



BLACK TRUFFLE BORDEAUX STUFFED MUSHROOMS

1 pkg (16 oz) button mushrooms	1/3 cup roasted red peppers, chopped
1 tsp olive oil	1/2 cup TSG Black Truffle Boudreaux Sauce
1/3 cup walnuts, chopped	3/4 cup shredded Parmesan cheese, divided
1 tsp TSG Outrageously Garlic	1 egg lightly beaten

1. Preheat oven to 400°F.
2. Remove stems from mushrooms. Place caps on baking sheet; spray caps with cooking spray. Finely chop stems.
3. Heat oil in skillet over med-high heat. Add mushroom stems, walnuts & Garlic seasoning.
4. Sauté until liquid evaporates 2-3 min. Add peppers & Bordeaux Sauce; bring to a boil. Boil 2 min. stirring constantly; remove from heat.
5. Stir in 1/2 cup cheese; cool 2-3 min. Add egg; mix well.
6. Spoon 1 1/2 tsp. filling into each mushroom cap. Sprinkle with remaining 1/4 cup cheese.
7. Bake in 400° F oven until filling is set and cheese is golden, 8-10 min.

Makes 8-10 servings