



## CHICAGO BRICK OVEN

### Stuffed Mushrooms

- 25 Whole Fresh Mushrooms
- 1 Tablespoon Vegetable Oil
- 1 Tablespoon Minced Garlic
- 1 (8 oz.) package cream cheese, softened
- $\frac{1}{4}$  cup grated Parmesan cheese (I use romano)
- $\frac{1}{4}$  tsp. ground black pepper
- $\frac{1}{4}$  tsp. onion powder
- $\frac{1}{4}$  tsp. ground cayenne pepper

1. Clean mushrooms with a damp paper towel. Carefully break off stems. Chop stems extremely fine, discarding tough end of stems.
2. Heat oil in a large skillet over medium heat. Add garlic and chopped mushroom stems to the skillet. Fry until any moisture has disappeared, taking care not to burn garlic. Set aside to cool.
3. When garlic and mushroom mixture is no longer hot, stir in cream cheese, parmesan or romano cheese, black pepper, onion powder and cayenne pepper. Mixture should be very thick. Using a little spoon, fill each mushroom cap with a generous amount of stuffing. Arrange the mushroom caps in an aluminum cookie sheet or cook on the hearth.
4. Bake for 5 - 10 minutes in the preheated Chicago Brick Oven, or until the mushrooms are piping hot and liquid starts to form under caps. (If using a conventional oven bake for approx. 20 minutes).

Bon Appetite!!

Note: To make the mushrooms a little heartier, add hot or mild Italian sausage. Fry the Italian sausage in a pan, drain the grease and let cool. Add sausage to the cream cheese mixture then fill the mushrooms.