



Sausage-Stuffed Mushrooms

Makes 24 large stuffed mushroom caps

Bake at 350° for 25 minutes

INGREDIENTS

1 pound Italian sausage
1 ½ teaspoons dried oregano



½ cup grated Parmesan cheese
½ teaspoon Worcestershire sauce
½ teaspoon garlic powder



8 ounces cream cheese
⅛ teaspoon salt
⅛ teaspoon pepper
1 large egg yolk



24 large mushroom caps,
cleaned with stems removed
⅓ cup dry white wine



½ cup grated Parmesan cheese



DIRECTIONS

Cook over medium heat until **sausage is browned and in small pieces**. Drain off fat. Transfer sausage to a large bowl to cool.

Stir into above cooked sausage until well blended.

Stir into above. Mix well.

Brush cavity of mushroom with the wine. Fill cap with 1 tablespoon of above filling mixture. **Place in a 15x10 inch glass dish coated with olive oil.**

Sprinkle cheese over stuffed mushroom caps. **Bake in preheated 350° oven for 25 minutes** or until lightly browned.

