Mushrooms stuffed with Brie

Description

You'll love these stuffed mushrooms, my dears. They're beautiful and decadent and divine, and are the perfect little bite to serve before a holiday dinner party. Guests will kiss you and demand to be invited back next year.

Summary

Yield: 8
Prep Time: 30 minutes
Category: Appetizers
Cuisine: American
Tags: Football

Ingredients

- 1 pack white mushrooms
- 4 clove garlic, minced
- 1/4 cup flat leaf parsley
- 4 green onions sliced
- white wine
- 1 slice brie cheese

Instructions

Preheat oven to 350 degrees

Melt butter in large saucepan. Add mushroom caps and toss to coat in butter.

Sprinkle lightly with salt and cook for 1 minute.

Remove mushrooms from pan and place upside down in a baking dish.

In the same saucepan (without cleaning it) throw in garlic, parsley, and green onions.

Sprinkle very lightly with salt and splash in wine, if using.

Stir around until wine evaporates, about 1 minute. Remove from heat.

Cut rind off of brie wedge, then cut pieces of brie to fit each mushroom cap.

Place inside, lightly pressing to anchor each piece of brie.

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Top mushrooms with parsley/garlic mixture.

Place into the oven for 15 minutes, or until brie is melted.

Note: mushrooms are best when they've been allowed to cool slightly. Delicious