



A COOK'S COMPANION

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Classic Sausage-Stuffed Mushrooms

Makes 24 stuffed mushrooms

These stuffed mushroom caps are some of our favorite small bites. They are a classic preparation that never fails to satisfy. This version features a base of spicy sausage that combines with aromatics and seasoned bread crumbs to be a hearty, savory filling. The mushroom caps maybe roasted and the stuffing may be mixed ahead of time. When time to serve, stuff the caps and roast for a few minutes until piping hot.

Ingredients:

24 medium-sized cremini mushrooms
1 tablespoon olive oil
1/2 lb. spicy sausage
6 scallions, thinly sliced
2 cloves garlic, crushed
1/2 cup dry white wine
4 tablespoons butter
1/2 cup Italian-seasoned bread crumbs
1/2 cup Parmigiano-Reggiano, medium shred, divided
1 egg, beaten

Directions:

1. Preheat the oven to 400°F.
2. Prepare the mushrooms by brushing clean. Remove and reserve the stems, trimming them as necessary, then mincing. Toss the mushroom caps with the olive oil to coat them lightly. Place them cap side down on a rimmed baking sheet and roast in the oven for 10 minutes or until partially roasted.
3. Brown the sausage; chop larger pieces into smaller pieces while browning. Remove the browned sausage from the skillet, drain on a paper towel, and set aside. Add the minced mushroom stems to the skillet and sauté until nearly tender. Add the dry white wine to the skillet and simmer until nearly all the moisture has steamed away; this will concentrate the flavors.
4. Add the butter to the skillet along with the mushrooms. Add the scallions and garlic and sauté until the scallions are wilted, yet still bright green. Remove from heat and allow to cool slightly.
5. In a medium bowl, combine and toss together the sausage, mushroom mixture, bread crumbs, and 1/4 cup (half) of the Parmigiano-Reggiano cheese. Add the beaten egg and stir until evenly combined.
6. Mound a spoonful of the stuffing into each partially roasted mushroom cap. Place the stuffed caps back on the rimmed backing sheet. Sprinkle the remaining Parmigiano-Reggiano cheese on top of each stuffed mushroom.
7. Bake in a 400°F oven for 10-12 minutes or until cooked through and the tops become nicely golden in color. Cool slightly and serve while still warm.