

STUFFED MUSHROOMS

Stuffed mushrooms are an old classic that never goes out of style. Why have they stood the test of time? Could it be the bacon or garlic or Parmesan that gets stuffed inside each cap? Personally, they had me at bacon.

I like serving these on a platter during a martini-fueled cocktail hour or placing three on a plate as a first course in a dinner party. But there's nothing stopping you from popping them into your mouth right off the baking tray. I promise, I won't tell.

INGREDIENTS

2 slices bacon

1 shallot, diced

3 cloves garlic, minced

$\frac{1}{2}$ cup panko

$\frac{1}{4}$ cup Parmesan, finely grated

Salt & Pepper to taste

Olive Oil

1 dozen cremini mushrooms

2 tablespoons chopped chives

Truffle oil or truffle salt for garnish (optional)

PREPARATION

Preheat oven to 400 degrees.

In a medium sized skillet, render the bacon until crispy. Remove bacon, then crumble when cool and set aside.

Sauté the shallot and garlic in the bacon drippings until translucent. With a slotted spoon, remove the shallot and garlic mixture and set aside.

In a medium sized bowl, combine the bacon, shallot and garlic mixture, panko, and cheese. Season to taste with salt and pepper. Drizzle with two tablespoons of olive oil and gently mix all to combine.

Clean mushrooms with a brush and remove the stems. Place the mushrooms on a baking sheet and stuff each one with a tablespoon of the mixture. Lightly drizzle olive oil on top. Bake until the tops are golden brown, about 15 minutes.

Remove from oven and allow to cool for a few minutes. Garnish with chives.

(For an extra burst of flavor, sprinkle on a few crystals of truffle salt or one drop of truffle oil on each mushroom just before serving.)