

Stuffed Mushrooms (with Bacon and Cheese)

3 - 5 slices bacon
8 - 10 baby bella mushrooms
2 - 4 tablespoon chopped onion
1 clove garlic
3/4 - 1 cup your favorite cheese, shredded
(Cheddar, Smoked, Swiss, Parmesan)



- ✦ Preheat oven to 400 degrees F (200 degrees C).
- ✦ Cut up bacon into small pieces, brown it and drain on a paper towel.
- ✦ Remove mushroom stems. Set aside caps. Chop the stems.
- ✦ Cook chopped stems, onion and garlic (add towards the end) in some of the bacon grease.
- ✦ In a bowl, stir together the mushroom stem mixture, bacon and cheese. Scoop the mixture into the mushroom caps.
- ✦ Bake in the preheated oven 15 minutes, or until the cheese has melted.

