



Carrabba's Italian Grilled Stuffed Mushrooms

Ingredients: 12 to 15 large mushrooms; 2 tablespoons butter; 1 medium onion, chopped finely; 2 ounces diced pepperoni; 1/4 cup finely chopped green pepper; 1 small clove garlic, minced; 1/2 cup finely crushed Ritz crackers, about 12 crackers; 3 tablespoons grated Parmesan; 1 tablespoon chopped parsley; 1/2 teaspoon seasoned salt; 1/4 teaspoon dried oregano; 1/3 cup chicken broth

Instructions: Heat oven to 325F. Wash mushrooms and remove stems. Finely chop stems and reserve. In a large skillet, melt butter and cook onion, pepperoni, green pepper, garlic and chopped mushroom stems until tender but not brown.

Add crackers, Parmesan, parsley, salt, oregano and a dash of pepper, and mix well. Spoon mixture into mushroom caps, so that the mixture is heaping out. In a shallow baking pan with 1/4-inch water covering bottom of pan, place stuffed mushrooms. Bake uncovered about 25 minutes until heated thoroughly.