

Onion-Stuffed Mushrooms

Stephanie Collins

2 Tbsp. butter, divided
2 whole large onions, halved
and sliced thin
Splash of red or white wine
¼ cup beef broth
7 dashes of Worcestershire
sauce

24 whole crimini mushrooms,
washed and stems
removed (can use white
mushrooms)
Salt, to taste
½ cup grated Gruyère cheese
(can use Swiss)
Minced parsley

In a medium skillet, melt 1 tablespoon butter over medium heat. Add onions and sauté for 15 to 20 minutes, stirring occasionally, until very soft. Splash in wine, broth, and Worcestershire sauce. Cook for another 5 minutes or until liquid is cooked down. Set aside.

Melt 1 tablespoon butter in large skillet over medium heat. Throw in mushrooms and toss around for 2 minutes, just to start the cooking process. Sprinkle mushrooms with salt.

Place mushroom caps face down in baking dish. Heap cavity with sautéed onions, then sprinkle Gruyère cheese over top. Bake 10 minutes at 325°. Turn on broiler and broil for a couple of minutes, until top of the Gruyère starts to bubble and turn slightly brown. Sprinkle minced parsley over top and serve.