

## CHAMPIÑONES RELLENOS STUFFED MUSHROOMS

8 medium mushrooms  
2 tablespoons milk  
2 tablespoons  
bread crumbs  
2 tablespoons finely  
chopped onion  
1 garlic clove, crushed  
1 tablespoon  
freshly chopped  
flat-leaf parsley  
2 tablespoons  
ground pork  
1 tablespoon finely  
chopped jamón serrano  
(Spanish ham),  
prosciutto, or Smithfield  
olive oil  
1 tablespoon canned  
chopped pimiento  
1 tablespoon freshly  
squeezed lemon juice

**SERVES 4**

Almost every town or region has its own version of this dish. I found this one on the east coast of Spain, and often saw variations of it in Catalonia. I think what makes it so special is the unique taste of Spanish ham, which is now becoming more widely available in other parts of the world.

Clean the mushrooms and remove the stems. Finely chop 2 of the stems and put them in a bowl. Add the milk and bread crumbs and let soak for 10 minutes.

Add the onion, garlic, parsley, ground pork, and ham. Mix well, cover with plastic wrap and let marinate in the refrigerator overnight.

When ready to cook, put 1 heaping teaspoon of the mixture in each of the mushroom caps. Swirl over a little olive oil, then cook in a preheated oven at 350°F for 15 minutes.

Remove from the oven, add a little chopped pimiento to each one, and sprinkle with lemon juice. Serve warm.