Stuffed Mushrooms

Boil shrimp in salted water and Crab Boil till pink – take out of water and let cool

Get medium size mushrooms

Break out the stems (keep them!)

Cut off the curry end of the bottom side of the mushrooms so it look more like a cup

Add finely chopped : mushroom stems, onions, garlic and fresh spinach leaves to pan

sauté in butter until soft

Peel and chop shrimp into small pieces, add and mix

Stuff mushrooms and tip with bread crumbs

Pour wine (white or red) into glass pie pan

Place mushrooms in pan and bake till mushrooms turn bark gray (~10 minutes)