



## Sweet Heat

### Mushroom Stuffed Potato Skins & Potato Stuffed Mushrooms

**From the kitchen of B.J. Thompson**

**Note\*\* Both the mushroom stuffed potato skins and the potato stuffed mushrooms can be prepared the day ahead. Refrigerate overnight and cook the next day.**

#### **Mushroom Stuffed Potato Skins**

4 very small Yukon Gold potatoes  
2 garlic cloves, minced  
½ C red onions, finely diced  
1 C mushroom stems, finely diced  
½ C orange pepper, finely diced  
½ C zucchini, finely diced

#### **Potato Stuffed Mushrooms**

12 XL white mushrooms  
1 C baked potato flesh, coarsely mashed  
¼ C whipped cream cheese  
¼ C red pepper jelly  
1/3 C jalapeno Havarti cheese  
1 jalapeno pepper, sliced

#### **Thompson's Sweet Heat Sauce**

1 C pineapple juice  
½ C apple cider vinegar  
½ C dark brown sugar, loosely packed  
2 garlic cloves  
1 T red pepper flakes  
¼ t cayenne pepper  
2 T cornstarch



### **Step One – Preparation**

1. Bake the Yukon Gold potatoes (You can refer to my previous recipe “Cooking Potatoes 101” to make perfect baked potatoes.) Let them cool for ½ hour. Cut in half lengthwise. Scoop out the flesh leaving a firm layer in the potato skins. Reserve the flesh for the stuffed mushroom caps.
2. Wash and destem the mushrooms. Make the holes bigger by trimming the edges of the holes. Set aside the stems and the trimming for the stuffed potatoes.
3. Make Thompson’s Sweet Heat Sauce:
  - a. Combine the pineapple juice, apple cider vinegar, brown sugar, minced garlic, red pepper flakes and cayenne pepper in a small saucepan. Mix well.
  - b. Slowly bring to a gentle boil over medium heat. Be sure to stir often.
  - c. Mix 2 T cornstarch with 2 T of very cold water. Add to the saucepan once the sauce is gently boiling. The sauce will start to thicken immediately.
  - d. Cook for 2 minutes on low heat. Whisk briskly constantly.
  - e. Remove from heat and let cool.

### **Step Two – Finish the Mushroom Stuffed Potato Skins**

1. Melt 1T butter in a frying pan. Sauté the minced garlic for 30 seconds over medium heat. Add the chopped red onion and continue to sauté until the onion is slightly softened. Add the rest of the diced vegetables and cook for 4-5 minutes until they are tender crisp. Remove from heat.
2. Add ½ C of Thompson’s Sweet Heat Sauce to the vegetables. Stir well.
3. Scoop the vegetables into the potato skins until they are heaped but not overflowing.



### **Step Three – Finish the Potato Stuffed Mushrooms**

1. Roughly mash the baked potato flesh with a fork. Measure out one cup.
2. Add the whipped cream cheese, red pepper jelly and Havarti cheese. Blend very thoroughly.
3. Stuff the mushroom caps with plenty of filling.
4. Add a ring of jalapeno pepper to the top of each stuffed mushroom.

### **Step Four – Cook the Appetizers**

1. Preheat the oven to 350°C.
2. Cover a baking sheet with parchment paper.
3. Place the potato skins and the mushroom caps on the same sheet.
4. Bake for 20 – 25 minutes.