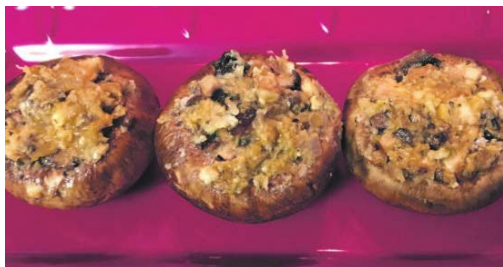


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Set the table with stuffed mushrooms as side dish or appetizer

By Susie Iventosch



Back in October when we featured the fig-shallot jam, I mentioned my son's stuffed mushrooms and now it's time to feature them! This recipe calls for a small quantity of a long list of items, because we are trying to replicate a random barbecue seasoning that he happened to have on hand the day he first made up this recipe. We made them again last week, using this exact list of ingredients and they were fantastic. The thickened juices in the bottom of the baking dish are also really good drizzled back over the top of the mushrooms when you serve them. If you don't have fig jam on hand, try finely smashed fresh or reconstituted dried figs. These mushrooms are great as a side dish or as an appetizer to pass around before dinner.

INGREDIENTS

Joel's Stuffed Mushrooms Photo Susie Iventosch

20 medium-large cremini mushrooms
1-2 large shallots, finely diced (approximately 1/3

cup)

2 tablespoons olive oil
1 teaspoon dried oregano
1/4 teaspoon black pepper
1/4 teaspoon white pepper
1/4 teaspoon smoked paprika
1/8 teaspoon chili powder
Dash garlic powder
1/4 teaspoon sea salt
4 teaspoons Worcestershire sauce
2 tablespoons fig jam or fig chutney
1/2 cup crumbled blue cheese
1/2 cup grated Parmesan

DIRECTIONS

Preheat oven to 375 F. Spray a baking sheet or 9x13 casserole dish with cooking spray.

Heat oil in a skillet and add diced shallots. Cook over medium heat, stirring often until caramelized.

Remove from heat and transfer to a bowl.

Meanwhile, clean mushrooms with a soft mushroom brush and remove stems. Finely chop four of the mushrooms and add to bowl with cooked shallots. Set remaining 16 mushroom caps (with cavity up) on the prepared baking dish. Add all remaining ingredients to bowl and mix well with a fork until well blended.

Distribute filling among each of the caps. Bake for approximately 15 minutes, or until cheese is bubbly and tops are getting slightly browned. Serve hot as a side dish or as an appetizer.



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