

STUFFED MUSHROOMS

350' 30 minutes

- 2 lbs White or baby Bella mushrooms
- 1-2 Tab Olive oil
- 1 lbs Breakfast sausage patties, regular or hot
- 1 Large shallot chopped
- 1/4 C Brandy
- 1/2 C Seasoned bread crumbs
- 8 oz Cream cheese room temperature
- 2 Tab Parsley chopped
- Salt and Pepper to taste
- Parmesan Cheese, sprinkle on top
- Cooking spray

Clean mushrooms and cut off stems and remove inside. Place mushroom caps in very lightly cooking sprayed baking dish and set aside. Chop stems. In a saute pan add oil to medium heat. Add shallots, chopped mushroom stems and sausage. Saute until mixture is partial cooked. Add 1/4 Cup Brandy and cook until almost evaporated. You should have some liquid left in the pan. Take off heat and let cool. Meanwhile in a bowl mix the softened cream cheese, bread crumbs, chopped parsley and salt and pepper. Add the meat mixture once it is cooled and mix together.

Depending on the size of your mushroom use a medium size cookie scope and fill each mushroom. Sprinkle with Parmesan cheese and bake. Serve warm.