



➔ APPETIZER ◀

ITALIAN STUFFED BUTTONS



INGREDIENTS

- 8** oz Gallo Salame Italian Dry Salame, sliced into 1/2 inch strips
- 36** medium to large button mushrooms with the stems removed, sliced thin and reserved
- 1** cup parmesan reggiano, grated
- 1** cup seasoned bread crumbs
- 1** cup toasted pine nuts (optional)
- 1** cup chopped golden raisons
- 1/4** cup extra virgin olive oil
- 1/2** cup chopped flat leaf Italian parsley
- 1/2** stick unsalted butter

DIRECTIONS

1. Preheat a large sauté pan over medium heat.
2. Brown butter in pre-heated pan.
3. Add sliced mushroom stems and cook until they are slightly brown.
4. Season with salt and pepper to taste.
5. In a large mixing bowl, combine all the remaining ingredients.
6. Add the cooked mushroom stems to the mixture.
7. On a large cookie sheet, lay all button mushroom caps cup side up.
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9. Bake in a 425 degree oven for 12 minutes or until the top begins to caramelize.
10. Serve immediately.