

STUFFED MUSHROOMS

Equipment:

Knife or food processor
Cutting board
Measuring Spoons
1 Cup Measure
2 qt. Mixing Bowl
Paper towels
Microwave Safe Platter

Ingredients:

18 Large White Mushrooms with stems
¼ cup Bread Crumbs
¼ cup Ground Walnuts
¼ - ½ Cup Grated Edam or Gouda Cheese
1 t. Worcestershire Sauce
¼ t. Oregano
¼ cup Minced Onion
S & P to taste

Procedure:

1. Remove stems from the mushrooms and chop fine (mince) to measure ½ cup
2. In a small bowl, combine the minced mushroom stems and all the remaining ingredients; stir well.
3. Using a spoon, fill each mushroom cap from the bottom or stem side.
4. Place mushrooms on the microwave safe platter and cover with paper towels.
5. Place in the Panasonic Inverter oven.
6. Cook at **P6** 5 - 8 minutes, or until mushrooms are tender.

Chefs tip:

If the mixture is fluid enough, fill a plastic storage bag and slice off one of the bottom corner. Use this as a "pastry bag" to fill the mushrooms – this is especially important if you've doubled or tripled the recipe and have many mushrooms to fill. Otherwise, a Parisienne Scoop (or "Melon Baller") may be used to evenly portion and fill the caps.