

Blue Cheese Stuffed Mushrooms

From USA Rice Federation



Ingredients:

20 lg. fresh mushrooms
2 T. butter or margarine
1/4 cup red pepper, finely chopped
1/2 cup heavy cream
1/3 cup blue cheese, crumbled
1 1/2 cups cooked rice
1 T. fresh basil, minced
1/8 tsp. ground white pepper
fresh basil, chopped, for garnish

To Prepare:

Clean mushrooms with damp paper towel. Remove mushroom stems; finely chop them and set aside. Sauté mushroom caps in butter in skillet until almost tender; drain on paper towels. Sauté mushroom stems and red pepper in skillet. Add cream; bring to a boil. Reduce heat and add cheese; cook until melted. Stir in rice, basil and pepper; cook until thoroughly heated. (over)

Spoon rice mixture into mushroom caps. Place mushroom caps in greased shallow baking pan. Cover and bake at 350° for 10 min. or until tender. Drain on paper towels. Garnish stuffed mushrooms with basil. Makes 20 appetizers.

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