

CANDELEROS SOUTHWESTERN GRILL

**MAKE IT EASY & MAKE IT SPECIAL WITH OUR ENTIRE LINE
OF SIZZLING SAUCES AND SALSAS!**

RED SALSA & CRABMEAT STUFFED MUSHROOMS (served 8-10)

30 large button mushrooms
8 oz crabmeat
8 oz Candeleros Red Salsa
8 oz cream cheese
2 oz shredded white cheese (like Jack or cheddar)
Salt & Pepper to taste

Preheat oven to 350°. Bake mushrooms (caps down) on a sheet pan until soft and a pool of juice forms in the middle. Remove from the oven & let cool completely. Meanwhile, in a sauté pan, add together crabmeat, salsa, cream cheese and shredded cheese and heat on medium. Reduce mixture until somewhat thick. Season with salt and pepper. Remove from the heat and cool completely.

When mushrooms and stuffing have cooled, fill the caps with the stuffing. Place filled caps on a baking sheet and broil for approximately 1-2 minutes until browned on top.

Serve and reap the benefits of everyone telling you how awesome you are!