
Portuguese Sausage & Sweet Chili Cracker Stuffed Mushrooms

Yield: 8 Servings

Ingredients

10 oz Portuguese sausage (mild or hot, roughly chopped)
8 Diamond Bakery Sweet Chili Soda Crackers
5 oz goat cheese
3 Tbsp sweet chili sauce
3 clove garlic (minced)
1/2 cup cilantro (roughly chopped)
24 button mushrooms (extra large, cleaned*)

Cooking Time: 1 hr

Instructions

Preheat oven to 425°F. To make the filling, place the Portuguese sausage, soda crackers, goat cheese, sweet chili sauce, garlic and cilantro into a food processor and blend into a coarse consistency, scraping the sides of the bowl.

Next, remove the stems from the mushrooms and generously stuff each cap with the filling. Place the stuffed mushrooms onto a baking sheet and bake in the oven for 20 to 25 minutes until golden brown.

Serve this sweet & spicy pupu at your next gathering.

*To clean the mushrooms, brush lightly with a damp paper towel to remove any dirt or grit. Mushrooms absorb liquids quickly; do not submerge in water.

Recipe brought to you by:

Chef Ryan Covert