

## Mushrooms Stuffed with Walnuts and Cheese

(Serves 9-12)

### Ingredients:

36 medium-size mushroom caps  
3 tbsp olive oil  
3 tbsp sweet butter  
1½ cups finely chopped yellow onion  
6 tbsp coarsely chopped walnuts  
3 garlic cloves, peeled and minced  
15 oz frozen chopped spinach, thoroughly thawed and squeezed dry  
3 oz Feta cheese, crumbled  
3 oz Gruyère cheese, crumbled  
6 tbsp minced fresh dill  
Salt and freshly ground black pepper to taste

### Directions:

Remove stems from mushrooms and discard (or use in another dish).  
Wipe the mushroom caps with a damp cloth or paper towel, and set aside.  
Heat the olive oil and butter together in a skillet.  
Add the onion and cook over medium heat, covered, until tender and lightly colored – about 25 minutes.  
Preheat oven to 400 degrees.  
Add walnuts and garlic to onion and cook for another minute.  
Add spinach and cook for another 5 minutes, stirring constantly. Remove from heat and cool slightly.  
Stir in cheeses, dill, and salt and pepper to taste.  
Arrange the mushroom caps, cavity side up, in a baking dish.  
Divide the spinach/walnut mixture evenly among the caps.  
Set baking dish in the upper third of the oven.  
Bake for 8 to 10 minutes, or until filling is browned and the mushrooms are thoroughly heated through.  
Serve immediately.