



Victoria

Stuffed Mushrooms

INGREDIENTS

½ bunch of scallions finely chopped

4 cloves of garlic finely chopped

¼ lb of butter

50 small mushrooms - Remove stems and finely chop

1 ¼ cup Swiss cheese shredded

¼ cup Parmesan cheese

1 cup cooking sherry boiled down to about ½ cup

1 ¼ cup of Breadcrumbs

Salt and Pepper to taste

STUFFED MUSHROOMS

DIRECTIONS

1. Preheat oven to 350.
2. Melt butter in a saucepan, don't let it burn.
3. Add mushroom stems, scallions, and garlic. Cook down.
4. In a second saucepan, boil the sherry.
5. In the pot with the mushrooms stems, add:
 - swiss cheese
 - breadcrumbs
 - parmesan cheese
 - salt and pepper
 - pour sherry over the mixture until you get the desired consistency for stuffing
6. Stuff the mushrooms.
7. Generously brush melted butter on top.
8. Sprinkle parmesan cheese on top.
9. Bake at 350° for 15 minutes; after 15 minutes, keep checking them until tops are golden.
10. Let stand 10 minutes before serving.