
hoisin-garlic mushrooms

Makes: **10 servings**

Prep: **15 minutes**

Cook: **5 to 6 hours (low) or
2 1/2 to 3 hours (high)**

ingredients

- 1/2** cup bottled hoisin sauce
- 1/4** cup water
- 2** tablespoons bottled minced garlic
- 1/4** to **1/2** teaspoon crushed red pepper
- 24** ounces whole fresh button mushrooms, trimmed



directions

- 1.** In a 3 1/2- or 4-quart slow cooker combine hoisin sauce, the water, garlic, and crushed red pepper. Add mushrooms, stirring to coat.
- 2.** Cover and cook on low-heat setting for 5 to 6 hours or on high-heat setting for 2 1/2 to 3 hours. To serve, remove mushrooms from cooker with a slotted spoon. Discard cooking liquid. Serve warm mushrooms with decorative toothpicks.

nutrition facts

Servings Per Recipe 10 servings
Calories 43, Total Fat (g) 1, Sodium (mg) 211,
Carbohydrate (g) 9, Fiber (g) 1, Protein (g) 3, Percent Daily Values are based on a 2,000 calorie diet