

## **SENSATIONAL STUFFED MUSHROOMS**

Hot out of the oven, mushroom caps are an elegant appetizer.

30 large mushrooms (about 1 pound)  
½ pound bulk pork sausage  
1 cup chopped dried tart cherries  
2 green onions, sliced  
1 package (8 ounces) cream cheese, softened

Pull stems from mushrooms and discard (or save for another use). Rinse mushroom caps; drain well. Set aside.

Cook sausage in a large skillet, stirring to break up meat, 5 minutes, or until sausage is done. Remove from heat. Add dried cherries, onions and cream cheese; mix well. Fill each mushroom cap with a heaping teaspoonful of sausage mixture.

Place filled mushrooms on a lightly greased baking sheet. Bake in a preheated 425° oven 6 to 8 minutes. Serve immediately.

Makes 30.