



Cumberbund Busters

Yields: 24 Servings

Total Time: 40 Minutes

One of our favorite things to make are stuffed mushies - easy handhelds for fun parties, and they really help kick things up a notch. Like that killer jacket you keep for special occasions, they're awesome for any type of party situation, and there are so many combinations, too. Here is one of our absolute faves - Manchego and chorizo. We use some cornbread stuffing, roasted red peppers, and onions, then kick things up a notch with a little paprika and thyme to make these the type of apps you tell yourself you're only going to eat one of... And then you find yourself eating 10 more. These freeze really well too and are great to have on hand to bring to parties or deliver to a friend who might be goin' through a tough time.

Ingredients

- 12 large white button or large baby mushrooms
- 1 Tbsp olive oil
- 1 lb ground or sliced/cubed chorizo into small pieces, sauteed, reserving the grease
- 1 ½ lb of cornbread (alternately, you could make cornbread stuffing from a box if you'd like, use the whole box)
- ¾ lb Manchego cheese, shredded and divided
- ½ C chopped roasted red peppers
- 1 whole chopped white onion, sauteed in the Chorizo fat rendered
- 2 tsp smoked paprika
- 2 tsp red pepper flakes
- ½ tsp thyme
- Splash of lemon juice
- Cooking spray
- ¼ C chopped fresh parsley



Directions

- Preheat oven to 350 degrees
- Pop the stems out of all the mushrooms, careful not to tear the cap
- Use the back of a spoon to dig out all of the filling to make room for that stuffin'
- Heat the oil in a frying pan, cook the sausage, and make sure you keep the grease, then cook the onions in the grease if you haven't already
- In a large mixing bowl, mix the onions, peppers, and spices together
- Add in the sauce, the grease, and the lemon juice, and mix evenly
- Add in half of the cheese and mix evenly again
- Spray down a large casserole dish or foil pan
- Using your hands, scoop the stuffing into the mushroom caps
- Place in the pan and cover with the remaining cheese
- Throw them in the oven for 22-25 minutes until the cheese is melted
- Once it comes out of the oven, top with the chopped parsley
- Take a bite and bust that cummerbund