



SHRIMP STUFFED PORTOBELLO MUSHROOM



Stuffed Portobello Mushroom Ingredients:

1 Portobello Mushroom Cap	1 Green Onion, chopped	Pinch of Parsley
15 Fully Cooked Shrimp	2 Tbsp Parmesan Cheese	3 Tbsp Red Onion, chopped
2 oz Cream Cheese, at room temperature	3 Baby Bella Mushrooms, chopped	Italian Bread Crumbs

- Cook finely chopped (use a food processor) Baby Bella Mushrooms and Red Onion in Extra Virgin Olive Oil and season with Granulated Garlic, Salt, and Pepper to taste.
- Remove brown gills from the undersides of mushrooms using a spoon and discard.
- Mix all ingredients using a few pinches of Bread Crumbs and stuff the Portobello core cap. Top the Shrimp Stuffed Portobello Mushroom with a light blanket of Bread Crumbs, spritz the mushroom with some EVOO and cap it with Parmesan Cheese.

Preheat your Wood Pellet BBQ Smoker-Grill to 375°-400°F using Gourmet BBQ Country Cherry. Roast the Shrimp Stuffed Portobello Mushroom for about 20 minutes until the stuffing is hot and melted. Results are exceptional and serves as a wonderful h'orderve or impressive Entrée ...



Recipe Compliments of Smokin' Pete (www.smokinpetebbq.com)