

Stuffed Mushrooms

This is a tried-and-true mushroom appetizer from *San Francisco A La Carte*, published by the Junior League of San Francisco in 1979. We've been happily serving them ever since.

Ingredients:

Serves 8

1 pound medium-sized mushrooms
2 tablespoons butter
3 ounces cream cheese
1 ounce blue cheese
2 tablespoons chopped onion
¼ teaspoon *fines herbes*
Paprika

Preparation:

Wash mushrooms. Remove stems, finely chop them and set aside. Melt butter in a heavy skillet, and when foaming begins to subside, add mushrooms caps and sauté over medium heat for about 2 minutes. Combine cream cheese, blue cheese, chopped mushroom stems, onion and *fines herbes*. Mix well. Stuff mushroom caps with cheese mixture, dust with paprika, and broil until bubbly.