



RECIPES

Gorganzola Cheese Stuffed Mushrooms

2 lbs. Medium Sized Mushrooms
6 TBSP. Butter
8 oz. Cream Cheese, Softened
1 cup Gorganzola Cheese, Crumbled
1 small white onions, chopped

Remove the mushroom stems and finally chop and set aside. Cook mushroom caps in butter over medium heat for about 5 minutes, drain and set aside to cool. In a large bowl, combine Gorganzola and cream cheese and mix well until blended. Stir in chopped stems and onions and mix well. Stuff the mixture into the mushroom caps. Place on a cookie sheet and stick under the broiler a few minutes until golden brown.