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Grilled Stuffed Portobellos

This simple appetizer combines two Southern favorites – MyThreeSons Gourmet Pimento Cheese and seafood. Your cookout guests will be surprised by the ingredients and presentation.

Prep time: 5-10 minutes

Cook time: 15 minutes

Makes 8 servings

1 (16-ounce) container jumbo lump crab meat
¼ cup chopped green onion
1 (10-ounce) container MyThreeSons Gourmet Pimento Cheese Emmy's Original
Salt and black pepper to taste
8 portobello mushroom caps
1 cup grated Parmesan cheese
Chopped parsley for garnish
Horseradish Cream Sauce (recipe follows)

In a medium bowl, mix together the crab meat, green onion and MyThreeSons Emmy's Original. Taste the mixture, then add salt and black pepper as needed. Divide the crab-cheese mixture evenly among the portobello caps. Sprinkle the Parmesan cheese on each stuffed portobello.

Prepare a grill for medium heat. Place the stuffed portobellos on the grill and cook about 15 minutes or until the portobellos are cooked through. Garnish with parsley and serve with Horseradish Cream Sauce.

Horseradish Cream Sauce

Makes 1 1/4 cups

1 cup sour cream
1/4 cup prepared horseradish
1 tablespoon Dijon mustard
1 teaspoon white wine vinegar
1/2 teaspoon salt
1/4 teaspoon black pepper

Place all of the ingredients into a medium mixing bowl and whisk until the mixture is creamy. Cover and place in the refrigerator for at least 4 hours or overnight. The sauce will keep, refrigerated, for up to 2 weeks.