



SUN-DRIED TOMATO STUFFED MUSHROOMS

The Russian River Valley Original

INGREDIENTS:

- 24 mushrooms (2 ½ lb), all about the same size
- 2 cups sun-dried tomatoes in oil, drained & chopped (reserve the oil)
- 1/3 cup shallot or scallions, minced
- 1 Tablespoon garlic, peeled & minced
- 3 Tablespoons heavy cream
- Kosher salt & freshly ground pepper
- 1 ½ cups Parmesan cheese, freshly grated

DIRECTIONS:

Remove the stems from the mushrooms, finely chop and set aside. Brush the caps with reserved tomato oil and arrange stem side down on a broiler pan. Preheat broiler and broil caps about 6 inches from the heat for 2-3 minutes until barely softened. Remove and arrange stem side up in one layer on a baking sheet.

In a large skillet over moderate heat add 3 tablespoons of the reserved oil and sauté the chopped mushroom stems and sun-dried tomatoes, stirring regularly, until all the liquid has evaporated and the mixture is thick, 5-8 minutes. Stir in the cream and season to taste with salt & pepper. Fill the caps with the mixture and sprinkle with Parmesan.

To serve: place baking sheet in the middle of a preheated 375° oven for 12-15 minutes until the filling is heated through and the cheese lightly browned.

