



Saxon Creamery's Big Ed's Stuffed Mushrooms

24- 28 medium-large fresh mushrooms, stems removed
4 ounces cream cheese, softened
¼ cup bread crumbs
2 tablespoons mushroom stems, finely chopped
1 cup Saxon Creamery's Big Ed's Gouda, finely shredded
¼ teaspoon garlic powder
½ teaspoon salt

1. Carefully clean mushrooms and set aside.
2. Combine cream cheese, bread crumbs, mushroom stems, Saxon Creamery's Big Ed's Gouda cheese, garlic powder, and salt in a small bowl.
3. Stuff each mushroom with a heaping amount of filling. Place on a broiler safe baking sheet. Broil for 4-6 minutes until filling starts to turn golden brown. Serve warm out of the oven.



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