

SAGE'S STUFFED MUSHROOMS



PREP: 20 m | COOK TIME: 20 m | SERVES: About 8

INGREDIENTS

20-25 medium size mushrooms
8 ounces of Jimmy Dean Sage Sausage
8 ounces of cream cheese (room temperature)
2 tbs of scallions chopped fine

1 tbs of fresh parsley
½ tsp black pepper
1 clove minced garlic
1 cup of butter

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Wash and clean mushrooms thoroughly. Remove the stems from the mushrooms and then place along a cookie sheet.
3. Cook the sausage until brown. Drain the grease and pat down sausage with a towel to remove any excess grease.
4. Cut cream cheese into cubes and combine with sausage.
5. Chop up scallions, parsley and garlic. Add ingredients, along with the black pepper, to the mixture. Mix until pasty.
6. Brush the tops of the mushrooms with butter before stuffing.
7. Stuff mushrooms with mixture and then bake for 20 minutes until bubbling.
8. Let cool and then enjoy!