

Chef Jim Taranto

MUSHROOM'S STUFFED WITH SAUSAGE MARSALA STYLE (cooked on the stove top)

INGREDIENTS: (serves 6 as an appetizer)

A Fine bottle of Italian wine.
30 med/small Ostrom whole mushrooms
1/2 lb Isernio's bulk or link sausage (take meat out of casing if link)
1/2 cup extra virgin Olive oil.
1/2 stick salted butter.
1 clove garlic.
1/2 T Salt and 1/2 T Pepper
1/2 cup Marsala wine
3/4 cup Pork stock.(Or 1 bouillon cube, chicken or Beef)
2T Fresh parsley.
2T Fresh basil (approximately 5 leaves)
2 Fresh lemons
1/2 cup Pecorino Romano grated cheese
4 slices Provolone cheese
1T Oregano
1T Crushed red pepper flakes
1/4 cup Cream cheese
Loaf of Italian bread

Tools needed (cooking): Two Skillets/one with a cover), Wooden spoon, Tongs, Two bowls, Cutting board, Sharp knife, Strainer.

Tools needed (serving): Large platter deep enough to catch and hold the juice from skillet, Serving spoon, Tongs

How to prepare

Sample wine be sure it's cool and smooth.

De stem mushrooms, try to create a pocket (divot) while taking stem out, (using a small metal baby spoon works great).

Separate stems from caps, placing stems on cutting board to be chopped fine and placed in bowl. •Take caps and place in other bowl.

IN THE BOWL (with the finely chopped stems):

Take the bulk sausage and pinch small pieces into the bowl. Add cream cheese.

Chop basil and parsley fine. Add salt, pepper. Add most of the grated Pecorino Romano cheese. (Save a little to coat top of mushrooms once stuffed). Squeeze lemons through strainer.

Mix well with wooden spoon.

Make pork or other base to be used when cooking mushrooms the second time

Show time:

- Coat BOTH skillets with olive oil, place on stove with high heat.
- Add butter to BOTH allow it to melt.
- Add crushed red pepper flakes to BOTH, allow the flakes to cook down prior to adding any other ingredients(be careful not to burn them)
- Add chopped garlic to BOTH, sauté until light tan color is achieved.
- Add bowl of mushroom caps to ONE pan.
- Add bowl of mixed ingredients to the other.
- Sauté both and add Marsala wine to BOTH
- Continue to sauté the Caps until tender.(Approx 5min)
- Continue to sauté stuffing mix, breaking up any large pieces.
- *Once caps are tender, take skillet off fire, remove caps one by one and flip them so their divot side is facing up.
- *Once the sausage's are completely cooked, empty all contents in bowl.
- Stuff caps with mixture, and place back into pan with the juice.
- Add Pork base, be sure you place enough on bottom of pan so caps will not burn when cooking.
- Cut provolone cheese into pieces that will cover each cap individually, place on top of mushrooms.
- Re-squeeze lemons.
- Sprinkle remaining grated cheese on top.
- Cover pan, turn up the heat, have a glass of wine and in 10 min your mushrooms are done (cheese should be completely melted)
- Carefully take mushrooms out of pan, place in serving dish. Drizzle remaining juice around out side of platter.
- Serve with Italian bread, to soak up juice.