

Vegetarian Stuffed Mushrooms

- 2 packages white button mushrooms, mini portobello or 4-6 large portobello mushrooms.
- 1 large red onion, chopped
- 2-3 cloves of garlic, minced (optional)
- 1 tube of Gimme Lean fake sausage, or a box of Morningstar Farms veggie patties, crumbled.
- 1/2 cup cream cheese
- 1 cup grated sharp cheddar
- 1/4 cup parmesan cheese (plus a few spoonfuls for sprinkling on top)
- 1/4 cup chopped fresh parsley
- 1/4 cup to 1/2 cup Italian seasoned bread crumbs
- 1 cup red wine
- Butter and olive oil, and little red wine.
- 1-2 eggs

1. Remove stems from mushrooms and finely chop stems, set aside. Wipe any dirt from mushrooms with a damp paper towel.

2. Sauté onions in 1 tablespoon of olive oil and a little butter for five minutes, add chopped mushroom stems, garlic and sausage. After “sausage” gets somewhat brown add some red wine (about ¼ cup) to unstick the pan. Once that cooks off, remove from heat and place contents of pan in a big bowl.

3. Add all the cheese and stir up well, add bread crumbs and parsley. Taste. Add salt if necessary. Now, add one egg and stir. If it’s still dry, add one more egg. If it’s too wet, add more bread crumbs. Should be the consistency of kind of wet Thanksgiving stuffing.

3. Line mushrooms in a roasting pan, cookie sheet, or casserole dish. Fill mushrooms with a hearty spoonful of filling, pressing down to pack it in. Top each with some parmesan cheese. Drizzle olive oil, little pieces of butter, and red wine into pan to create a cooking liquid.

4. Cook at 375 for about 20 minutes, until slightly browned on top.

***Two things I do to makes these extra delicious is throw some rehydrated dried mushrooms into the pan when I add the fresh mushrooms. This gives it a stronger mushroom flavor. Soak about five dried mushrooms in a cup of warm water for 15 minutes or so, then rinse any grit from the mushrooms and finely chop. Also, if you have truffle oil handy, it doesn’t hurt to drizzle a few drops on each mushroom when they come out of the oven, right before serving.