

Feta Rosemary Stuffed Mushrooms

<http://elizabethsedibleexperience.blogspot.com/2012/11/make-me-mushrooms.html>

Ingredients:

- **1/4 cup of Feta Cheese, crumbled**
- **1 1/2 teaspoons Rosemary, chopped fine**
- **4 medium Portabella mushrooms, sometimes called stuffing caps**
- **2 teaspoons Worcestershire sauce**
- **Fresh Cracked Black Pepper**
- **Non-Stick cooking spray**

Preparation:

- 1. Preheat oven to 400 degrees Fahrenheit.**
- 2. Mix the Feta and Rosemary in a small bowl.**
- 3. Wipe mushrooms clean with a clean dry dish cloth. Pull stem from each mushroom and use a spoon to scrape away the mushroom gills. Discard the caps and gills.**
- 4. Brush the inside and the outside of the caps with Worcestershire sauce using a pastry brush. Sprinkle the inside of the caps with cracked black pepper.**
- 5. Divide the Feta and Rosemary mixture evenly among the mushrooms. Packing the cheese tight inside the mushroom cavity. Place the stuffed mushrooms on a cookie sheet sprayed with non-stick cooking spray.**
- 6. Bake the mushrooms for 20 minutes or until the cheese melts and begins to lightly brown. Serve immediately.**