

Stuffed Mushrooms

19 baby Bella mushrooms
2T. minced garlic
2 T. granulated onion
2 t. thyme
8 oz pkg cream cheese
1 lb. Italian sausage
¼ c. chicken stock
½ c. cheddar cheese, plus a bit more for sprinkling
Ground black pepper to taste

Wash and pat dry 19 baby Bella (or similar sized) mushrooms. Remove stems. Leave 15 whole and mince the other four.

Brown and drain sausage. Wipe excess sausage grease from pan. Add garlic, onion, and thyme. Cook on low, stirring constantly, for one minute. Add minced mushroom. Cook, stirring regularly for about 2-3 minutes. If needed, deglaze with a few tablespoons dry white wine or white wine vinegar.

Add cream cheese to pan, stirring to combine with herbs. Once combined, add sausage, and cheddar cheese. Season with fresh ground black pepper to taste.

Place whole mushrooms in greased baking dish just large enough to hold them, so they don't move around. Using a small spoon, fill each mushroom with a generous amount of filling, packing it inside and heaping it on top. Sprinkle a very a small amount of cheese on top of each mushroom.

There will be leftover filling. You can either make more mushrooms or do what I do and put it in the freezer and use in the future either to fill mushrooms or as a dip. Just all a bit of milk when warming to get the consistence you want. Serve hot with tortilla chips.

Bake mushrooms in a foil covered pan at 375 degrees for 20 minutes. Remove foil, turn up heat to 400, then bake another 5-10 minutes to brown the cheese and finish. Mushrooms should be fork tender.

Makes 15 mushrooms.