



Crab-Stuffed Mushrooms

Source: The Gilded Table – May Edition, Retro Recipes Revived

Yield: Serves 4–6 as an appetizer

Recipe Description

These Crab-Stuffed Mushrooms are a savory appetizer perfect for spring gatherings. Filled with lump crab meat, cream cheese, Parmesan, lemon, and fresh herbs, then topped with crisp breadcrumbs and baked until golden. This elegant yet approachable dish is part of The Gilded Table: May Edition from Retro Recipes Revived.

Ingredients

- 18 medium cremini mushrooms
- 4 oz lump crab meat
- 4 oz cream cheese, at room temperature
- ½ cup grated Parmesan, plus more for topping
- 2 Tbsp chopped fresh parsley
- 1 Tbsp chopped fresh chives
- 2 tsp lemon juice
- 1 garlic clove, minced
- ½ cup fine fresh breadcrumbs
- 3 Tbsp olive oil, divided
- Salt and freshly ground pepper

Directions

1. Preheat oven to 375°F (190°C). Prepare mushrooms by cleaning and removing stems.
2. In a bowl, mix crab meat, cream cheese, Parmesan, parsley, chives, lemon juice, garlic, salt, and pepper.
3. Fill mushroom caps with the crab mixture and arrange on a baking sheet.
4. Toss breadcrumbs with 2 Tbsp olive oil. Sprinkle over mushrooms, then drizzle with remaining 1 Tbsp oil.
5. Bake for 20 minutes, or until breadcrumbs are golden and mushrooms are tender.

Notes

These mushrooms pair beautifully with a chilled white wine or lemony aperitif. Serve warm for the best flavor and texture.



Inveniam viam aut faciam.

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