



The Welshman Stuffed Mushrooms

MAKES: 2-3 servings

TIMING: 25 minutes

INGREDIENTS:

- 1 # baby portabella mushrooms
- 6 oz. your favorite cured sausage, finely diced
- 2 sprigs thyme, chopped
- 2 sprigs rosemary, chopped
- 6 oz. The Welshman, grated
- 3 cloves garlic, minced
- 2 tbsp. butter
- 1 cup panko breadcrumbs
- Salt and Pepper
- Chives, thinly sliced, optional



DIRECTIONS:

1. Pre-heat oven to 400° F. Take the stems out of all the mushrooms, keeping the caps intact. Finely dice the stems, and place the caps to the side.

2. In a large skillet over medium high heat, melt butter until foaming, then add in the diced stems. Sautee for about 3 mins or until most of the water has released and evaporated from the pan. Add in your favorite cured sausage, we like to use La Villa Ranch Quail and Jalapeno Sausage, and sauté for another 1-2 minutes. Add in garlic and sauté for another 1 minute or until fragrant. Take pan off heat, add in thyme and rosemary, and season.
3. Place the mixture in a medium mixing bowl and add in about 2/3 of grated The Welshman.
4. In a small skillet over medium heat, toast the Panko breadcrumbs until golden brown.
5. Stuff the mushroom caps with the cooked stems and sausage mix. Then place remaining grated The Welshman on to each stuffed mushroom. Finally top with toasted panko. Place each stuffed cap on to a sheet pan with foil and cook in oven for about 10 minutes, or until the mushroom cap has heated fully through. Optional garnish with thinly sliced chives and enjoy!