

“Safety Valve” Stuffed Mushrooms

recipe developed by The Clever Cleaver Brothers®

12 large mushrooms
1 cup shredded Mozzarella cheese

Crab Cake Stuffing

1/4 cup small-diced red pepper
1/4 cup small-diced onion
1 cup _”-diced firm bread cubes, crust removed
1 teaspoon small capers
2 teaspoons Bada Boom Seasoning Blend from The Clever Cleaver Kitchen™ **OR** combine 1 tablespoon chili powder, 1/2 teaspoon ground cumin, 1/2 tablespoon paprika, 1 teaspoon sea salt, 1/2 tablespoon dried cilantro and 1/2 teaspoon white pepper **NOTE:** use 2 teaspoons in this recipe and save extra
1 egg, slightly beaten
1/2 teaspoon chipotle pepper paste
1 teaspoon Cholula® Hot Sauce
2 tablespoons mayonnaise
1 cup imitation crabmeat, flaked

1/2 teaspoon paprika for garnish

1. Remove the stems 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. If using real crabmeat, combine carefully so the lump crab doesn'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. Makes 12 mushrooms.

TAILGATE TIP: If you plan to enjoy this away from home, we recommend that you prep everything at home through Step #3. Transport these prepped items to your event in a cooler with sufficient ice or ice packs. Begin again with Step #4 at your event.

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