



WINE COUNTRY KITCHENS
Napa Valley

Honey Truffle Mushroom Caps

- 1/2 lb. Chicken Apple Sausage (about 3 links)
- 1 Tbsp. Wine Country Kitchens Honey Truffle Mustard
- 1 Package Cubed cream cheese, softened.
- 1 Package Button mushrooms
- Wine Country Kitchens Extra Virgin Olive Oil Spritzer

Preheat oven to 350 degrees. Remove skins from sausage and sauté on medium high heat. Meanwhile, clean mushrooms, and pull off stems. Chop stems finely and add to sausage.

Mix mustard and cream cheese in bowl. Let sausage mixture cool for a few minutes, and add to cream cheese mixture.

Fill the mushroom caps with mixture and spritz with a little Wine Country Kitchens Extra Virgin Olive Oil Spritzer.

Bake at 350 for 10-12 minutes.

Add a twist: you can also add a sprinkle of finely grated Parmesan Cheese to the top of mushrooms before baking.