



Stuffed Mushrooms on the Rockwell by Caliber Social Grill

Rinse and dry your baby bellas. Remove stems and put good stems into food processor or finely chop. Combine mushroom pieces with sour cream, mayo, drained spinach and artichokes, 1 cup of Parmesan and salt, pepper and garlic powder to taste. Brush inside and outside of mushrooms with olive oil and stuff with dip. Melt butter and add bread-crumbs and 1/2 cup of Parmesan, then top mushrooms. Extra dip can be grilled in a foil pan for 25-30 minutes as another hot dip appetizer. Heat your Rockwell by Caliber Grill to 300°F and place mushrooms directly on the grill. Cover the grill and let cook for 15-20 minutes or until mushrooms are tender and crisp on top. Once cooked, delicately place on a serving tray, but let cool for a few minutes so you don't burn yourself while taking a bite. You can also keep mushrooms warm on the Rockwell as a serving area or focal point when entertaining. Keep burner close to the appetizer on low, but not the one directly below the food. Enjoy this amazing Caliber crowd-pleaser appetizer!

Ingredients for about 20-25 stuffed baby bellas:

24 oz Baby bellas cleaned - use stems finely chopped for inside of stuffing dip
 1 1/2 Cups sour cream
 1 1/4 Cups mayonnaise
 1 Pkg. (10 oz.) frozen chopped spinach, thawed, drained
 1 Can (13.75 oz.) artichoke hearts, drained, mashed
 1 1/2 Cups grated Parmesan cheese (1 cup in mix and 1/2 as topping)
 Salt, pepper, & garlic powder (add to taste)
 Olive oil
 1 Tablespoon of butter
 3 Tablespoons of bread crumbs



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