

Mussel Stuffed Mushroom Caps

- 12 large mushroom caps
- 1 tbsp butter or margarine
- 2 tbsp lemon juice
- 12 mussels, cooked & shucked
- 3 slices bacon - partially cooked and cut into 1 inch (2.5cm) pieces

In a skillet over medium heat melt butter, add lemon juice and sauté mushrooms for 3 to 5 minutes. Place mushrooms on a baking sheet, reserve cooking juices. On each inverted mushroom cap place a piece of bacon and a mussel. Pour reserve butter and lemon juices over mussels. Bake in a preheated 450°F (230°C) oven for 10 minutes. Serve hot. Makes 12 servings.

For more information about Nova Scotia cuisine and traditional recipes see www.tasteofnovascotia.com.