

CopyCat Longhorn Steakhouse White Cheddar Stuffed Mushrooms

Ingredients

24 White Button mushrooms, or baby portobello
1 $\frac{1}{2}$ cups Herb Pub Cheese, see notes
 $\frac{1}{2}$ cup finely grated Parmesan cheese
3 slices provolone cheese, roughly chopped
2 Tablespoons half and half
 $\frac{1}{2}$ cup Panko breadcrumbs
White Cheddar Sauce- makes 1 cup
1 cup white cheddar cheese toss in flour, room temp
1 Tablespoon flour, optional
 $\frac{1}{4}$ cup half and half
 $\frac{1}{8}$ cup dry white wine
 $\frac{1}{4}$ teaspoon Worcestershire sauce
 $\frac{1}{8}$ teaspoon dry mustard
1 dash pepper
 $\frac{1}{2}$ cup mayonnaise, can sub sour cream

Directions

Preparing the White Cheddar Sauce

Grate the White Cheddar cheese and set it aside to let it come to room temperature. Toss in 1 Tablespoon of flour to help it melt smoothly into the white sauce.

Combine the half and half, white wine, Worcestershire sauce, dry mustard, pepper, and mayo or sour cream.

Set aside until you put the mushrooms in the oven.

Heat the mixture in a double boiler over simmering water for 15 minutes, stirring occasionally.

Gradually sprinkle in the grated cheddar and stir until well combined. Remove from heat.

For Serving: You can spread the sauce onto a serving plate and add the mushrooms on top, (Longhorn Style), or you can lightly drizzle the sauce over the mushrooms prior to serving. You can also pour the sauce into ramekins and offer it as a dipping option with the mushrooms. Just include forks if you choose this option.

Making the Stuffed Mushrooms:

Preheat the oven to 375 degrees F.

Wipe the mushrooms with a damp paper towel to remove any dirt.

Use a paring knife to trace around the stem, then gently pull it out. (Dice and freeze the stems for homemade stock!)

Stuff each mushroom with the herb pub cheese until it's almost to the top.

Combine the grated Parmesan, roughly chopped Provolone, and half and half. Microwave for 25 seconds, then stir in the panko. Let it cool.

The cheese mixture will harden but this makes it easier to top the mushrooms with it. Use your hands to evenly top each mushroom with the mixture. Place the mushrooms on a foil or parchment paper lined baking sheet.

Bake for 15 minutes or so, until the tops are golden and the bottoms are still firm enough to hold their shape. Halfway through, the mushrooms in the middle of the pan may need to be rotated with ones on the outside for even browning.

Let the mushrooms sit for 5 minutes prior to serving. This allows them to firm up but also to cool slightly as they get very hot on the inside.