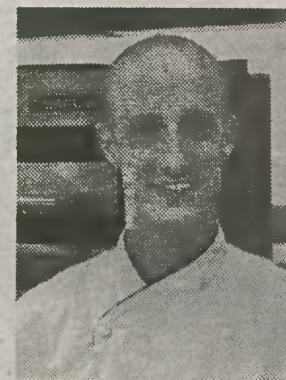


Holiday Cooking

Sausage Stuffed Mushrooms and Molasses Cookies

by Robert Penry :: guest contributor

It's that time of year — friends and family gather for reunions, dinners and parties. And, no get-together is complete without a great dish. Robert Penry is an admissions classroom presenter for the College of Culinary Arts at Johnson & Wales University in Charlotte. He's providing some great culinary inspirations for your holiday gatherings this year. Log on to goqnotes.com/to/arts-entertainment/cooking/ if you missed Robert's holiday-inspired creation from last issue. Be sure to pick up our Dec. 24 print edition for ideas for your New Year cooking extravaganza.



Sausage Stuffed Mushrooms

1/4 t. Salt
1/4 t. Black Pepper

Ingredients:

25 medium Fresh White Mushrooms
1/2 lb Italian Sausage, casings removed
1 Small Onion, finely chopped
2 Cloves Garlic, minced
1/4 C. Parsley, chopped
1/4 C. Italian Seasoned Bread Crumbs
2 T. Parmesan Cheese, grated
1 Egg White

Method of Preparation:

1. Preheat oven to 350 degrees. Spray baking sheet with cooking spray.
2. Remove the stems from the mushrooms and finely chop.
3. To make the filling, heat a medium skillet over medium-high heat. Add the sausage and cook, making sure to break it up into small pieces. Add the chopped mushroom stems,

onion, and garlic. Cook for 8-9 minutes, stirring occasionally.

4. Transfer sausage mixture to a bowl and allow to cool for 5 minutes.
5. Add parsley, breadcrumbs, parmesan, egg white, salt, and pepper. Mix thoroughly.
6. Stuff each mushroom with about 1 tablespoon of the filling and place in a single layer on the baking sheet.
7. Bake until mushroom caps are tender and filling is slightly browned. About 20-25 minutes.

Molasses Cookies

Ingredients:

1-1/2 C. Shortening
2 C. Sugar
1/2 C. Molasses
2 Eggs
4 C. All Purpose Flour

4 t. Baking Soda
2 t. Cinnamon, ground
1 t. Cloves, ground
1 t. Ginger, ground
1 t. Salt

Method of Preparation:

1. In a medium pot, melt the shortening over medium heat. Allow to cool.
2. Add sugar, molasses, and eggs. Mix well to combine.
3. In a medium bowl, sift all of the dry

- ingredients together.
4. Mix well to combine. Chill for 4 hours.
 5. Preheat oven to 375 degrees.
 6. Form the dough into 1-inch balls. Place on a greased baking sheet making sure to space out about 2-inches apart.
 7. Bake for 8-10 minutes. Cool and serve.
 8. Store any leftover cookies in an airtight container.

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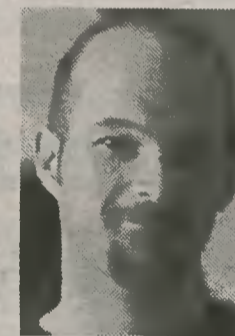
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