

Cheese Stuffed Morels

Farmer's market had lots of morels!! Lucky for me the season ran late this year. What beauties they had – and huge! Needless to say I bought enough to sauté with some steak as well as make a delicious appetizer for the next day.



What is a morel you might ask? It is an absolutely beautiful wild mushroom that grows like crazy here in Oregon. It is meaty and moist with a hollow interior. The flavor is a mild, woody, nutty flavor. Some folk call them bland, but I don't think so.



One note – if you go looking for your own, take an expert! There is a similar looking fungus called a “false morel” that is highly toxic. Make sure you know what you’re eating. If you are buying them from a reputable seller, I think you’re pretty safe.

What you need:

- 4 very large morels or 8 medium
- 1 Tablespoon butter
- 2 Tablespoons olive oil
- $\frac{1}{4}$ cup grated smoked Gouda cheese
- $\frac{1}{4}$ teaspoon each:
 - Garlic powder
 - Sea salt
 - Black pepper

How to Do it:

Preheat the oven to 350° – Melt the butter and stir in the olive oil.

Cut the mushrooms in half and clean them. Lay them cut side up

in a baking dish.

Drizzle the butter/oil mixture over the top then sprinkle the spices even on top.

Bake for about 10 minutes, or until the mushroom is soft.

Place equal amounts of the cheese in the cavity of the mushroom.

Bake another five minutes, or just until the cheese melts. The smoked Gouda will get rubbery if you cook it too long, so watch it at this step.



Remove from the oven and serve hot!

Serves 2-4 as a side dish or makes 8 to 16 (depending on the size) appetizers.



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Below are some of the items we used to create this recipe!

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