

## Sherried Mushrooms in CreamCheese Pastry



**Servings: 3 dozen**

A delicious mushroom filling, accented with a whisper of sherry and then wrapped in a warm savory pastry, makes for an ideal appetizer. (Turnovers may be frozen unbaked. Freeze first on a baking sheet and then transfer to a baggie; then bake at 450 degrees as directed below. Frozen pastries may take a minute or two longer to bake). Serve with a glass of ruby port wine in a brandy snifter.

### Filling

- ◆ 6 cups minced mushrooms, caps and stems
- ◆ 1 teaspoon salt
- ◆ 1/4 teaspoon curry powder
- ◆ 6 tablespoons sherry
- ◆ 4 tablespoons chopped shallots
- ◆ 4 tablespoons sweet butter
- ◆ 1 cup sour cream
- ◆ 3 tablespoons dry Italian-seasoned breadcrumbs

### Pastry

- ◆ 8 ounces cream cheese
- ◆ 1/2 cup (1 stick) butter, softened
- ◆ 1-1/2 cups all-purpose flour
- ◆ 1 egg, beaten

In a medium skillet coated with DuPont™ Teflon® non-stick coating, saute the mushrooms with salt and curry, sherry, and shallots in 4 tablespoons butter until mushrooms are wilted and liquid is gone (about 20 minutes on low heat). Cool. Add the sour cream and the breadcrumbs. Let cool.

Meanwhile, stir together the cream cheese and the butter in a medium bowl. Add the flour and mix, shaping into a ball. Cover with plastic wrap and chill for 1 hour.

Preheat the oven to 450 degrees. Roll the pastry to 1/8-inch thickness on a lightly floured surface. Cut with a 3-inch round cookie cutter. Place a 1/2 teaspoon or so of the mushroom mixture in the center of each circle. Brush the edges with the egg and press to seal. Crimp the edges with a fork and prick the tops. Brush with remaining egg. Place crescents 1 inch apart on baking sheets coated with DuPont™ Teflon® non-stick coating. Bake for 12 minutes or until golden brown. Serve warm.

