

Stuffed Morels

This is a recipe found in a mushroom book credited to David Canright

This is really delicious!

Ingredients

1 dozen	large morels
¾ cup	cream
1 TB	dry sherry
1	large shallot
1	large clove garlic
½ cup	chopped pecans or walnuts
3 TB	butter
4 oz	goat cheese
To taste	grated fresh nutmeg & white pepper

Directions

1. Soak morels in cream & sherry
2. Sauté shallot, garlic & nuts in butter
3. After done cooking remove from heat mix in goat cheese, nutmeg & pepper
4. Stuff mix into soaked morels
5. Bake 20 min at 325°
6. Serve over fresh pasta