



Men's Cooking Club
of Wimberley

Christmas
Dinner 2014

Sausage Stuffed Mushrooms

Serves 22

Ingredients:

4 lbs large mushrooms, stems removed and reserved
2 lbs lean breakfast sausage
2 cloves garlic, minced
8 oz cream cheese, cubed, softened
1½ cups dry Italian bread crumbs, divided
1 cup (4 oz) grated Parmesan cheese, divided
½ cup chopped fresh parsley
2 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.

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.

Return to skillet.

Add cream cheese, ½ cup breadcrumbs, ¼ 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.