



# Crab stuffed mushrooms

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 13-15 baby Portobello /cremini mushrooms
- 2 cloves garlic
- 1 package imitation crab meat
- 1/4 mayonnaise
- 1/4 pound cheese(which ever chese you like. I like jalapeno havarti or mozzarella)
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 tablespoon dried parsley
- 1/2 tablespoon oregano
  
- 1/2 tablespoon hot chili flakes or hot sauce

## Instructions

With a damp cloth, wipe dirt of mushroom, remove stem and empty a bit of the mushroom to make room for the crab stuffing. Don't throw away the mushroom leftovers, add it to the crab mixture.

Mix all ingredients, brush a little bit of olive oil on the bottom of the mushroom. STUFF the mushroom until it starts overflowing. Turn on BBQ to medium/high heat.

Place mushroom on BBQ, let cook for 10 min - AND ENJOY

Makes amazing appetizers and will leave your guest wanting more