

Stuffed Mushrooms

From Baroness Lady Genievieve de'Charbonneau

1 lb. Mushrooms

½ cup minced Onions

1cup Italian breadcrumbs (or you can make your own by toasting the bread adding spices)

1 egg

Oregano

Parmesan cheese

Wash and separated mushrooms stems from caps placing them in separate bowls. Take stems and chop them up. Mix together chopped stems, onions, egg and breadcrumbs. Take the caps and stuff them with this mixture. Place stuffed caps onto a cookie sheet. After all the caps are stuffed sprinkle them lightly with oregano and Parmesan cheese. Bake at 350 for 10 to 15 minutes depending on the mushrooms sizes.