

Tusca Red Wine Glazed Wild Mushrooms

OUR FEATURED 'SUPER SIMPLE, SUPER TASTY 5 STEP RECIPE'

It's about the purity of ingredients, not time spent in the kitchen

SERVES: 4

PREP TIME: 5 minutes

COOK TIME: 10 minutes

TOTAL TIME: 15 minutes

INGREDIENTS

- 1-1¼ lb. assorted mushrooms, such as cremini, white button, shitake, oyster
- 1 Tbsp. unsalted butter
- 2 Tbsp. + 1 Tbsp. GC Napa Valley Buttery Propriety Blend Extra Virgin Olive Oil
- 1 small shallot, finely minced, about 3 Tbsp.
- 2 medium garlic cloves, finely minced, about 2 tsp.
- 2 tsp. diced pimentos or rinsed capers (optional)
- ½ tsp. GC Napa Valley Natural Lemon Tellicherry Pepper
- 6 Tbsp. 2016 Pietro Family Cellars Tusca Red Wine, Napa Valley
- 6 Tbsp. heavy whipping cream
- 1 tsp. GC Napa Valley Chardonnay Finishing Sea Salt
- 1 Tbsp. flat-leaf parsley, chopped



TO PREPARE

- Wipe mushrooms with a damp paper towel to remove any dirt. Trim stems of cremini and white button mushrooms and slice ¼" thick. Remove and discard entire stem of each shitake. Slice caps ½" thick. Cut tip off the large central stem that connects the oyster mushrooms together; mushrooms should separate. Remove stems of each oyster mushroom and discard.
- Heat butter and 2 Tbsp. Buttery Olive Oil in a large skillet over medium-high heat. Add cremini, white button and shitake mushrooms. Stir occasionally for about 5 minutes, until mushrooms begin to release their juices. Add oyster mushrooms halfway through.
- Push mushrooms to the sides of the pan. Add 1 Tbsp. Buttery Olive Oil to center of pan, add shallots and cook 1 minute, add garlic and cook 30 seconds. Add pimentos or capers, Lemon Tellicherry Pepper and gently stir.
- Add Tusca Red Wine, reduce by half. Lower heat to medium.
- Add cream, cook until slightly reduced, about 1 minute. Season with Chardonnay Sea Salt to taste.

TO SERVE

Put Tusca Red Wine Glazed Wild Mushrooms in a serving bowl and garnish with parsley. Mushrooms can also be served over toast, pasta, poultry, pork, veal, beef (e.g. filet mignon, ribeye, strip steak, hamburger) and eggs (omelet, scrambled, sunny side up, poached).

WINE PAIRING

2016 Pietro Family Cellars Tusca Red Wine, Napa Valley (Super Tuscan)

SHOPPING LIST

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| 1-1¼ lb. assorted mushrooms, such as cremini, white button, shitake, oyster | 1 jar 2 oz. diced pimentos or 4 oz. jar capers (optional) |
| 1 lb. unsalted butter | 1 bottle 2016 Pietro Family Cellars Tusca Red Wine, Napa Valley |
| 1 small shallot | ½ pint (8 fl. oz.) heavy whipping cream |
| 1 head garlic | 1 bunch flat-leaf parsley |

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www.oconnellfamilywines.com

