



Sausage-Stuffed Mushrooms

1 1/2 pounds large button mushrooms
1/2 pound of ground pork sausage
1/4 cup fine dry bread crumbs
1/2 cup shredded mozzarella cheese

1. Place mushrooms into a colander. **Run cold water over the mushrooms while rubbing each mushroom gently with your finger tips.** Once dry, remove the stems from mushrooms, chop, and set aside.
 2. In a skillet cook the ground pork sausage, 8-10 minutes or until thoroughly cooked, stirring frequently. **Be sure to wash your hands after handling the raw pork sausage.**
 3. Remove sausage from the skillet and drain leftover drippings into a bowl.
 4. In a skillet add 2 tablespoons of leftover drippings. Cook mushroom stems on medium heat for 5 to 10 minutes, until tender and browned.
 5. Remove from heat and stir in sausage, bread crumbs, and mozzarella cheese. Fill mushroom caps with the sausage mixture and place on a baking sheet.
 6. Heat the oven to 450°F. **Insert the cooking thermometer into the center of the stuffing in a mushroom cap. Bake until the internal temperature reaches 160°F (about 15 minutes). Then it will be time to enjoy.**
 7. **If you are not serving right away, set the oven to a temperature that will keep the mushrooms' internal temperature above 140°F.** Keep mushrooms in the oven until it is time to eat.
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Additional Food Safety Notes Related To This Recipe

- Always store raw sausage on the bottom shelf of the refrigerator, away from fresh produce, ready-to-eat foods, and cooked foods (leftovers). Place the sausage package on a pan or plate to catch any juices that may drip.
- Defrost frozen sausage on the bottom shelf of the refrigerator. Place the sausage on a plate or a pan to catch any juices that may drip. This method of defrosting usually takes 1 day.
- Wash hands correctly after handling raw sausage.
 - Moisten hands with warm water and apply soap.
 - Rub hands together for 20 seconds. Don't forget to use a soft brush to clean your nails and nail beds.
 - Rinse hands and dry with a clean towel.
- Keep food out of the "Danger Zone".
 - Raw sausage should not be out of the refrigerator for longer than 2 hours.
 - Warming trays or chafing dishes can be used to keep your mushrooms at a safe temperature.
 - It is best to put any leftovers into the refrigerator within 1 hour.
- When storing leftovers, divide into small portions and place into a clean, airtight storage container. Do not forget to label the container with the name and the date.
- When reheating leftover mushrooms be sure to use a cooking thermometer. Reheated mushrooms need to reach a temperature of 165°F.

Recipe Source

<http://southernfood.about.com/od/christmasfood/r/blxm76.htm>