

Spicy Stuffed Mushrooms

Ingredients:

24 mushroom stems, minced
1 cup seasoned bread crumbs
½ cup chopped fresh parsley
2 tbsp dried oregano
1 tbsp garlic, minced
1 Jalapeño pepper, finely diced
1 tbsp kosher salt
1 tbsp ground pepper
2 tsp dried basil
2 tsp red paper flakes
1 pinch nutmeg

{Olive Oil

1 14 oz can diced tomatoes
24 large mushrooms, stems removed and minced
¾ cup Parmesan, finely grated
2 lbs ground chuck (90/10) }

Preparation:

Preheat the oven to 350 degrees.

Mix all ingredients (except the last five {5} items) in a large mixing bowl. Add the ground chuck and mix well.

In a large skillet, heat some olive oil and cook the ground chuck/herb mix, crumble into small pieces. Add the tomatoes and boil the mixture down to a thick consistency.

Let cool in a bowl, stir the cheese in, mix well.

Arrange the cleaned mushroom caps in one layer in a heavy cast-iron roasting pan and fill them with the mixture. Sprinkle some of the bread crumbs over.

Bake for about 15 minutes, until the remaining liquid has evaporated. The mushrooms don't have to be totally cooked through, they should have a bit of a bite.

Serve warm as appetizer.