

## Blue Cheese Stuffed Mushrooms

- ~ 1 lb. fresh mushrooms
- ~ 1/4 cup sliced green onions
- ~ 1 Tbsp. butter or margarine
- ~ 3 oz. crumbled blue cheese
- ~ 3 oz. cream cheese, softened

Preheat broiler. Remove stems from mushrooms; chop stems. Cook and stir stems and green onions in butter in small skillet on medium heat until tender. Add blue cheese and cream cheese; mix well. Spoon evenly into mushroom caps; place on rack on broiler pan. Broil for 3 to 4 minutes, or until golden brown. Serve warm.

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