

## **Smoked Salmon Stuffed Mushrooms**

(Serves 4-6)

### **Ingredients:**

2 Tbsp. butter

1/2 cup chopped onion

1/4 Tbsp. Dijon mustard

pinch of white pepper

1/8 tsp. Worcestershire sauce

Dash of sherry - optional

One 8oz pouch Canadian Select smoked salmon

2 Tbsp. butter

3/4 lb. (approximately) mushrooms - depending on size Grated Swiss cheese

Chopped parsley

### **Preparation:**

Sauté onion in butter. Add mustard, pepper, Worcestershire and sherry. Stir. Remove from heat. Add sour cream. Stir in smoked salmon. Hollow out mushroom caps. Fill with smoked salmon mixture. Top with grating of Swiss cheese and chopped parsley. Bake at 350 degrees F. for approximately 25 minutes.

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