

## Italian Stuffed Mushrooms

**Spicy good bites with cocktails or as first course.**

Yield: 18 to 24 appetizers

- 5 links hot Italian sausage
- 1 clove garlic, minced
- 18 to 24 medium-size mushrooms, cleaned and wiped; stems removed and chopped
- 1 tablespoon chopped fresh parsley
- 2 tablespoons breadcrumbs
- 2 tablespoons grated Parmesan cheese
- ½ cup sherry or red wine

1. Preheat oven to 350°
2. Remove sausage meat from casings. Brown, breaking up any chunks of meat, until half cooked. Add garlic and chopped stems of mushrooms; cook until meat is browned.
3. Remove meat from heat. Mix in parsley, bread crumbs and cheese. Add enough sherry to moisten well, approximately 2 tablespoons.
4. Stuff mushrooms with meat mixture, placing in baking dish. Pour remaining sherry into bottom of baking dish. Bake for 20 minutes. (Can be stuffed ahead, covered and refrigerated several hours. Add sherry just before baking).