

**Stuffed Mushroom Caps**  
**Submitted by Jamie Moran**

30 Mushroom Caps 2 inches wide (white)  
1 ½ lb bison breakfast sausage  
Zesty Italian Salad Dressing  
Finely Shredd Tex-Mex Cheese

Pre cook bison sausage. Remove the stems from the mushrooms. In the hole of the mushroom cap, pour salad dressing about ½ full. Cut sausage to fit into the cap of the mushroom. Place the mushroom caps onto cookie sheet with tin foil on the bottom to catch the mess. Put some cheese on top of the mushroom caps and put in oven for 15 to 30 minutes at 350.