



Sasuage stuffed Mushroom

These rich, savory stuffed mushrooms are the perfect appetizer or holiday side — featuring creamy mascarpone, browned Italian sausage, and a touch of Marsala wine. Elegant, indulgent, and easy to prepare!

Ingredients

- 16 extra-large white mushrooms
- 5 tablespoons olive oil, divided (use a good-quality one)
- 2½ tablespoons Marsala wine *or* medium sherry
- ¾ pound sweet Italian sausage, casings removed
- 6 scallions, minced (white and green parts)
- 2 garlic cloves, minced
- ⅔ cup panko breadcrumbs
- 5 ounces mascarpone cheese (preferably imported)
- ⅓ cup freshly grated Parmesan
- 2½ tablespoons chopped fresh parsley
- Salt and freshly ground black pepper, to taste

Instructions

1. **Preheat** the oven to **325°F (165°C)**.
2. **Prepare the mushrooms:**
 - Remove the stems and finely chop them; set aside.
 - In a bowl, toss the mushroom caps with 3 tablespoons olive oil and Marsala wine. Let them marinate while you prepare the filling.
3. **Make the sausage mixture:**
 - Heat remaining 2 tablespoons olive oil in a skillet over medium heat.
 - Add sausage and cook for 8–10 minutes, breaking it up with a spoon until fully browned.
 - Stir in chopped mushroom stems and cook for 3 minutes more.
 - Add scallions and garlic, cooking another 2–3 minutes.
4. **Add texture and creaminess:**
 - Stir in panko crumbs until combined.
 - Add mascarpone and stir until melted and mixture is creamy.
 - Off the heat, stir in Parmesan, parsley, salt, and pepper to taste. Let the mixture cool slightly.
5. **Assemble & bake:**
 - Generously fill each mushroom cap with the sausage mixture.
 - Arrange mushrooms snugly in a baking dish in a single layer.
 - Bake for 50 minutes, until the tops are golden and the filling is crisp on the edges.
6. **Serve warm** — they'll disappear fast!

