

4/1/64

Tante Marie's Cooking School

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Stuffed Mushrooms

1/2 pound medium white or brown mushrooms
2 tablespoons butter
1/4 cup minced shallots
2 teaspoons minced garlic
1/2 cup minced ham or 1/4 cup minced Prosciutto
1/2 cup breadcrumbs
1/4 cup minced parsley
coarse salt and freshly ground pepper

Remove the stems from mushrooms carefully, leaving caps intact. Chop stems finely. Arrange caps, stem side up, in a medium sized, buttered baking dish.

Preheat oven to 400 degrees.

In a small sauté pan over medium heat, add butter. When butter melts, add shallots and cook 5 minutes, or until translucent and soft. Add garlic and cook another minute. Add chopped mushroom stems and increase heat to medium high. Cook 10 minutes, or until all the liquid from the mushrooms has evaporated. Sprinkle with salt and pepper to taste. Transfer mixture to a bowl and add ham, breadcrumbs and parsley.

Generously fill each mushroom cap with chopped mushroom mixture. Bake 10-15 minutes, or until mushrooms are just tender when pierced with a sharp knife. Serve immediately.

dupelle - finely chopped mushroom plus shallots
so cooked in butter