

Tailgate With Tangy Stuffed Mushrooms



Score extra points with “Tangy Sports Man Mushrooms.”

(NAPSA)—Here’s a delicious appetizer to kick off a tailgating party or to snack on while watching the game at home. It’s “Tangy Sports Man Mushrooms,” a recipe created by Chris Wyrchowski of Venice, Fla., that won him first prize in the H.J. Heinz Tailgate Recipe Contest.

Chris’ recipe teams the smoky flavors of two Heinz sauces with the convenience of fresh mushrooms for easy, casual snacking. Fresh mushrooms get extra points for their surprising health benefits, especially for men.

Not only do they supply essential potassium and B vitamins, mushrooms are also a good source of selenium, a trace mineral shown to help reduce the risk of prostate cancer.

More crowd-pleasing mushroom recipes are at www.heinz.com and www.mushroominfo.com.

Tangy Sports Man Mushrooms

- 2 pounds large mushrooms (about 18-20)**
- 4 tablespoons butter**
- $\frac{1}{4}$ cup Ore-Ida® Chopped Onions**

- $\frac{1}{2}$ pound ground pork sausage**
- 1 (3-ounce) package cream cheese, softened**
- $\frac{3}{8}$ cup Jack Daniel’s® Original No. 7 Barbecue Recipe Sauce**
- $\frac{1}{4}$ cup Heinz 57® Steak Sauce**
- $\frac{1}{4}$ cup grated Parmesan cheese**

Preheat oven to 350°F. Remove stems from the mushrooms, leaving caps intact; chop the stems; set aside. In a medium skillet, melt the butter; lightly brush the mushroom caps with some of the melted butter. In the remaining butter, over medium heat, cook and stir the chopped mushroom stems, onions and sausage until fully cooked. Mix the cream cheese, barbecue sauce and steak sauce into the sausage mixture. Heat, stirring constantly, until cream cheese is melted. Spoon the warm sausage mixture into the mushroom caps. Arrange in a shallow baking pan; sprinkle with Parmesan cheese; bake 8 to 12 minutes.

Yield: 18 - 20 appetizers