

House on Kahl Road Cookbook Recipe

Stuffed Mushrooms

I have modified this recipe so many times, I cannot remember what the original recipe called for. But this one works just fine.

-Julia Egebrecht

24	medium stuffing mushrooms	3	Eggs (or 1/2 to 3/4 cup Egg Beaters)
1	8 ounce package cream cheese	1/2	Cup milk
1/4	Cup shredded cheddar/other cheese	2-3	Cups flour
2	Tablespoons bacon bits (imitation is alright)	1	Tablespoon Cayenne pepper
1	Tablespoon chopped garlic	1	Tablespoon Onion Powder
1	Tablespoon chopped jalapenos (optional)		Oil for frying
1	Tablespoon chopped parsley		
1/2	Teaspoon chopped Tarragon		
Dash	Savory spice		
1/4	Teaspoon salt		

1. While washing mushrooms pull stems.
2. Combine in food processor cream cheese, cheddar cheese, bacon bits, garlic, jalapenos, parsley, tarragon, savory and salt. (If cheddar cheese shreds are longer than 1/4 inches, they will need to be processed to smaller pieces before adding cream cheese and other ingredients.)
3. Process on medium until filling is well mixed.
4. Combine in large bowl: flour, cayenne pepper and chili powder. Mix well.
5. Place In medium bowl well beaten eggs or Egg Beaters and milk.
6. Place prepared cheese mixture in a plastic bag (or pastry bag). Cut off corner of bag and fill mushrooms with mixture. Make sure not to leave air packets in the gill areas. The mixture should be soft enough to come out of bag easily but hard enough to round it with the rest of mushroom bulb to make a ball.
7. Submerge and roll prepared mushroom balls first in egg, then roll in flour mixture. Repeat at least once.

Fried

8. Once all mushrooms are prepared, refrigerate for minimum of 2 hours. The balls should be cold and hard when they are fried. (This keeps filling from seeping through when cooking.)
9. Heat in oil to 350°.
10. In batches, cook for about 3 minutes or until outer coat is crunchy. (If you are going to reheat these at a later time, just cook for about 2 minutes.*)
11. Set cooked mushrooms to drain on paper towels or rack.

*When reheating, just do so at 350° for about 10 minutes.

Baked

8. No need to refrigerate.
9. Place on lightly greased sheet and spray light coat of oil on top of mushrooms.
10. Bake in preheated oven at 350° for 20 minutes or until browned.

