

Sausage-Stuffed Mushrooms

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Servings: 7

16 extra-large white mushrooms
5 tablespoons good olive oil, divided
2 1/2 tablespoons Marsala wine (or medium sherry)
3/4 pound sweet Italian sausage, removed from the casings
6 scallions (white and green parts), minced
2 cloves garlic, minced
2/3 cup panko crumbs
5 ounces mascarpone cheese, preferably from Italy
1/3 cup freshly grated Parmesan
2 1/2 tablespoons fresh parsley leaves, minced
salt
freshly ground black pepper

Preparation Time: 15 minutes

1 hour 15 minutes

Preheat the oven to 325 degrees.

Remove the stems from the mushrooms and chop them finely. Set aside.

Place the mushroom caps in a shallow bowl, Toss with three tablespoons of the olive oil and the Marsala. Set aside.

In a medium skillet over medium heat, heat the remaining two tablespoons of olive oil. Add the sausage, crumbling it with the back of a wooden spoon. Cook the sausage for 8 to 10 minutes, stirring frequently, until it is completely browned. Add the chopped mushroom stems and cook for 3 more minutes. Stir in the scallions and garlic. Cook for another 2 to 3 minutes, stirring occasionally.

Add the panko crumbs, stirring to combine evenly with all of the other ingredients. Finally, swirl in the mascarpone and continue cooking until the mascarpone has melted and made the sausage creamy.

Off the heat, stir in the Parmesan and parsley. Season with salt and pepper to taste. Cool slightly.

Fill each mushroom generously with the sausage mixture. Arrange the mushrooms in a baking dish large enough to hold all of the mushrooms in a single layer.

Bake for 50 minutes until the stuffing is browned and crusty.

Per Serving (excluding unknown items): 93 Calories; 9g Fat (90.3% calories from fat); 1g Protein; 1g Carbohydrate; trace Dietary Fiber; 28mg Cholesterol; 12mg Sodium. Exchanges: 0 Lean Meat; 0 Vegetable; 2 Fat.