

Seasonal Eating



Pizza Stuffed Portobello Mushrooms

- 1/2 pound hot bulk pork sausages
- 4 ounces mushrooms, chopped
- 1/4 cup finely chopped onion
- 2 tablespoons sherry
- 1 cup grated parmesan cheese
- 1/4 cup olive oil
- 2 cloves garlic, pressed
- 4 portobello mushrooms
- 1/2 cup pizza sauce
- 2 cups shredded mozzarella cheese

In a medium skillet, brown the sausage, mushrooms and onion until no longer pink and the vegetables are tender. Add the sherry to the pan and cook until almost dry. Take off heat and stir in parmesan cheese. In a medium bowl, combine the oil and garlic. Turn the mushrooms gill side up and scrape out the gills with a spoon and discard. Dip the mushrooms in the garlic oil and place on a baking sheet with the cup side up. Sprinkle with a little salt and pepper. Spread about 2 tablespoons of pizza sauce in the mushroom cap, fill with sausage mixture and top with mozzarella cheese. Bake at 375 degrees for about 15-20 minutes or until the cheese is browned on top and the mushroom is tender.