

MUSHROOMS WITH CRISPY BACON AND CREAM CHEESE

{SERVES 4}

INGREDIENTS:

- 4 big brown mushrooms Salt and pepper
- 4 T salted butter
- 2 cloves freshly crushed garlic 1 tub full cream smooth cream cheese or cottage cheese
- 1 pack of streaky bacon, diced

METHOD:

1. Prepare and light your Cobb Cooker with 1 CobbleStone [see fuel].
2. Place the Frying Dish and the Dome Cover on your Cobb Cooker and let it heat up for at least 5 minutes.
3. Fry the bacon with the Dome Cover off for about 15-20 minutes until crisp or to your liking. Trim the mushroom stems to the same height as the brown fins.
4. Place the Grill Grid and Fenced Roast Rack on to the Cobb Cooker and close the Dome Cover.
5. Mix the crushed garlic into the softened butter and spread generously and gently across the mushrooms.
6. Add black pepper to taste.
7. Spread a generous dollop of cream cheese carefully over the whole mushroom to cover it.
8. Remove the Dome Cover and place the mushrooms onto the Fenced Roast Rack and cook for about 30 minutes.
9. Top with the crispy bacon bits and enjoy.

FUEL:

- Cobb Compact - 1 CobbleStone
- Cobb Premier - 1 CobbleStone or 10 briquettes
- Cobb Supreme - 1 CobbleStone or 10 briquettes
- Cobb Premier Gas - Medium heat.