

## Italian Style Stuffed Mushroom Caps

- 1 12 oz. package of whole mushroom caps
- 1 stick of butter or margarine, melted (approximately)
- 1 cup of plain UN-flavored bread crumbs (approximately)
- 8 slices of pepperoni, diced into tiny cubes
- 2 tablespoons of grated Romano or Parmesan cheese
- 2 teaspoons of parsley
- Dash of garlic salt (to taste)
- Dash of black pepper



Separate the mushroom caps from the stems. Cut off the dried bottom edge of the stems; chop the rest of the stems into small pieces and set aside.

Mix together melted butter and bread crumbs. The amounts of butter and bread crumbs to use may vary slightly. If the mixture is too dry, add more melted butter. If there's too much butter, add more bread crumbs to make a nice moist stuffing mixture (but not runny or greasy). You should not see dry specks of bread crumbs in the mixture.

Add the remainder of the ingredients (including the chopped stems) and mix thoroughly.

Use a small spoon to stuff mushroom caps with mixture, pressing stuffing into the cap and using the curve of the spoon to make a nice rounded top to the stuffing.

Bake in a 350° oven (covered with aluminum foil) for 15-20 minutes, until the bottom of one of the larger caps is tender when gently pierced with a fork. (Alternatively, you can microwave the caps on high, covered with wax paper, for approximately 5 minutes.)

Serve and enjoy!