



Sausage Stuffed Mushrooms

Ingredients Needed for Sausage Stuffed Mushrooms

- 6 slices Aunt Millie's Cracked Wheat with Whole Grain Bread
- 2 teaspoons dried parsley
- 2 teaspoons dried thyme
- 2 teaspoons garlic, finely chopped
- 24 large mushroom caps
- 3 tablespoons Marsala sweet wine
- 1 package of sweet Italian sausage, casings removed
- $\frac{1}{8}$ teaspoon salt
- $\frac{1}{8}$ teaspoon pepper
- 1 container (5-ounces) chive and onion cream cheese
- $\frac{1}{2}$ cup Parmigiano-Reggiano cheese



Directions | Yield: 24 servings of Sausage Stuffed Mushrooms

1. Preheat the oven to 350°F. Bake the bread until dried out, about 12-15 minutes.
2. Place bread slices in a food processor, and process until fine crumbs. Add parsley, thyme.
3. Separate the mushroom caps and stems. Finely chop the stems. Place them in a bowl with the Marsala wine. Set aside.
4. Place the sausage in a large pan and cook, being sure to break it up into small pieces, until browned. Do not drain sausage.
5. When the sausage is browned, add the garlic and cook. After 2 minutes, add the mushrooms and Marsala to the pan, and cook for another 2-3 minutes.
6. To the sausage mixture, add the salt, pepper, and bread crumbs. Stir until combined.
7. Stir in the cream cheese and continue stirring and cooking until it is melted and creamy.
8. Turn off the heat and add the cheese.
9. Stuff each mushroom cap with the sausage mixture.
10. Place the mushroom caps on a baking sheet and bake for 45-50 minutes.
11. Serve and enjoy your Sausage Stuffed Mushrooms!

