

Stuffed Mushrooms Two Ways

FROM THE KITCHEN OF
DEBBIE MACOMBER



These flavor-packed stuffed mushrooms give you more bang for your buck, with two different appetizers (one sausage, one meatless) resulting from the effort of just one recipe. These can also be made a day ahead, then popped in the oven when your guests arrive. The savory, cheesy filling bursts from each bite, with a topping that gives a satisfying crunch.

Serves 24

Ingredients

24 large cremini mushrooms, washed
and dried, stems trimmed
¼ cup olive oil, divided
¼ teaspoon salt
1/8 teaspoon pepper
½ cup chopped onion
1 Tablespoon chopped garlic
2 Tablespoons dry white wine
4 ounces sweet Italian sausage
¼ teaspoon dried thyme leaves
1/2 cup plus 2 Tablespoons shredded
Parmesan cheese, divided
¼ cup chopped parsley, divided
¼ cup panko breadcrumbs
2 teaspoons olive oil

Directions

Preheat oven to 425°F.

Remove the stems from the caps, then set aside. Toss caps, 2 Tablespoons of the oil, salt and pepper in a large bowl to coat. Place caps, gill side up, on a rimmed baking sheet. Bake in the preheated oven for 30 minutes, to release juices. Turn mushrooms over to dump liquid out, then drain all liquid from the baking sheet. Turn mushrooms gill side up on the baking sheet, then set aside.

While mushrooms are baking, prepare the filling. In the bowl of a food processor, combine stems, onion, and garlic. Pulse until finely chopped, about 10 – 15 pulses.

Heat the remaining 2 Tablespoons oil in a large skillet over medium-high heat until shimmering. Fry the mushroom stem mixture in the oil until the moisture has evaporated and is beginning to brown, 6 – 8 minutes. Remove half of the mixture to a bowl. Add wine to the remaining mushroom mixture in the pan, and heat until moisture has evaporated. Pour mixture into a second bowl.

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Directions Continued...

Wipe out the pan, then add the sausage and cook over medium-high heat, breaking it up with a spoon, until browned and crumbly, about 3 – 4 minutes. Use a slotted spoon to transfer the cooked sausage to the first bowl.

To the wine-mushroom bowl, add thyme, 6 Tablespoons Parmesan, 2 Tablespoons parsley, ¼ teaspoon salt, and 1/8 teaspoon pepper. Mix to combine.

To the sausage-mushroom bowl, add 4 Tablespoons Parmesan, 2 Tablespoons parsley, ¼ teaspoon salt, and 1/8 teaspoon pepper. Mix to combine.

Stuff half of the mushrooms with the wine-mushroom mixture, and the remaining half with the sausage-mushroom mixture.

In a small bowl, mix together the panko breadcrumbs and the 2 teaspoons oil. Sprinkle on all mushroom tops.

Bake for 7-9 minutes more, until cheese is melted, and breadcrumbs are golden brown. Serve hot.