Bacon and Cream Cheese Stuffed Mushrooms

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Ingredients

8 oz. cream cheese, softened
4-6 strips of bacon, fried and crumbled; reserve fat
1 small onion, finely chopped
20-25 large mushrooms, stems removed
about 8 mushroom stems, finely chopped

Directions

Sautee onion and mushroom stems in bacon fat until tender. Drain off excess fat. Mix crumbled bacon, onion and stems with softened cream cheese until the mixture is workable. Stuff each mushroom and bake at 350 degrees for 10-15 minutes. Finish under the broiler just until tops are golden.

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