



# Trust Carolyn Wine Club

Recipes for pairing with Trust Carolyn  
Wine Club November 2012 Selections

[www.tastelocalwines.com](http://www.tastelocalwines.com)  
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## Hot Roasted Wild Mushroom Hors d'Oeuvre with Chile Oil

*Inspired by Bobby Flay – Serves 8*

*Pair with 2011 Eric Ross Pinot Noir*

### Ingredients:

- 8 cups of a variety of mushrooms like Portobello, Crimini, Shitake or Oyster, stems removed and sliced
- 3 tablespoons olive oil
- 4 cloves of garlic minced using microplane
- 1-2 shallots, thinly sliced
- 1/2 cup chile oil (see note)
- 8 ounces goat or feta cheese crumbled
- Salt and pepper
- 3 tablespoons fresh thyme minced
- Preheat oven to 425 degrees

Combine the mushrooms with the olive oil and shallots and season with salt and pepper. Arrange the mushrooms evenly in one layer in a heavy roasting pan or sided sheet pan and roast for 15 minutes or until tender. Remove the mushrooms from the pan and place into a large serving bake dish. Drizzle with 1/2 cup of chile oil and top with the crumbled cheese. Bake until hot, 5 to 8 minutes. Remove from the oven, garnish with thyme, and drizzle with the remaining chile oil. Serve with lots of crusty French bread or toasted pita triangles.

### Note:

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### Chile oil:

- 1 cup pure olive oil
- 2 ounces dried New Mexico peppers
- 1 ounce dried arbol chile powder
- 2 tablespoons ancho powder

Place all ingredients in a blender and puree. Strain mixture through a fine strainer. Reserve. This may be done up to one day in advance.

