

Bourbon Bacon Secret Stuffed Mushrooms **Époisses** Elegance

Elevate your appetizer game with a dish that's as mysterious as it is magnificent:



OVEN
375°F

TIME
5-7 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

12 large mushrooms (cremini or white button mushrooms work well)
6 slices of bacon, cooked until crispy and crumbled
1/4 cup bourbon
1/2 cup cream cheese, softened
1/4 cup grated **Époisses** cheese (or a good quality Brie if **Époisses** is unavailable)
2 cloves of garlic, minced
1/4 cup plain breadcrumbs
Salt and black pepper to taste
Chopped chives for garnish

Swaps and Notes:

Mushrooms: Large cremini or white button mushrooms are ideal as they offer a good cavity for stuffing. Make sure to wipe them clean with a damp cloth rather than rinsing to prevent them from absorbing too much water.

Bacon: Cook the bacon until it's truly crispy for the best texture contrast in the filling.

Bourbon: The bourbon adds a sophisticated flavor note. The alcohol cooks off, leaving just the rich taste. You can substitute with a dry sherry or even a splash of chicken broth if you prefer to omit alcohol.

Époisses Cheese: **Époisses** is a wonderfully pungent, creamy cheese. If you can't find it, a good quality, very ripe Brie or even a robust triple-cream cheese can offer a similar creamy,

flavorful profile, though the distinct **foissés** funk will be missed.

Cream Cheese: Ensure it's softened to room temperature for a smooth mixture.

Breadcrumbs: Plain breadcrumbs help bind the filling. Panko can be used for a slightly coarser texture.

Garnish: Chives add a fresh, subtle onion flavor and a beautiful pop of color. Fresh parsley would also work.

Instructions:

Prep Mushrooms & Oven: Preheat your oven to 375°F (190°C). Gently remove the stems from the mushroom caps. Carefully clean the caps with a damp paper towel. Finely chop the mushroom stems.

Sauté Aromatics & Deglaze: In a skillet over medium heat, add a touch of olive oil (or a bit of reserved bacon fat if you have it). Add the chopped mushroom stems and minced garlic to the skillet and cook for 5-7 minutes, stirring occasionally, until they are softened and fragrant.

Add Bourbon: Pour the bourbon into the skillet with the mushroom stems and garlic. Cook, stirring, until the liquid has almost completely evaporated. This allows the alcohol to burn off, leaving behind a concentrated, rich flavor. Remove from heat.

Make the Filling: In a large mixing bowl, combine the cooked mushroom stems and garlic mixture, the crumbled bacon, softened cream cheese, grated **foissés** cheese, breadcrumbs, and generous pinches of salt and black pepper. Mix everything together until well combined and the filling is uniform.

Stuff the Caps: Spoon the cheese and bacon mixture generously into each mushroom cap. You can mound the filling slightly on top.

Bake to Perfection: Place the stuffed mushroom caps on a baking sheet. Bake in the preheated oven for 20-25 minutes, or until the mushrooms are tender, and the filling is hot, bubbly, and lightly golden brown on top.

Garnish & Serve: Remove from the oven. Garnish with freshly chopped chives before serving. Enjoy the rich and decadent flavors of these Bourbon Bacon Secret Stuffed Mushrooms **foissés** Elegance hot!

Tips for Success:

Clean Mushrooms Properly: Don't rinse mushrooms under water, as they absorb it like sponges. Wipe them clean with a damp cloth.

Finely Chop Stems: Smaller pieces of mushroom stem cook faster and blend better into the filling.

Reduce Bourbon Completely: Ensure the bourbon liquid has fully evaporated from the pan to concentrate its flavor and avoid a raw alcohol taste.

Soften Cream Cheese: Room temperature cream cheese mixes much more smoothly into the filling.

Serve Promptly: Stuffed mushrooms are best served warm, when the cheese is gooey and the aromas are at their peak.

Serving Suggestions and Pairings:

Cheese Board Addition: They'd be a wonderful warm component to a cheese board, perhaps alongside some crackers or crusty bread.

Complementary Appetizers: Pair them with other elegant yet easy appetizers like This Baked Brie Appetizer is My Favorite Effortless Way to Impress Guests.

Simple Dips: While they don't need a dip, if you want variety, a simple, creamy dip like This Beer Cheese Dip is My Favorite Party Starter That Disappears in Minutes could work on the side for other finger foods.

