



PAPER & FOOD SERVICE, INC.

Mushrooms ala Bleu

Ingredients **Yield: 50 Pieces**

- 50 ea. Silver Dollar Mushroom, Stems Removed and Reserved
- 1# Onion, Yellow, Medium Dice
- 4 oz. Garlic, Whole, Clove, Chopped
- 8 oz. Celery, Medium Dice
- 8 oz. Baby Spinach, Chopped
- 8 oz. Butter
- 12 oz. Bleu Cheese Crumbles
- As Needed: Fresh Bread Crumbs
- t.t. Black Pepper, Café

Preparation Instructions:

1. In a saute pan melt the butter over medium heat and saute mushroom stems, onions, garlic, celery, and spinach until tender.
2. Remove ingredients and place in food processor and process until slightly smooth.
3. Place mixture in mixing bowl, add black pepper to taste, then add the bleu cheese crumbles and blend well.
4. Now add fresh bread crumbs a little at a time and mix until you thicken the mixture to a firm consistence.
5. Fill mushroom caps and bake until golden brown.

Ingredients		Maines Product Code #	Amount	
Silver Dollar Mushroom	Fresh	097440	50 ea.	
Onion, Yellow	Fresh	097502	1 #	
Garlic, Whole, Clove	Markon	097210	4 oz.	
Celery	Markon	097135	8 oz.	
Baby Spinach	Fresh	097739	8 oz.	
Butter	Grassland	000110	8 oz.	
Bleu Cheese Crumbles	Great Lake	010132	12 oz.	
Fresh Bread Crumbs	Roma	171797	As Needed	
Black Pepper, Café	Culinary Secrets	345631	t.t.	