

Baby Spinach with Wild Mushroom Sauté

Warm earthy mushrooms take center stage to showcase this welcoming spring salad

SERVES: 6
 PREP TIME: 15 minutes
 COOK TIME: 10 minutes
 TOTAL TIME: 25 minutes

INGREDIENTS

Lemon-Basil Vinaigrette: Yield $\frac{3}{4}$ cup = 12 Tbsp.
 2 Tbsp. GC Napa Valley Natural Foraged Wild Mint Infused Honey
 3 Tbsp. GC Napa Valley Natural Vinegar Cabernet Sauvignon
 or rice wine vinegar
 $\frac{1}{2}$ tsp. GC Napa Valley Natural Grapefruit Pink Peppercorn
 $\frac{3}{4}$ tsp. GC Napa Valley Natural Basil Finishing Sea Salt
 1 Tbsp. Dijon mustard
 6 Tbsp. GC Napa Valley Natural Lemon Olive Oil

Salad and Garnishes

6 oz. baby spinach, washed, stems removed
 6 oz. ($1\frac{1}{4}$ cups) feta cheese, small crumbles
 4 oz. ($1\frac{1}{4}$ - $1\frac{1}{2}$ cups) whole or halved walnuts

TO PREPARE

- Prepare Lemon-Basil Vinaigrette: Whisk first 5 ingredients in a medium bowl until honey is dissolved. Very slowly, 'dribble' in the Lemon Olive Oil while constantly whisking to create an emulsion.
- Prepare Toasted Walnuts: Heat a 10 or 12" skillet over medium-high heat. Add nuts to the dry pan in a single layer. Cook, stirring often until nuts begin to slightly brown and smell fragrant, about 4-5 minutes. Do not leave cooking nuts unattended; they can burn easily. Remove nuts to a plate to cool. Chop into smaller pieces.
- Prepare Mushrooms: Morels and chanterelles – put in two separate bowls, cover with cool water, add 1 Tbsp. salt to the morels, gently mix with your hand to loosen any debris or bugs. After 5 minutes, rinse well, drain on paper towels. Depending on size, halve or quarter them. Clean remaining mushrooms with a damp paper towel. Shitakes - remove and discard entire stem. Cut shitakes and creminis into $\frac{1}{4}$ - $\frac{1}{2}$ " slices. Oysters – cut around the firm central stem; mushrooms should separate. Discard the firm stem. Halve large mushrooms.
- Pre-Plate Salad: Evenly divide spinach (about $1\frac{1}{2}$ cups each) to the outskirts of 6 salad plates, leaving the center empty (about a 3" diameter) for the Wild Mushroom Sauté. Garnish spinach with feta cheese and toasted walnuts. Salad can also be plated family-style on a large platter.
- Prepare Wild Mushroom Sauté: Heat a large 12" skillet over medium-high heat for 2 minutes. Add mushrooms to the dry pan. Cook 4 minutes (mushrooms will start to release their juices). Remove pan from heat, wait 1 minute, add Tusca Red Wine and Buttery Extra Virgin Olive Oil. Put back on heat and continue to cook as wine evaporates and mushrooms become tender, about 4-6 minutes. Remove from heat, season to taste with $\frac{3}{4}$ tsp. Basil Finishing Sea Salt and $\frac{1}{2}$ tsp. Grapefruit Pink Peppercorn.

TO SERVE

Divide the warm Wild Mushroom Sauté evenly to the middle of each plate (or put all in the center of a family-style platter). Drizzle $1\frac{1}{2}$ -2 Tbsp. of the Lemon-Basil Vinaigrette emulsion per individual serving over the spinach, feta cheese and walnuts.

WINE PAIRING

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

SHOPPING LIST

Organic, farmers market, garden grown, GMO-free products highly suggested

- 1 bottle rice wine vinegar or GC Napa Valley Natural Vinegar Cabernet Sauvignon
- 1 jar 10-16 oz. Dijon mustard
- 1 bag 8-10 oz. baby spinach
- 4 oz. block feta cheese, good quality
- 4 oz. whole or halved walnuts
- $1\frac{1}{2}$ lbs. mixed wild mushroom blend, such as shitake, oyster, cremini, morel, chanterelle, etc.
- 1 bottle 2016 Pietro Family Cellars Tusca Red Wine, Napa County (Super Tuscan style), wine in recipe

GC NAPA VALLEY PRODUCTS FROM PREVIOUS SHIPMENTS

GC Napa Valley Natural Vinegar Cabernet Sauvignon or substitute rice wine vinegar

GC NAPA VALLEY PRODUCTS IN CURRENT SHIPMENT

GC Napa Valley Natural Foraged Wild Mint Infused Honey
 GC Napa Valley Natural Grapefruit Pink Peppercorn
 GC Napa Valley Natural Basil Finishing Sea Salt
 GC Napa Valley Natural Lemon Olive Oil
 GC Napa Valley Natural Buttery Proprietary Blend Extra Virgin Olive Oil



Wild Mushroom Sauté

$1\frac{1}{2}$ lbs. mixed wild mushroom blend, such as morel, chanterelle, shitake, cremini, oyster, etc.
 2 Tbsp. GC Napa Valley Natural Buttery Proprietary Blend Extra Virgin Olive Oil
 $\frac{1}{3}$ cup 2016 Pietro Family Cellars Tusca Red Wine, Napa County
 $\frac{3}{4}$ tsp. GC Napa Valley Natural Basil Finishing Sea Salt
 $\frac{1}{2}$ tsp. GC Napa Valley Natural Grapefruit Pink Peppercorn