

Stuffed Mushrooms

24 oz. whole fresh mushrooms (about 24 total)

2 tablespoons (= 1 coffee measure = 1/8 cup) minced garlic

1 lb. cream cheese, softened

1 lb. ground beef

$\frac{3}{4}$ cups parmesan cheese, freshly grated

Wash the mushrooms and remove the stems. Arrange the mushrooms in a baking dish.

Chop the stems finely in a food processor.

Sauté the garlic in a skillet with olive oil. As the garlic begins to soften, add the chopped mushroom stems and the ground beef. Brown the meat, breaking into small pieces.

Add the cream cheese and parmesan cheese to the skillet. Mix everything well. Remove from heat and cool.

Stuff the mushrooms. Bake in a 350° oven for about 20 minutes. Remove from oven, garnish with more parmesan cheese, and bake another 5 minutes.

Serve and enjoy!