

Shiitake Mushrooms Stuffed with Pork

Think stuffed mushrooms with an Asian twist

I use different sized shiitakes, which I think is nice for different appetites. The dipping sauce gives it a wonderful flavor. I never tried it, but you could substitute button mushrooms for the shiitake ones.

Ingredients:

4 TBS soy sauce
4 TBS rice vinegar
½-1 tbs Siracha chili sauce
5 tsp fresh ginger (minced)
1 lb. or less ground pork
½ cup minced water chestnuts
2 scallions (thinly sliced)
1 TBS cornstarch
1 large garlic (minced)
1 ½ tbs salt
½ tbs pepper
12-20 shiitake mushrooms
1 TBS vegetable oil

Directions:

Preheat the oven to 425°.

For the dipping sauce, mix the soy sauce, rice vinegar, chili sauce and 3 tsp of the ginger in a bowl.

Clean the mushrooms and take the stems off. I freeze the stems for making homemade broth. In a bowl, mix the pork with the water chestnuts, scallions, cornstarch, garlic, salt, pepper and the remaining 2 teaspoons of ginger. Fill the mushroom caps with the pork mixture. In a very large, ovenproof non-stick skillet, heat the oil. Add the mushrooms, pork side down and cook until browned, about 3 minutes. Turn and cook for one minute. Transfer the skillet to an oven and bake for about 7 minutes or until the pork is cooked. Serve with the dipping sauce.

Guten Appetit!

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