

del Piero's Mushroom Comfort

Antipasti



Servings: 2.5 cups

This can be served warm as a side, or cold as a salad. Great with steak or on top of a sliced, toasted baguette

1 lb. mushrooms (button, cremini, portabello) sliced
4 tbsp. **QCOM Tuscan Estate Extra Virgin Olive Oil**
1 oz. Southern Comfort

1/8 cup low sodium soy sauce
1 tbsp. fresh rosemary, chopped
2 tbsp. chopped garlic
1/4 cup chopped onion
Dash of chili flakes

Sauté onion and mushrooms in Queen Creek Olive Mill Tuscan Estate Extra Virgin Olive Oil for 5 minutes. Add remaining ingredients and sauté for 5 more minutes.

*Your favorite mushrooms can be substituted.

Wine Pairing: An earthy red, such as an old vine Zinfandel