



## Stuffed Portobello Mushrooms

Submitted by: D. Ayre  
Central Sydney

### INGREDIENTS

4 large portobello mushrooms  
1/2 half pound ground sausage  
1 cup cooked rice  
1/4 cup chopped onion  
1/4 teaspoon oregano

1/2 teaspoon chili pepper  
1/4 cup barbecue sauce  
Oil for brushing  
1/8 tablespoon garlic powder  
1/2 cup grated mozzarella

### DIRECTIONS

1. Remove stems from mushrooms, save these.
2. Chop stems and add to bowl.
3. Brush bottoms of mushrooms with oil, set aside.
4. Combine sausage, onion, rice, 1/2 of barbecue sauce and all spices in bowl.
5. Stuff mixture into each mushroom.
6. Brush tops with remaining barbecue sauce.
7. Top each with shredded mozzarella.
8. Place on grill with lid down.
9. Cook 20 minutes.



**Central**