



BROCCOLI-BACON PORTABELLA STUFFERS

Ingredients:

3 cups broccoli florets (about 8 ounces)
4 slices bacon
8 small or 4 large (7 to 8 ounces each)
portabella mushroom caps
2 cups shredded cheddar cheese (about 4 ounces)

Method:

In a medium-size saucepan, over high heat, bring 1 quart salted water to a boil; reduce heat, add broccoli and simmer until crisp-tender, 3 to 4 minutes; drain. In a large (12-inch) skillet, over medium heat, cook bacon until crisp, about 8 minutes; drain on paper towels. Drain excess bacon fat from skillet. Add mushrooms, gill side down, and cook over medium heat for 5 minutes. Remove skillet from heat; turn mushrooms. Sprinkle mushrooms with half the cheese, dividing evenly; spoon broccoli on top; crumble bacon over broccoli; sprinkle with the remaining cheese. Return skillet to heat and continue to cook mushrooms, covered, just until tender and the cheese has melted, 4 to 5 minutes.

Yield: 4 portions