

Stuffed Mushrooms

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Servings: 5

1 pound (14 to 16) two-inch wide stuffing mushrooms, cleaned

1 tablespoon unsalted butter

3 tablespoons extra-virgin olive oil, divided

2 tablespoons shallots, finely chopped

1/4 teaspoon Kosher salt

2 tablespoons Madeira

1 1/4 teaspoons fresh thyme leaves, chopped

1/2 cup fresh breadcrumbs

1/4 cup Parmesan cheese, finely grated

1/4 cup creme fraiche

2 tablespoons fresh flat-leaf parsley, finely chopped

freshly ground black pepper

2 tablespoons water

Preparation Time: 30 minutes

Cook Time: 35 minutes

Pop the stems from the mushrooms and reserve. Using a melon baller or spoon, gently scoop out any remaining stem from inside the mushroom caps. Set the caps aside. Finely chop the stems and bits from the caps (there should be about 1-1/4 cups.)

In a medium skillet over medium-high heat, melt the butter with one tablespoon of the olive oil. Add the shallots and cook, stirring frequently, until softened, about 2 minutes. Add the chopped mushroom and 1/4 teaspoon of salt. Cook, stirring occasionally, until all the liquid from the mushrooms has evaporated, about 3 minutes. Add the Madeira and thyme. Cook, until dry. Transfer the mushroom mixture to a medium bowl, and cool slightly.

Add the breadcrumbs, Parmesan, creme fraiche and parsley to the mushroom mixture and stir to combine thoroughly. Season with salt and pepper, to taste.

Preheat the oven to 375 degrees.

Lightly oil the bottom and sides of a skillet that is just large enough for the mushroom caps to fit snugly inside in a single layer. Pour the water into the skillet. Brush the outside of the caps with one tablespoon of olive oil. Set the caps, smooth side down, in the skillet. Divide the filling evenly among the caps. Drizzle the tops with the remaining one tablespoon of olive oil.

Bake until the mushroom caps are soft and cooked and the filling is browned, about 35 minutes.

Remove from the oven and serve hot or at room temperature.

Per Serving (excluding unknown items): 165 Calories; 15g Fat (84.7% calories from fat); 3g Protein; 4g Carbohydrate; trace Dietary Fiber; 20mg Cholesterol; 200mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 3 Fat.