

## Collard Green Stuffed Mushrooms

12 large white button mushrooms  
1/3 cup olive oil  
2 cloves garlic, pressed  
8 ounces collard greens  
4 slices bacon chopped  
1/2 onion, chopped  
2 teaspoons white wine vinegar  
1 tablespoon sherry  
1/2 cup chicken broth  
5-6 dashes tabasco sauce  
Black pepper  
1/2 cup grated asiago cheese, divided  
Kosher salt

Brush dirt off the mushrooms with a damp paper towel. Remove the stems and place on a cutting board. Using a metal teaspoon, scrape out the gills and any extra stem left in the center of the mushroom. Place the scrapings on the board with the stems and chop. In a bowl, combine olive oil and garlic. Let stand while you make the filling.

Prepare the collards by washing well and then removing the leaf part from the stem. Chop up the leaves and discard the stems. In a large skillet, cook bacon until crispy and browned. Remove with a slotted spoon to a paper towel. Add onion to the drippings in the pan and cook until translucent. Add the chopped mushroom stems and collard greens with the vinegar, sherry, chicken broth, Tabasco sauce and a sprinkle of black pepper. Cover and cook over medium high heat for 15-20 minutes, stirring occasionally. Remove the lid and cook until the liquid is evaporated, stirring often, about 10 minutes. Remove from heat and let cool slightly. Add the reserved bacon and all but 2 tablespoons of the cheese. Mix well.

Dip the prepared mushroom caps in the garlic oil and place on a baking sheet so they don't touch each other. Sprinkle with a little kosher salt and black pepper. Pick up a mushroom cap, spoon in the collard green mixture and return to the baking sheet. Bake on the bottom shelf of the oven at 425 degrees for 10 minutes. Remove from oven and sprinkle with remaining 2 tablespoons of cheese. Let cool slightly and serve.