



Trust Carolyn Wine Club

Recipes for pairing with Trust Carolyn
Wine Club May 2015 Selections

www.localstastingroom.com
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Grilled Portobello Mushroom Salad with Gorgonzola Dressing

Servers 4. Pair with 2012 Kitfox, Treasure Hunter From Eden, Proprietary Red Wine.

Ingredients:

- 4 oz. Gorgonzola or other blue cheese, crumbled
- 1 cup sour cream
- 1/4 cup mayonnaise
- 1 Tbsp. red wine vinegar
- 1 tsp. minced garlic
- 1 salt and pepper
- 4 Portobello mushrooms, 3-4 oz. each
- Extra-virgin olive oil
- Salt and pepper
- 2 romaine hearts
- 1 roasted red pepper, peeled, seeded and cut into 4 pieces

Directions:

Mash the cheese to a paste. Stir in the sour cream, mayonnaise, vinegar and garlic. Season to taste.

Remove the stem from the mushroom and scrape out the gills with a small spoon. Score the tops in a cross-hatch pattern. Season the mushrooms with the olive oil, salt and pepper. Grill or broil, 2-3 minutes on each side until cooked through.

Cut the romaine hearts in half and place on 4 plates. Drizzle with the dressing. Top with a mushroom and a piece of red pepper.

