



## SAUSAGE-STUFFED MUSHROOMS

Two-bite delight! Serve hot or room temperature.  
Yield: 24–28 mushrooms

- 1 lb. FLETCHER'S Ground Mild Italian Pork Sausage
- 24–28 2-inch white or brown mushrooms
- 1 tbsp. olive oil
- 2 large cloves garlic, crushed
- 4 green onions, thinly sliced (1/3 cup)
- 2 tbsp. dry sherry, mirin or sweet white wine
- 2 tsp. lemon juice
- 1/4 cup fine dry breadcrumbs
- 6 tbsp. shredded Parmesan cheese
- 1/4 cup (2 oz.) goat cheese (optional)

1. Brush mushrooms or wipe with damp paper towel. With a paring knife loosen stems and remove completely. Trim thin slice from bottom of stems. Slice stems lengthwise 3–4 times, then roll 90° and slice once. Turn and slice thinly crosswise. Set aside. (About 1½ cups.)
2. In a non-stick fry pan, heat oil. Add mushroom stems, garlic, and onions. Stir and cook on medium heat until moisture has evaporated, about 5 minutes. Stir in sherry, heat until evaporates. Transfer mixture to a bowl. Stir in lemon juice.
3. In the same fry pan, finely crumble and pre-cook sausage meat following package directions. Add to sautéed vegetables.
4. Stir in crumbs, 3 tbsp. Parmesan, and crumbled goat cheese.
5. Arrange oven rack in 2nd highest position; preheat oven to 375°F. Line baking sheet with parchment paper.
6. Using fingers, press a clump of filling into each mushroom cap, and place on baking sheet. Press a little Parmesan on top of each mushroom.
7. Bake 9 minutes, then turn on broiler for 1–2 minutes to brown lightly. If mushrooms start to “weep”, remove and place each mushroom on paper towel before plating.

### TIPS:

- For variation, choose Fletcher's Ground Pork or Ground Pork Sausage, adding 2 tsp. tarragon and 1/2 tsp. pepper when sautéing mushroom, onion and garlic.
- Replace sherry with apple juice or chicken stock.
- Stuffed caps can be made ahead of time and refrigerated. Increase baking time to 10 minutes.