

Cheney
Brothers



FOODIE FRIDAY

Bari Italian Sausage
Stuffed Mushrooms



Sausage-Stuffed Mushrooms



FOODIE FRIDAY

Using Bari Mild Italian Sausage
#217077 Riv, PG, Ocl, Statesville

Our Bari Italian Sausage is an all-natural product. Boston pork butts, no trimming, coarse ground, natural hog with a mild seasoning blend. Our seasoning blend consists of salt, pepper, cracked fennel, anise oils that release throughout the sausage. Made in-house.

Ingredients

- 3/4 Pound Bari Mild Italian Sausage
- 2 Whole Garlic Cloves
- 16 Whole Large White Mushrooms
- 2 1/2 Tbsp Parsley Fresh
- 6 Each Scallion
- To Taste Salt and Pepper
- 5 Tbsp Fronte Extra Virgin Olive Oil
- 2/3 Cup Panko Crumbs
- 5 Ounces Mascarpone Cheese
- 1/3 Cup Parmesan Cheese
- 2 1/2 Tbsp Marsala Wine

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- Preheat the oven to 325 degrees F.
- Remove the stems from the mushrooms and chop them finely. Set aside. Place the mushroom caps in a shallow bowl and toss with 3 tablespoons of olive oil and Marsala. Set aside.
- Heat the remaining 2 tablespoons of olive oil in a medium skillet over medium heat. Add the sausage, crumbling it with the back of a wooden spoon. Cook the sausage for 8 to 10 minutes, stirring frequently, until it's completely browned. Add the chopped mushroom stems and cook for 3 more minutes. Stir in the scallions and garlic and cook for another 2 to 3 minutes, stirring occasionally. Add the panko crumbs, stirring to combine evenly with all the other ingredients. Finally, swirl in the mascarpone and continue cooking until the mascarpone has melted and made the sausage mixture creamy. Off the heat, stir in the Parmesan, parsley, and season with salt and pepper, to taste. Cool slightly.
- Fill each mushroom generously with the sausage mixture. Arrange the mushrooms in a baking dish large enough to hold all the mushrooms in a snug single layer. Bake until the stuffing is browned and crusty.