



ROASTED GARLIC MUSHROOMS

Ingredients:

16 even-sized open cup mushrooms, stalks cut level
3 tbsp corn or vegetable oil
1/4 c unsalted butter, softened
3 cloves garlic, chopped very finely
2 tbsp fresh thyme, chopped
1 1/2 tbsp lemon juice salt and freshly ground black pepper to taste
1/4 c fresh breadcrumbs

Directions: Preheat the oven to 200C/400F/gas mark 6. Lightly fry the mushrooms, cap-side down, in hot oil for 20 seconds. Arrange the mushrooms in a shallow roasting tin with the stalks facing upwards. Mix together the butter, garlic, thyme, lemon juice and seasoning. Spoon a little garlic butter on to each mushroom, then lightly press the breadcrumbs on top. Either refrigerate for later use, or cook immediately in the oven for 10 minutes.

[Leona McCormick Beyer](#) shared [Anne Bush's photo](#).