



Our Newlywed
KITCHEN

A Favorite of: _____

Stuffed Mushrooms

Serves: 8

Prep Time: 20 minutes

Ingredients:

1 pound chub spicy pork
sausage

16 ounces cream cheese

Large container fresh small
white mushroom caps with
stems

Directions:

Preheat oven to 350°F.

Brown sausage in pan.

Clean mushrooms with damp paper towel. Remove stems, chop and add stems to sausage.

Once sausage is fully cooked, add cream cheese, stirring until it melts. Place caps on
cookie sheet and fill with sausage mixture.

Bake at 350°F for 10 minutes, or until bubbly and slightly brown.

Serve hot. Let the party begin!