

Stuffed Mushrooms

Ingredients

- 1 14oz. package Stuffing Mushrooms
- 1 Tablespoon Butter
- 1 Tablespoon Olive Oil
- 2 Cloves garlic, minced
- 2 Tablespoons chopped fresh parsley or 2 teaspoons dry
- ½ of a 6oz. Package of Smoky Tempeh (or regular), crumbled
- 1 Cup (4oz) shredded cheese (Suggestions-Cheddar, Pepper Jack, Swiss or a blend)
- ½ cup soft breadcrumbs
- Sherry- Cream or dry cocktail
- Salt and Pepper to taste

Mise en place! (Everything in its place)

Directions

1. Preheat oven to 350°.
2. Prepare mushrooms by plunging in bowl of cold water, drain and pat dry with towel. Remove stems and chop.
3. Grease an 11" x 7" or larger baking dish. Add about ¼ cup sherry to the baking dish.
4. Turn mushroom caps stem side down in dish and "par-bake" 10 minutes.
5. Meanwhile, in 10" skillet, melt butter and oil together.
6. Add garlic and sauté about 30 seconds. Add chopped mushrooms and sauté another 2-3 minutes until they soften and begin to release their liquid.
7. Add tempeh and sauté 2 minutes. You may add more oil if you feel it is too dry. Add splash of sherry.
8. Turn off heat and add bread crumbs, salt and pepper, and ½ to ¾ cup of cheese. Stir just until cheese melts and binds all the ingredients.
9. Stuff caps, top with remaining cheese and bake 25 minutes.
10. Let cool 5-10 minutes. Enjoy!

[Link to Video](#)