

BROILED STUFFED MUSHROOMS

- 1 pound large mushrooms**
- 1 cup fine soft bread crumbs**
- 1/2 cup finely chopped tomato**
- 1/4 cup shredded American cheese**
- 2 tablespoons minced parsley**
- 1 1/2 teaspoons salt**
- 1/4 teaspoon ground thyme**
- 1/8 teaspoon pepper**
- 4 tablespoons butter or margarine, melted**
- 1 teaspoon lemon juice**
- 1/4 cup buttered bread crumbs**

Rinse and pat dry mushrooms. Remove stems from mushrooms and chop very fine. Set caps aside. Combine stems with bread crumbs, tomato, cheese, parsley, salt, thyme, pepper and 2 tablespoons butter. Saute mushroom caps in remaining 2 tablespoons butter and lemon juice. Fill caps with bread crumb mixture. Sprinkle buttered crumbs over tops. Place on baking sheet and broil 5 to 8 minutes. Serve as an hors d'oeuvre or meat accompaniment. Makes 6 servings.