**CRAB STUFFED MUSHROOMS** yields 12 mushrooms

 Recipe developed by Chef Roc©

 12 large mushrooms, rinsed & dried, stemmed and rubbed with olive oil

 12 (1 inch cubes) smoked Mozzarella cheese

 **Crab Cake Stuffing**

1/4 cup small diced red pepper

1/4 cup small diced onion

 1 cup ¼”-diced firm bread cubes, crust removed

 1 teaspoon small capers

 1 tablespoon Old Bay Spice Blend

 1 egg, slightly beaten

1/2 teaspoon chipotle pepper paste

 1 teaspoon hot sauce

 2 tablespoons mayonnaise

 1 cup lump crabmeat

1/2 teaspoon paprika for garnish

1. Remove the stem from the mushrooms. Rinse and dry each mushroom, then rub with olive oil. Stuff a cube of cheese into the opening of each mushroom. Give it a firm push into the mushroom.
2. In a bowl, combine the **Crab Cake Stuffing** ingredients. Carefully incorporate the crabmeat so the pieces of lump meat don’t break apart.
3. Divide the crab mixture into 12 portions. Roll into a meatball shape and press each crab ball into the top of each mushroom. Sprinkle with paprika.
4. Preheat the barbecue grill to medium heat. Grill the mushrooms for approximately 15 minutes. Carefully remove and enjoy. **OR, p**reheat the oven to 350 degrees. Place the mushrooms on a sheet pan or in a baking dish and bake for approximately 15 minutes. Carefully remove and enjoy.