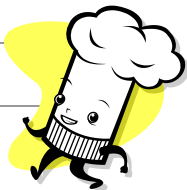


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# Sausage-Stuff Mushrooms

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*By Cyndi Loseke*



## **Ingredients:**

24	Whole, fresh mushrooms
2 (8 oz)	Packages cream cheese, softened
½ cup	Grated romano cheese
1 lb	Ground sausage
2 Tbs	Minced garlic
1 tsp	Ground black pepper

## **Directions:**

Preheat oven to 350 degrees F. Spray a baking sheet or dish with cooking spray.

Clean mushrooms. Carefully break off stems and discard half of them. Chop remaining stems extremely fine, discarding tough end of stems.

Cook sausage, garlic and mushroom stems in large skillet. Set aside to cool. When sausage, garlic and mushroom mixture is no longer hot, stir in cream cheese, romano cheese and black pepper. Mixture should be very thick.

Using a little spoon, fill each mushroom cap with a generous amount of stuffing. Arrange the mushroom caps on prepared cookie sheet or dish.

Bake for 20 minutes in the preheated oven, or until the mushrooms are piping hot and liquid starts to form under caps.

(Note: Can use lean turkey sausage and low fat cream cheese)