



FRANKO'S FAVORITES

STUFFED MUSHROOMS

Brush or wipe 1 lb. medium-sized fresh whole mushrooms with damp cloth. Remove stems and set caps aside. Finely chop stems. Combine stems with 1/4 cup grated parmesan cheese, 1/4 cup unseasoned dry bread crumbs, 1/4 cup finely chopped onion, 1/2 tsp. dried oregano, 1/4 tsp. salt, 1/8 tsp. pepper, 1 minced clove of garlic and mix well. Press mixture firmly into mushroom caps, mounding on top. Place in ungreased 13x9 in. pan. (Can be covered and refrigerated at this point for up to 4 hours.) Bake in preheated 350 degree oven for 18 to 23 minutes or until thoroughly heated.