

# SAVOR INDIANA RECIPES



## Teibel's Mushroom Caps

### INGREDIENTS

1 Pound Medium Domestic Mushrooms

1 Cup Shredded Sharp Cheddar

1 Cup Shredded Swiss Cheese

½ Cup Shredded American Cheese

Granulated Garlic

Salt and Pepper

Onion Salt

Non Stick Spray

6 Green Onions

From The Kitchen of  
Teibel's Family Restaurant  
Schererville, IN  
From "South Shore Adventures"

### DIRECTIONS

1. Remove Stems From Mushrooms. Rinse under cold Water and boil on the stove top over medium heat until tender. Strain and let cool on paper towel so any excess moisture is removed.
2. Spray a Baking Dish with non-stick Spray. Place Cooled Mushrooms in pan with the side up where the stem was, so that the cheese will bake into the mushroom.
3. Lightly Season to taste with Granulated Garlic, onion salt, salt and pepper.
4. Chop green onions fine. Add the three cheeses into a mixing bowl with your green onions and toss them in with your hands or wooden spoon.
5. Add cold Cheese mixture to the top of your mushrooms and spread evenly. Bake in a four hundred degree oven for approximately fifteen minutes, or to your liking.