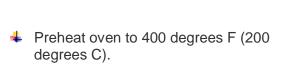
Stuffed Mushrooms (with Bacon and Cheese)

- 3 5 slices bacon
- 8 10 baby bella mushrooms
- 2 4 tablespoon chopped onion
- 1 clove garlic

3/4 -1 cup your favorite cheese, shredded (Cheddar, Smoked, Swiss, Parmesan)





- ♣ Cut up bacon into small pieces, brown it and drain on a paper towel.
- Remove mushroom stems. Set aside caps. Chop the stems.
- ♣ Cook chopped stems, onion and garlic (add towards the end) in some of the bacon grease.
- In a bowl, stir together the mushroom stem mixture, bacon and cheese. Scoop the mixture into the mushroom caps.
- Bake in the preheated oven 15 minutes, or until the cheese has melted.

