

food & home

SANTA BARBARA



CATERING

PURE JOY CATERING, INC.

Pure Joy offers full service catering for the Santa Barbara Tri-County Areas. Flawless event planning, friendly service and unbelievably delicious handmade fare—Pure Joy will bring your vision to life. 111 East Haley Street, Santa Barbara, (805) 963-5766, purejoycatering.com

Party Favorite:

BACON & GOAT CHEESE STUFFED MUSHROOMS

65 pieces

- 2 1/2 lb medium sized mushrooms
- 1 lb bacon, crisped and crumbled
- 1/2 lb soft goat cheese (room temperature)
- 2 bunches of fresh chives (reserve a fat pinch of them for garnish)
- 1/2 lb cream cheese (room temperature)
- shot Worcestershire sauce
- pinch cayenne pepper

Wipe mushrooms clean and pop off the stems. Gently blend all of the ingredients. Fill mushroom caps with a small scoop each, it's ok to heap the filling, it won't melt out. Put them on a rimmed sheet pan. You can hold them here at this point one or two days refrigerated & bake them later if you want.

When needed, bake them at 350 degrees uncovered with a couple spoons of water in the pan to keep them moist during cooking until the cheese is colored just a bit, about 15 minutes.

All The Best Platter
from Palace Grill.
Photo by Ashley Gove.

