

# Stuffed Portabella Mushrooms



## Stuffing Ingredients:

Shrimp 6-8 oz. (use a combination of large and cocktail shrimp)  
Scallops (small bay scallops) 4-5oz.  
Capers  
8 ounces of softened cream cheese  
2 cups sour cream  
Crab 4-6 oz.  
Horseradish  
Portabella mushrooms  
Shredded mozzarella  
Grated Parmesan cheese

## Directions:

Start by sautéing some shrimp in a pan  
When they are almost done, add some scallops and capers (scallops don't take as long to cook)  
Let everything sauté until scallops are lightly browned  
While sautéing, put 8 ounces of softened cream cheese in a large bowl  
Add sour cream (about 2 cups)  
Add crab (as much as you want!)  
Mix it all up (and add some horse radish for a kick)  
Add the shrimp, scallops and capers to the mixture (but leave a few large shrimp out for later)

## For the portabella mushroom:

Take the stem off the mushroom and lay the top of the mushroom upside down in a pan (preferably a pan with edges)  
Scoop the mixture onto the mushroom (you can never have too much!)  
Sprinkle shredded mozzarella and provolone cheese on top  
Use the leftover shrimp and put them on top of the cheese  
Sprinkle fresh grated parmesan cheese on top of it all  
Add more capers (to make it look nice)  
Cook for 4 to 5 minutes at 425 degrees (basically just to melt the cheese)  
Remove briefly from the oven and sprinkle more parmesan cheese on top,  
Arrange 2-3 large shrimp and capers  
Place back in oven and broil for about 90 seconds at 425 to lightly brown parmesan  
Remove from oven and let sit for 3-4 minutes before serving.  
Each mushroom should serve at least 2-3 people