

Chuck's Sautéed Mushrooms

Ingredients

1 pkg. mushrooms, cleaned & sliced
1 T. olive oil or butter
4 garlic cloves, minced
1 shallot, finely chopped
1 T. rosemary (fresh) chopped
3 oz. Harmony Cellars Zinfandel
2 T. goat cheese
Fresh ground pepper

Directions

Heat skillet on high heat then coat with oil or butter. Add garlic and shallots and sauté for 1 minute. Add mushrooms, rosemary and fresh ground pepper and sauté 1 ½ - 2 minutes. Add wine and continue to cook down over low heat until the wine is reduced by half.

Add the goat cheese and stir to produce a creamy sauce.

Serve mushrooms on toast squares as an appetizer or use atop steak.

Serve with Harmony Cellars' Zinfandel.

**For an elegant main course, wrap sautéed mushrooms in a warm crepe.*

