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Mushroom Bruchetta

1 Tbs Olive Oil
4 cloves Garlic, minced
16 oz Baby Bella Mushrooms, sliced
Small pkg dried Porcini Mushrooms, rehydrated & chopped
1 tsp Garlic Salt (or Truffle Salt to kick it up a notch)
2 Tbs good Dry Vermouth
1/4 cup Sage, chopped
1/4 cup Parmesan Cheese, grated
Truffle Oil, or Olive Oil
Freshly Ground Pepper

Heat the Olive Oil in a pan over med-high heat. Saute Garlic until fragrant - about 1 min. Add Bella Mushrooms and saute until juices are rendered and evaporate and they start to turn golden. Reduce heat to medium and add Porcini Mushrooms, Salt, Vermouth and Sage to the pan & cook until vermouth is absorbed - about 5 min. Scrape mushroom mixture to a bowl and drizzle with Truffle Oil, then sprinkle Parmesan Cheese over and grind Pepper on top. Add salt to taste. Serve with French Bread Crostini

French Bread Crostini

GF Sandwich Bread (we like Udi's best) or French Loaf sliced into 1/2" thick slices
Olive Oil
Garlic Salt

Heat oven to 350 degrees. Cut sandwich bread into triangles. Brush with olive oil & sprinkle lightly with garlic salt. Cook in oven 15-20 mins until hard & crunchy. Can be done ahead of time - cool & keep in an airtight container.

Cider Mimosas

Calvados
Cava
Apple Cider
Mulling Spices

Simmer Apple Cider with Mulling Spices for 15-20 mins. Strain mulling spices out of the cider and chill until cold. To serve the mimosas - add about 1 Tbs Calvados to a glass, then top with Cava to 3/4 fill the glass...and finally splash in the mulled cider to fill the glass.