



Locals Choice Club

Recipes for pairing with Locals Choice
Club June 2013 Selections

www.tastelocalwines.com
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IT'S LOCALS' PICNIC TIME AGAIN

...to be paired with either the
2006 Arbios Cabernet Sauvignon or the 2011 Eric Ross Struttin Red Grenache Blend

Mushrooms Stuffed with Brie or Goat Cheese

Serves 8

- 1 package White Button Mushrooms,
Washed And Stems Removed
- 4 cloves Garlic, Minced
- 1/4 cup Flat-leaf Parsley, Chopped
- 4 whole (to 5) Green Onions, Sliced
(up To Middle Of Dark Green Part)
- Splash Of White Wine (optional)
- 1 slice (wedge) Of Brie Cheese
or log of goat cheese

Preheat oven to 350 degrees

Melt butter in large saucepan. Add mushroom caps and toss to coat in butter. Sprinkle lightly with salt and cook for 1 minute. Remove mushrooms from pan and place upside down in a baking dish.

In the same saucepan (without cleaning it) throw in garlic, parsley, and green onions. Sprinkle very lightly with salt and splash in wine. Stir around until wine evaporates, about 1 minute. Remove from heat.

Cut rind off of brie wedge, then cut pieces of brie to fit each mushroom cap. Place inside, lightly pressing to anchor each piece of brie or crumble the goat cheese into mushroom caps.

Top mushrooms with parsley/garlic mixture.

Place into the oven for 15 minutes, or until brie is melted.

Note: mushrooms are best when they've been allowed to cool slightly. For Picnic fare, place in long plastic container.

