

Stilton- Stuffed Mushrooms

Serves 8.

Ingredients:

- 6 tablespoons MELTED butter or margarine
- 16 slices (½ inch thick) French bread
- 16 large (1½ inches) mushrooms
- 2 tablespoons fresh squeezed lemon juice
- 1 large egg
- ½ lb Stilton cheese or other blue cheese, crumbled
- 16 large walnut pieces
- Parsley sprigs
- Fresh or canned red pepper strips (optional)

Directions:

1. Preheat oven to 400°F. Line a large baking sheet with aluminum foil. Lightly butter both sides of bread, using 4 tbsp. butter; arrange on prepared baking sheet. Bake 5 minutes, turning once, or until lightly browned on both sides. Remove from oven and set aside.
2. Use damp paper towels to wipe mushrooms, being sure to remove all dirt and sand. Pat dry with paper towels. Gently twist each mushroom stem to remove.
3. In a large bowl, toss mushroom caps in fresh lemon juice; drain. Discard remaining lemon juice. Place 2 tbsp. melted butter in bowl; add mushroom caps and toss again. Place one cap stem side up on each slice of toasted bread on baking sheet.
4. In a small bowl, beat egg with a fork; stir in Stilton cheese. Spoon cheese mixture into mushroom caps, dividing evenly. (At this point, mushroom caps can be covered lightly with plastic wrap and refrigerated for up to 1 hour before you broil and serve them.)
5. Broil mushroom caps about 8 to 10 inches from heat source for 5-6 minutes (or until golden brown). Remove from broiler; use tongs to place on serving platter. Place a walnut piece, a parsley sprig, and 2 red pepper strips on top of each stuffed mushroom. Serve hot.

NOTE: Use 8 slices of Italian bread and 3- to 4-inch mushrooms if you plan to serve this dish as a first course or as a vegetable side dish