

Stuffed Mushrooms

1 lb. large white mushrooms

4 Italian sausages (we use a brand of chicken sausage that is flavored with basil and sun-dried tomatoes)

½ cup shredded parmesan cheese

2 tablespoons bread crumbs

Olive oil (we used garlic-flavored olive oil)

Clean and stem the mushrooms, setting aside a small handful of the stems. Thoroughly coat the mushrooms with the olive oil and let stand for 30 minutes.

Remove the sausage from the casing, and fry over medium heat. Remove from heat and drain. Finely chop the mushroom stems and add them to the sausage. Add the parmesan and bread crumbs, mixing well. Gently stuff each mushroom, place stuffing side up onto a baking sheet, and bake at 400° for about 15 minutes. Complete under the broiler for 1½ to 2 minutes.

Cook's Note: We recommend using a mushroom brush instead of water to clean the mushrooms, as they will absorb the water, which will dilute the flavors.