

# Appetizers

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# Tony's Italian Stuffed Mushrooms

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Ingredients:		
16	Medium to large Mushrooms	
	Fresh Lemon Juice from 1 lemon	
½ LB.	Hot Italian Sausage	
¼ Cup	Breadcrumbs	
¼ Cup	Romano Grated Cheese	
	Salt & Pepper to taste	
½ to 1	Roasted Red/Green/Yellow Pepper diced (Optional)	
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Directions:		
<ol style="list-style-type: none"><li>1. Clean Mushrooms. Remove Mushroom stems and mince them.</li><li>2. Paint Mushroom caps with Lemon Juice when you remove the stems to prevent discoloration.</li><li>3. Preheat oven to 375 degrees.</li><li>4. Remove Italian Sausage from casing and place in a bowl.</li><li>5. Add chopped stems, Breadcrumbs, Romano Cheese, Roasted Peppers, Salt and Pepper and mix well.</li><li>6. Coat the Mushrooms completely (tops &amp; bottoms) with Olive Oil.</li><li>7. Spoon stuffing into Mushroom caps and smooth into a rounded shape.</li><li>8. Place stuffed mushrooms on a baking pan which has the bottom well coated with Olive Oil (I use a flat pan with 1/2 to 1 inch edges).</li><li>9. Bake for 15 minutes or until the Sausage is no longer pink.</li></ol>		