

Shrimp and Sausage Stuffed Mushrooms

Copyright © 2018 by Cooking With Carolyn

Ingredients

- 1½ Pounds Whole Crimini Mushrooms, cleaned and stems removed
- 2 Tablespoons Extra Virgin Olive Oil
- 1 to 2 Italian Sausage Links (sweet or spicy, pork, chicken or turkey) casings removed
- 1 Clove Garlic, finely minced
- 2 to 3 Tablespoons Onion, finely chopped
- 8 Ounces Raw Shrimp, thawed, tails removed, deveined and finely ground
- ½ Teaspoon Grand Diamond All Purpose Seasoning
- 1 Tablespoon Fresh Lemon Juice
- ½ Cup Unseasoned Bread Crumbs
- 2 Teaspoons Fresh Parsley, finely chopped
- ¼ Teaspoon Dried Oregano
- 1 Teaspoon Red Pepper Flakes (optional)
- 1 Teaspoon Grand Diamond All Purpose Seasoning
- To Taste Kosher or Sea Salt
- ½ Cup Extra Virgin Olive Oil
- To Taste Parmesan Cheese, grated

Directions

Preheat oven to 425 degrees

Remove the stems and clean each mushroom using a clean damp cloth or paper towel, or a light bristle brush. (Note: Do not clean mushrooms under running water. They will have a rubbery texture.) Set aside.

Finely chop or grind the shrimp up in a food processor. Set aside. In a small pan over medium-high heat, sauté the sausage, onions and garlic in 2 tablespoons of olive oil. About 8 to 10 minutes or until browned. Place into a large bowl. Add a tablespoon of olive oil to the pan then sauté the ground shrimp for about 2 to 3 minutes, just until the shrimp turn pink. Season with Grand Diamond All Purpose Seasoning and add the lemon juice the pan. Pour the shrimp into the bowl with the sausage.

Next, add the bread crumbs, parsley, oregano, red pepper flakes, Grand Diamond All Purpose Seasoning, salt and about ¼ cup of olive oil. Mix well. (Note: Taste the mixture at this point to make sure the seasoning and the moisture is to your taste.)

Brush a thin layer of extra virgin olive oil onto a baking sheet, this will keep the mushrooms from sticking. Also lightly brush each mushroom with the remaining olive oil. Using a spoon, fill and lightly pack the stuffing into each mushroom and place onto the baking sheet. Continue until all of the stuffing is gone. Bake for 20 to 22 minutes. Serve as hors d'oeuvres or with a salad as an entrée.

