

## Sausage Stuffed Mushrooms w. Horseradish Mayonnaise

(Chef Williams)



### Ingredients:

2 lbs med to large Mushrooms, stems removed & reserved  
1 lb Breakfast sausage  
Olive oil (This is needed to cook the sausage since it is very lean venison and pork.)  
2 cloves Garlic, minced  
4 oz Cream Cheese, cubed, softened  
 $\frac{3}{4}$  cup dry Italian bread crumbs, divided  
 $\frac{1}{2}$  cup (2 oz) grated Parmesan cheese, divided  
 $\frac{1}{4}$  cup fresh Parsley, chopped  
1 tbsp Olive Oil

### Directions:

Preheat oven to 350°.  
Finely chop enough mushroom stems to measure 1 cup; discard any remaining stems.  
Place mushroom caps, rounded-sides down, in lightly greased shallow baking pans.  
Add a little oil to skillet and cook sausage, chopped stems and garlic in large skillet over MEDIUM-HIGH heat 8-10 minutes or until sausage is thoroughly cooked, stirring frequently, drain if needed.  
Return to skillet.  
Add cream cheese,  $\frac{1}{2}$  cup breadcrumbs,  $\frac{1}{4}$  cup Parmesan cheese and parsley; mix well.  
Spoon into mushroom caps.  
Combine remaining breadcrumbs, remaining Parmesan cheese and oil; sprinkle over mushrooms.  
Bake 20 minutes or until mushrooms are tender and stuffing is lightly browned.

## Horseradish Mayonnaise

### Ingredients:

2 lg Eggs  
1 tbsp Mustard  
2 cups Vegetable or Canola Oil  
Juice of one Lemon  
Prepared Horseradish

### Directions:

Combine egg and mustard in a bowl.  
Process until mixture is evenly combined with immersion blender. (The little cup that came with the blender works real well and I'll bring it.)  
Slowly add oil in a thin stream until completely combined.  
Add lemon juice and blend until smooth.  
Stir in horseradish to taste.