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Wild Mushroom Spread

Recipe courtesy of Rachael Ray, from her Veggie Meals cookbook

- * 24 crimini mushrooms (baby portobellos)
- * 12 fresh shiitake mushrooms
- * 2 tablespoons butter
- * 2 tablespoons extra-virgin olive oil
- * 4 cloves of garlic, crushed
- * coarse salt and black pepper, to taste
- * 1/2 cup dry sherry
- * handful of fresh flat-leaf parsley

Wipe mushrooms with damp paper towel and coarsely chop. Heat a skillet over medium to medium-high heat and add butter, olive oil, garlic mushrooms, salt and pepper. Cook mushrooms for 10 minutes, until tender and dark. Add sherry and allow liquid to reduce for 1 minute. Remove from heat and transfer to a food processor. Let mushrooms cool 5-10 minutes before adding parsley and pulse grinding into a paste. Serve with bruschetta.