



Rating:

Cajun Stuffed 'Shrooms

Chile Pepper Cooking Magazine, February 2004 (Adapted)

The redoubtable mushroom gets stuffed yet again! This time with a dressing that Real People can eat, not that ol' shrimpies, clammies, and like that there...

*24 large, fresh mushrooms
2 medium onions, finely chopped
2 medium bell peppers, finely chopped
2 ribs celery, finely chopped
1 lb butter, divided
2 lb chicken breast, cooked, finely chopped
6 Tbsp fresh lemon juice*

*4 Tbsp green onion, chopped
4 Tbsp parsley, chopped
2 cup plain bread crumbs
2 Tbsp Worcestershire
2 Tbsp hot sauce (Crystal, Tabasco)
3 tsp ground red pepper, or to taste
4 Tbsp dry vermouth*

Remove stems from mushrooms and wipe the caps clean. Preheat oven to 350° F. Sauté onion, bell pepper and celery in ½ lb butter, until soft. Stir in the chicken meat and 4 Tbsp lemon juice and simmer for 10 minutes. Add green onion, parsley and bread crumbs. Add a dash each of Worcestershire and hot sauce. Simmer for 4 or 5 minutes, stirring often. Season to taste and remove from heat; allow to cool.

Stuff mushroom caps generously with dressing and place in a single layer in a shallow baking dish. Melt remaining butter, and stir in 2 Tbsp lemon juice. Add two tablespoons each Worcestershire and hot sauce and stir until smooth. Simmer for a minute or two to be sure the mixture is warm, then pour over the mushrooms. Bake for 15 minutes, or broil at 450° F for 5 minutes.

Yield: Eight servings
Preparation time: 30 minutes
Cooking time: 30 minutes

