



Sausage-Stuffed Mushrooms

Makes 18 Servings

This recipe was developed using the Safe Recipe Style Guide at SafeRecipeGuide.org

Ingredients

- 1 ½ pounds large button mushrooms
- ½ pound of ground pork sausage
- ¼ cup fine dry breadcrumbs
- ½ cup shredded mozzarella cheese

Directions

1. Wash hands with soap and water.
2. Preheat oven to 450 °F.
3. Gently rub mushrooms under cold running water. Remove the stems from mushrooms, chop and set aside.
4. In a skillet cook the ground pork sausage, stirring frequently, until internal temperature reaches 160 °F on food thermometer (about 8-10 minutes).
5. Wash hands with soap and water after handling uncooked sausage.
6. Remove sausage from the skillet and drain leftover drippings into a bowl.
7. In a skillet add 2 tablespoons of leftover drippings. Cook mushroom stems on medium heat for 5 to 10 minutes, until tender and browned.
8. Remove from heat and stir in sausage, breadcrumbs, and mozzarella cheese.
9. Fill mushroom caps with the sausage mixture and place on a baking sheet.
10. Bake until the internal temperature reaches 160°F on a food thermometer.
11. If desired, top the stuffed mushrooms with more mozzarella cheese and return to the oven just until the cheese has melted.

Get more recipes at www.fightbac.org/saferecipes

