



FRANKO'S FAVORITES

Crab Stuffed Mushrooms (Alaska Shrimp & Crab Recipes)

Remove stems from 12 medium mushrooms and discard. Wipe caps with a damp sponge and set aside. Melt 3 Tbsp. butter and mix with 1 cup flaked crabmeat, ¼ cup cracker meal (I would use finely ground soda crackers), 2 Tbsp. mayonnaise, ¼ tsp. white pepper, 1 Tbsp. dry white vermouth, 1 Tbsp. grated Parmesan cheese and salt to taste. Stuff each cap with mixture and place in baking dish. Pour in 1 cup milk to just below the stuffing. Bake at 300 degrees approximately 45 minutes. Remove to serving dish and garnish with parsley.