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# Sausage-Stuffed Mushrooms with Cranberry Drizzle

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*www.allrecipes.com - Oct/Nov 2021*

Preparation Time: 15 minutes

Start to Finish Time: 35 minutes

**8 ounces ground pork sausage**  
**1 package (8 ounce) cream cheese, softened**  
**2 packages (8 ounce ea) fresh mushrooms, stems removed**  
**1/3 cup cranberry sauce**  
**grated Parmesan cheese (for garnish)**

Preheat the oven to 425 degrees.

Line a 12-x 15-inch baking pan with foil.

In a large skillet over medium-high heat, cook the sausage until evenly browned, about 5 minutes. Drain and transfer to a bowl.

Stir in the cream cheese until combined. Stuff the sausage mixture into the mushroom caps and arrange on the prepared pan.

Bake until the mushrooms are tender and the filling is hot, 17 to 20 minutes.

Top with cranberry sauce and garnish with Parmesan cheese.

Yield: 20 mushrooms

## **Appetizers**

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*Per Serving (excluding unknown items): 957 Calories; 81g Fat (74.7% calories from fat); 18g Protein; 43g Carbohydrate; 1g Dietary Fiber; 255mg Cholesterol; 714mg Sodium. Exchanges: 2 1/2 Lean Meat; 1/2 Vegetable; 15 Fat; 2 1/2 Other Carbohydrates.*