. Add Italian breadcrumbs, egg, clam juice and blend well. Add cheeses and mix well. Stuff clam mixture inside mushroom cavity and create a mound. Place mushrooms in slightly oiled baking dish. Pour butter over mushrooms. Cover and place in a preheated oven at 350 degrees for about 35 - 40 minutes. Remove cover and sprinkle freshly grated mozzarella cheese on top and return to oven just so the cheese melts slightly, garnish with freshly diced parsley.