

Mushrooms Stuffed of Crabmeat infused with Reduced Sugar Blueberry Jam

25 Large Mushrooms, fresh
1 cup Spinach, chopped
1 medium Red Bell pepper, chopped
½ cup onion, chopped
3 cloves garlic, minced
2 Tbsp Olive oil
1 ½ cup bread crumbs (you may need extra)
¼ cup heavy cream
1 lb Crabmeat
2 Tbsp hot sauce
¼ cup lemon juice
½ cup parmesan cheese

1 - 10 oz jar of Julianna's Delectible Fruit's Reduced Sugar Blueberry Jam

Preheat oven to 350.

Remove stems from the mushrooms and clean, pat dry excess water with a paper towel.

Heat your sauté pan to medium heat; than add olive oil, spinach, bell pepper, onions and garlic. Remove from heat adding heavy cream and bread crumbs, set aside.

Combine crabmeat, hot sauce, lemon juice and cheese. Add the breadcrumb mixture to the crabmeat mixture till it stays together. You may need extra bread crumbs.

In your casserole dish pour Julianna's Delectible Fruit's Reduced Sugar Blueberry Jam. Stuff your mushrooms placing your mushrooms in single layer.

Bake mushrooms for 25-30 minutes. Place mushrooms on platter than drizzle with Julianna's Delectible Fruit's Reduced Sugar Blueberry Jam from the casserole dish.

Serves: 4 for main course or 8 for appetizers.

This Recipe was supplied by Chef Julianna Wesolek, for Julianna's Delectible Fruit, Inc
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