

Vegetarian Mushroom Sausage



Ingredients

- 1lb mixed wild mushrooms
- 2 TB olive oil
- 1 TB balsamic vinegar
- 2 tsp kosher salt
- 1 tsp black pepper
- 4 3/4 cup vegetarian sausage binder
- 1/4 cup fresh basil
- 1 tsp fresh rosemary
- 1 tsp sweet paprika
- 1 tsp onion powder
- pinch of crushed saffron
- 2 TB roasted garlic paste
- casings

Info

- **Prep:** 2 hours
- **Cook:** 12 min
- **Serves:** 12 sausages
- [Source](#)

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Rate



Directions

1. Trim mushroom stems, chop into uniform pieces. In a bowl toss with oil, vinegar, salt and pepper.
2. Spread in a single layer on baking sheet. Roast in 375F oven for 15 minutes, or until beginning

to brown

3. Let cool, then mince finely
4. Stir together mushrooms, sausage binder, basil, rosemary, spices until well combined
5. Taste and adjust seasoning.
6. Case

[sausagemaking](#), [sausage casings](#), [vegetarian](#), [mushrooms](#), [chanterelles](#), [morels](#), [portabello](#), [shiitake](#), [balsamic vinegar](#), [basil](#), [rosemary](#), [saffron](#), [roasted garlic](#)

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