DIRECTIONS

1. **Prep : Mushrooms & Oven:** Preheat your oven to 375°F (190°C). Gently remove the stems from the mushroom caps. Carefully clean the caps with a damp paper towel. Finely chop the mushroom stems.
2. **SautØ Aromatics & Deglaze:** In a skillet over medium heat, add a touch of olive oil (or a bit of reserved bacon fat if you have it). Add the chopped mushroom stems and minced garlic to the skillet and cook for 5-7 minutes, stirring occasionally, until they are softened and fragrant.
3. **Add : Bourbon:** Pour the bourbon into the skillet with the mushroom stems and garlic. Cook, stirring, until the liquid has almost completely evaporated. This allows the alcohol to burn off, leaving behind a concentrated, rich flavor. Remove from heat.
4. **Make the : Filling:** In a large mixing bowl, combine the cooked mushroom stems and garlic mixture, the crumbled bacon, softened cream cheese, grated Epoisses cheese, breadcrumbs, and generous pinches of salt and black pepper. Mix everything together until well combined and the filling is uniform.
5. **Stuff the : Caps:** Spoon the cheese and bacon mixture generously into each mushroom cap. You can mound the filling slightly on top.
6. **Bake to : Perfection:** Place the stuffed mushroom caps on a baking sheet. Bake in the preheated oven for 20-25 minutes, or until the mushrooms are tender, and the filling is hot, bubbly, and lightly golden brown on top.
7. **Garnish & : Serve:** Remove from the oven. Garnish with freshly chopped chives before serving. Enjoy the rich and decadent flavors of these Bourbon Bacon Secret

Stuffed Mushrooms *Époisses* Elegance hot!

8. **Tips for Success: Clean Mushrooms Properly:** Don't rinse mushrooms under water, as they absorb it like sponges. Wipe them clean with a damp cloth.
9. **Finely : Chop Stems:** Smaller pieces of mushroom stem cook faster and blend better into the filling.
10. **Reduce : Bourbon Completely:** Ensure the bourbon liquid has fully evaporated from the pan to concentrate its flavor and avoid a raw alcohol taste.
11. **Soften : Cream Cheese:** Room temperature cream cheese mixes much more smoothly into the filling.
12. **Serve : Promptly:** Stuffed mushrooms are best served warm, when the cheese is gooey and the aromas are at their peak.
13. **Serving Suggestions and Pairings:** These sophisticated stuffed mushrooms are a perfect appetizer for a dinner party, holiday gathering, or a special occasion.
14. **Cheese : Board Addition:** They'd be a wonderful warm component to a cheese board, perhaps alongside some crackers or crusty bread.
15. **Complementary : Appetizers:** Pair them with other elegant yet easy appetizers like [This Baked Brie Appetizer is My Favorite Effortless Way to Impress Guests](#).
16. **Simple : Dips:** While they don't need a dip, if you want variety, a simple, creamy dip like [This Beer Cheese Dip is My Favorite Party Starter That Disappears in Minutes](#) could work on the side for other finger foods.
17. **Wine : Pairing:** A medium-bodied red wine like a Pinot Noir or a robust white such as an oaked Chardonnay would complement the flavors beautifully.
18. **Storage and Leftover Tips:** Stuffed mushrooms are definitely best enjoyed fresh from the oven. If you have any leftovers, store them in an airtight container in the refrigerator for up to 2-3 days. To reheat, place them on a baking sheet and warm in a 300°F (150°C) oven until heated through, about 10-15 minutes. Microwaving is possible but may alter the texture of the mushrooms and filling.
19. **More Recipes You Will Love:** If you loved the rich, cheesy, and sophisticated flavors of these stuffed mushrooms, you'll definitely want to try these other fantastic appetizers and comforting recipes:
20. **This : [Baked Brie Appetizer is My Favorite Effortless Way to Impress Guests](#)**
21. **Easy : [Cheese-Stuffed Chicken Wontons with Ranch Golden Crunchy Addictive](#)**
22. **This : [Beer Cheese Dip is My Favorite Party Starter That Disappears in Minutes](#)**
23. **Final Thoughts:** These Bourbon Bacon Secret Stuffed Mushrooms *Époisses* Elegance are a true testament to how simple ingredients, combined with a touch of culinary creativity, can create an unforgettable dish. They're rich, flavorful, and incredibly satisfying, making them the perfect addition to any gathering or a special treat for yourself. Prepare to savor every decadent bite!
24. **What's your favorite secret ingredient that elevates a**

classic dish? Share your ideas in the comments below, and don't forget to follow Chef Maniac for more incredible and innovative recipes!

SWAPS & NOTES

Mushrooms: Large cremini or white button mushrooms are ideal as they offer a good cavity for stuffing.

Make sure to wipe them clean with a damp cloth rather than rinsing to prevent them from absorbing too much water.

Bacon: Cook the bacon until it's truly crispy for the best texture contrast in the filling.

Bourbon: The bourbon adds a sophisticated flavor note.

TIPS FOR SUCCESS

Clean Mushrooms Properly: Don't rinse mushrooms under water, as they absorb it like sponges.

Finely Chop Stems: Smaller pieces of mushroom stem cook faster and blend better into the filling.

Reduce Bourbon Completely: Ensure the bourbon liquid has fully evaporated from the pan to concentrate its flavor and avoid a raw alcohol taste.

Soften Cream Cheese: Room temperature cream cheese mixes much more smoothly into the filling.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/bourbon-bacon-secret-stuffed-mushrooms-epoisses-elegance/>