Stuffed Mushrooms (Cheddar, Herb, and Crab)

Make-ahead · Serves a crowd · Holiday · Makes about 40 (cheddar) or 24 (herb or crab)

Ken's note: TBD

Three fillings for the same little mushroom caps. The cheddar version is the simplest: equal parts cream cheese and sharp cheddar, baked until bubbling. Serve with toothpicks.

Ingredients

Cheddar stuffed mushrooms

- 3 pints small fresh white mushrooms (about 1½ lb), stems removed
- 8 oz cream cheese, softened
- 8 oz sharp cheddar, grated (about 2 cups)
- Garlic salt or garlic powder
- 3 Tbsp unsalted butter, melted

Herb and Parmesan variation (24 medium cremini)

- 24 medium cremini mushrooms (about 1½ lb), stems chopped
- 2 Tbsp unsalted butter
- 1 shallot, minced
- 2 garlic cloves, minced
- 2 Tbsp dry white wine
- 4 oz cream cheese, softened
- ½ cup panko or fresh breadcrumbs
- ½ cup grated Parmesan
- 2 Tbsp chopped parsley
- 1 tsp fresh thyme leaves
- Black pepper
- 1 Tbsp olive oil, for the caps

Method

1. Heat the oven to 325°F and butter or oil a baking sheet. Wipe the caps clean, set them on the pan hollow side up, and sprinkle lightly with garlic powder and a pinch of salt. Mix the cream cheese and cheddar until smooth. Fill each cap, then brush the tops and edges with the melted butter. Bake about 15 minutes, until hot and bubbling.
2. Heat the oven to 400°F. Cook the chopped stems and shallot in the butter until the liquid evaporates and they brown lightly, about 6 minutes. Add the garlic for 30 seconds, then the wine, and cook until dry. Cool slightly, and stir into the cream cheese with the breadcrumbs, Parmesan, parsley, thyme, and pepper. Salt lightly at the end. Toss the caps with the oil, mound the filling in them, and bake 18–20 minutes, until browned.
3. **Crab-stuffed variation:** mix 8 oz lump crab meat (picked through), 2 Tbsp mayonnaise, 2 oz softened cream cheese, ¼ cup panko, ¼ cup grated Parmesan, 2 Tbsp chopped chives, 1 tsp lemon zest, 1 tsp Dijon, and ½ tsp seafood seasoning. Fold in the sautéed chopped stems and shallot from the herb version. Stuff the caps and bake at 375°F for 15–18 minutes, until browned and bubbly.
4. All three can be stuffed a day ahead and baked just before serving.