



Total Locals Club

Recipe for pairing with Total Locals
Club October 2008 Selections

www.tastelocalwines.com

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Holiday "Puff" Nibbles Of Sausage And Mushroom

Makes 24 hors d'oeuvres.

- 1/2 pound sweet pork sausage, crumbled
(spicy sausage or combo is optional)
- 1 small onion finely chopped
- 2 garlic cloves, minced
- 1 tablespoon unsalted butter
- 1/2 pound mushrooms, chopped fine
- 1/2 teaspoon ground cumin
- a pinch of allspice
- 1/2 teaspoon dried oregano, crumbled
- 1/4 cup minced fresh parsley leaves
- 2 ounces cream cheese, softened
- 1 package of Puff Pastry, thawed
- 1 egg, beaten

In a large skillet cook the sausage meat, cumin, allspice and the oregano over moderately high heat, stirring and breaking up any large pieces, until it is cooked through and browned, transfer it paper towel to drain. In the skillet cook the onion and the garlic in the unsalted butter over moderately low heat until the onion is softened, add the mushrooms, a little salt and black pepper, and cook the mixture over moderate heat, stirring occasionally, until all the liquid the mushrooms give off is evaporated. Combine with the sausage mixture and transfer to a bowl. Stir in the parsley, the cream cheese, and check seasoning.

Roll out each sheet of puff pastry to double its size and cut into 2 inch squares. Place a teaspoon of filling in the center and fold over to form a triangle sealing the edges with a finger dipped in water. Press to seal. Brush the tops with the beaten egg and bake for 10 to 15 minutes until nice and brown.

