

Stuffed Mushroom Caps

1-2 large packages of BIG mushrooms
1 can crab meat or white tuna
2 eggs
1/2 cup soft butter or margarine
3 tablespoons mayo
1/4 cup onion - minced
2 teaspoons lemon juice
1/2 teaspoon Worcestershire sauce
1/2 cup breadcrumbs

Remove stems from caps - grind half and place in mixture of other ingredients. After mixing all ingredients together put filling into caps so that the filling slightly bulges over.

Bake at 350° F for 35-40 minutes. Serve Warm.