

Stuffed Mushrooms

40 -50 mushrooms
2 cloves minced garlic
½ c shredded Parmesan cheeses
1 small onion chopped small
¼ c dry Italian bread crumbs
½ c finely chopped red pepper
2 T parsley
2 T Italian Seasoning
½ t pepper
1 c melted pepper
½ c finely shredded mozzarella cheese

Pull stems from mushrooms and gently rinse dirt off each mushroom. Mix everything but mozzarella cheese together. Butter a Dutch oven, fill mushrooms, place as close together in the pan as possible. Sprinkle with mozzarella. Cover with lid. Place 6 wood coals on bottom and big scoop coals on top and Bake 25 minutes. We like our mushrooms soft so I will bake 10 more minutes.