

earth's
fruit

comes
full

circle

What better way to use leftover stuffing than to stuff some in wine sautéed mushrooms. Enjoy Black Friday at home with the family and a great bottle of wine paired with these decadent mushrooms. Leftovers never tasted so good. You can always start your Christmas shopping another day.

Stuffed Leftover "Stuffing" Mushrooms

Serves: 3 to 4

Ingredients -

24 large white mushrooms
1/2 cup parmesan cheese
2 cups leftover stuffing
Red wine
2 cloves of thinly sliced garlic
2 T. butter



Instructions -

Remove mushroom stems and fans from caps. Chop stems and fans finely.
Place half inch of red wine in sauce pan and bring to simmer.
Put mushroom caps in wine and cook one minute, then turn over and cook another minute.
Remove to cool.

Melt butter in saucepan and add chopped mushroom mixture. Saute for two minutes over medium heat, then add garlic and saute another minute.
Mix sautéed mushrooms and garlic mixture with leftover stuffing and parmesan cheese.
Place a heaping tablespoon of stuffing mixture in each mushroom cap on a cookie sheet.
Put cooking sheet under broiler at medium heat until mushrooms are warmed through and the top of stuffing mixture is slightly crusty.

Wine Pairing Suggestion -

Serve with a Pinot Noir or LDV Winery R.E.D. - Rhone style red blend.

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