

Stuffed Mushrooms
By Marie Piancone Sgroi

I've had this recipe in my possession for over 30 years. I'm assuming it came from my late cousin Marie who would make stuffed mushrooms each holiday dinner.

1-pound large white mushrooms
1/4 cup finely chopped onions
1/2 clove garlic, minced
3-4 tablespoons vegetable oil

Separate stems from caps. Chop stems finely with a teaspoon of lemon juice. Sauté stems with onions, garlic and oil until soft. Remove from heat; add

1/3 cup bread crumbs
3 tablespoons grated cheese
1 tablespoon chopped fresh parsley
1/2 teaspoon salt
1/4 teaspoon oregano

Stuff caps. Place on lightly greased cookie sheet. Bake at 350° for 25 minutes.