

# Crab-Stuffed Morels



## Ingredients

- 12 fresh, large morel mushrooms of uniform size
- 1 large egg, beaten
- 5 tablespoons mayonnaise
- 1 tablespoon finely chopped green onion
- 2 teaspoons Worcestershire sauce (preferably white)
- Salt and freshly ground black pepper
- hot sauce
- 1 pound cooked fresh Dungeness crabmeat, picked over to remove any shells
- 2/3 cup coarse dry breadcrumbs, such as panko, divided
- 3 tablespoons freshly grated Parmesan cheese
- 1 tablespoon very finely chopped fresh Italian parsley
- Clarified butter or olive oil, as needed

## Info

- **Prep:** 20
- **Cook:** 20
- **Serves:** 24
- [Source](#)

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## Directions

1. Preheat the oven to 375°F. Line a baking sheet with parchment paper or a silicone baking mat.

Wash the morels well, cut in half, and pat dry with paper towels. In a bowl, stir together the egg, mayonnaise, green onion, Worcestershire, and salt, pepper, and hot sauce to taste. Add the crabmeat and ½ cup of the breadcrumbs and stir just to combine. Adjust seasonings to taste.

2. Fill each morel half with a slightly rounded mound of the crab mixture and place in a single layer on the prepared baking sheet. In a small bowl, mix the cheese, parsley, and the remaining breadcrumbs. Sprinkle the breadcrumb mixture lightly over the top of each mushroom and drizzle each with a little of the clarified butter. Bake the mushrooms until the tops are golden brown and the mushrooms are tender, about 20 minutes. Serve warm.

[mushrooms](#), [morels](#), [crab](#), [mayo](#), [scallions](#), [worcester](#), [hot sauce](#), [baked](#), [dungeness](#), [bread crumbs](#), [parmesan](#)

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Last update: **2024/01/07 13:33**

