



Sausage & Cheddar Stuffed Mushrooms

directions

1. Into hot skillet with cooked Swaggerty's Farm sausage add the diced red bell pepper, chopped parsley & grated cheddar. Mix together until cheese is melted over low heat.
2. Add softened butter & stir well. Remove from heat and set aside.
3. Preheat oven to 350F degrees.
4. Clean mushrooms, wiping off any dirt or quickly rinse and wipe dry. Remove stems (consider adding stems to a soup or chop and freeze).
5. Place mushrooms in a baking dish. Evenly divide the sausage-cheese mixture among all mushrooms. Add a little water to the bottom of the baking dish and bake for 15 to 20 minutes or until mushrooms are hot throughout.



18 - 22

servings

15 min

prep time

15 - 20

min

cook time

notes

This appetizer can be prepared earlier in the day, kept chilled, and baked later - right before serving.

Or for a light entrée, top your favorite salad greens with a couple stuffed mushrooms.

to serve

Serve warm.

ingredients

½ lb Swaggerty's Farm Hot Roll Sausage cooked & finely crumbled, seasoned with salt & pepper & a dash of garlic powder

20 Button or Baby Bella Mushrooms (large enough to stuff for one or two bites)

1/3 cup diced red bell pepper

¼ cup finely chopped fresh parsley

½ cup grated sharp white cheddar cheese (can use any sharp cheddar)

1 tbsp softened butter

Pairs well with: Holiday appetizers and beverages, parties, family get-togethers

Special Kitchen Tools: N/A