

## Stuffed Mushrooms

20 medium mushrooms (about 1 lb)  
7 tbsp unsalted butter  
2 tbsp minced shallots  
1/4 tsp salt  
1/4 tsp nutmeg  
1/8 tsp pepper  
1 cup fresh bread crumbs (I used wheat)  
1/4 cup fresh parsley  
Some fresh oregano or rosemary (whatever you are growing!)  
3 tbs milk or cream

Preheat the oven to 350. Remove stems from mushrooms. Clean and trim the stems, and chop finely. Wipe the caps clean and set aside.

Melt 3 tbsp butter and set aside. In a medium skillet, melt the remaining butter over medium heat. Add shallots and sauté about 1 minute, just until soft. Add the stems, salt, nutmeg and pepper. Reduce to low heat and cook 3 minutes, stirring occasionally. Transfer to a small bowl. Add the breadcrumbs, parsley and herbs. Add milk. Mix well.

Brush the caps and a baking sheet with the melted butter. Stuff each cap. Place on the baking sheet and bake for 20 minutes. Serve warm.