

Sausage Stuffed Mushrooms w. Horseradish Mayonnaise

Mushrooms

Ingredients:

2 lbs med to large mushrooms, stems removed and 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°F.

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.