
Pecan-Stuffed Mushrooms (Hot)

Windsor Family Cookbook

Windsor Vineyards, Windsor CA

1/2 cup pecans, finely chopped
1/4 cup green onions, finely chopped
2 tablespoons cilantro, finely chopped
1 tablespoon + 1 teaspoon vegetable oil
12 large mushrooms
1 tablespoon + 1 teaspoon soy sauce
1 teaspoon sugar
1/4 cup chicken broth
1 tablespoon rice wine vinegar

Clean the mushrooms and remove the stems. Chop the stems.

In a small bowl, mix the pecans, green onions, chopped mushroom stems, cilantro, one teaspoon of oil, and one teaspoon soy sauce.

Fill the mushroom caps with the mixture. Heat the remaining one tablespoon of oil in a skillet over medium heat. Add the mushrooms in a single layer.

In a small bowl, mix the remaining one tablespoon of soy sauce, sugar and broth until the sugar is dissolved. Pour over the mushrooms.

Cook, covered, until the mushrooms are tender but still firm - 5 to 8 minutes. Remove the mushrooms to a serving platter. Cover with aluminum foil and keep warm.

Increase the heat to high and reduce the pan liquid until syrupy (1 to 2 minutes). Stir in the vinegar. Pour over the mushrooms.

Serve warm.

Yield: 1 dozen

Appetizers

Per Serving (excluding unknown items): 2539 Calories; 256g Fat (87.9% calories from fat); 26g Protein; 53g Carbohydrate; 10g Dietary Fiber; 0mg Cholesterol; 16671mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 8 1/2 Vegetable; 50 1/2 Fat; 1/2 Other Carbohydrates.