

STUFFED MUSHROOM DIP

Mary Spencer of Taste: A Cook's Place

Ingredients

- 1 tbsp. olive oil
- 8 oz. ground Italian sausage
- 2 cloves garlic, minced
- 1 ½ lbs. white button mushrooms, roughly chopped (about 5 cups)
- Salt and freshly ground black pepper
- 6 oz. cream cheese, cut into cubes
- ½ cup grated Parmesan
- ⅓ cup half and half
- 2 tbsp. unsalted butter, melted
- ¼ cup panko
- ¼ cup fresh flat leaf parsley, chopped
- 1 baguette, toasted and sliced, for serving

Instructions

1. Preheat the oven to 400°F. Heat the oil in a large nonstick skillet over medium high heat. Add the sausage and cook, breaking up into bite size pieces with a wooden spoon, until browned and almost cooked through, 3-4 minutes. Add the garlic and cook, stirring constantly, until softened, about 1 minute. Add in the mushrooms, salt and pepper and cook, stirring occasionally until the mushrooms are soft and the moisture has evaporated, 8-20 minutes.
2. Add the cream cheese and stir until melted, about 1 minute. Add the Parmesan and half and half and cook, stirring occasionally, until bubbly 2-3 minutes. Pour the mushroom mixture into a 1 quart baking dish. Mix the butter with the panko and parsley and sprinkle on top of the mushroom mixture. Bake until the breadcrumbs are golden brown and the dip is bubbly around the edges, 15-20 minutes. Let sit for 10 minutes then serve with toasted sliced baguette.

Yield: 8-10 servings