

Stuffed Mushrooms

½ pound 2-inch diameter mushrooms	3 tablespoons fresh breadcrumbs
3 tablespoons minced onions	6 tablespoons grated Swiss cheese
3 tablespoons minced shallots	¼ cup grated Parmigiano
7 tablespoons butter	¼ cup minced parsley
1 tablespoon olive oil	1 teaspoon fresh or dried tarragon
3 tablespoons Madeira or Sherry	1-2 tablespoons heavy cream
1 tablespoon brandy	Salt and pepper to taste

A day before you prepare them, wash and dry the mushrooms, place them on a plate, and let them dry out.

Remove the mushroom stems and finely mince them. If you have not let them dry out, as directed in the previous step, wrap a handful at a time in a paper towel, and squeeze them to extract as much liquid as possible.

To make the filling, sauté the minced onions and shallots in 2 tablespoons of butter and 1 tablespoon of olive oil until they are very tender, but not browned. Add the minced mushroom stems, and continue to sauté until they are slightly browned and the pieces are beginning to separate from each other.

Add the Madeira and the brandy to the mushroom mixture, raise the heat to high, and boil down until the liquid is nearly evaporated.

Off heat, mix in the bread crumbs, 4 tablespoons of the grated Swiss cheese, all the Parmigiano, the parsley, and tarragon. Blend in the heavy cream a tablespoon at a time to create a moist mixture, but stiff enough to maintain its shape when spooned into the mushroom caps. Season to taste with salt pepper and set aside.

Then sauté the mushroom caps hollow-side up in 2 tablespoons of butter until very lightly browned and tender. Melt the remaining 3 tablespoons of butter. Brush the insides of the caps with melted butter.

Stuff the mushroom caps with the filling. Top each with the a bit of the remaining 2 tablespoons of Swiss cheese. Moisten the tops with drops of melted butter. Place the filled mushroom caps in a shallow baking pan. The recipe may be made ahead to this point.

When you are nearly ready to serve, preheat your oven to 375°. Place the mushrooms on a rack in the upper third of the oven for 5-8 minutes, depending on their size. Then run them under the broiler for 1-2 minutes until nicely browned.

