



Stuffed Mushrooms (?????????)

NIBBLEDISH CONTRIBUTOR

Ingredients

Here's a great recipe which uses ingredients from your local Tokyu Store or ???. Moreover, it's super-easy and always gets rave reviews. (Okay, I've actually only prepared it once, but we all thought it was pretty good.) Anyway, here's what you'll need: - 12 Shiitake mushrooms (Japanese-grown, not Chinese, if you want to avoid getting a load chemicals along with your champignon) - 12 surimi chickn balls (these are the ones typically used for nabe dishes and come in packs of twelve) - Blue or Gorgonzola cheese - Minced garlic - Minced onion - Chopped black olives - Olive oil, butter, sherry, salt, pepper, etc.

Instructions

1. In a small fry pan, sautee the onions, garlic and black olives in butter and olive oil.
2. Meanwhile, remove the stems from the mushrooms and then slice off the protruding center of the opposite side of the cap to create a flat surface.
3. In another fry pan, melt some butter and lightly sautee the mushroom caps.
4. Remove the mushrooms to a shallow baking dish, stem-side up.
5. Remove the onions, etc. in (1) to a side dish.
6. Using the same fry pan, lightly sear the surimi chicken balls. (A splash of Tio Pepe or other Sherry at the end under a tight-fitting lid will provide a nice, savory finish.) Remove.
7. Place a small dollop of blue cheese in each cap, then cover that with a surimi ball.
8. Drizzle the onions and black olives from (1) over the top of the stuffed mushrooms, then grill for 15 minutes.
9. Remove to a serving dish, then pour the liquid for the baking dish over the top.
10. Sprinkle with parmesan cheese and serve immediately.