



DE LOACH
VINEYARDS

GRILLED STUFFED MUSHROOMS

SERVES 8

The Russian River Valley Original

INGREDIENTS:

16 crimini mushrooms
2 cloves garlic, minced
12-16 marinated sun-dried tomatoes, minced
1 cup Gruyere, grated
4 Tablespoons De Loach Vineyards Pinot Noir
2 Tablespoons each fresh thyme, basil and oregano
½ cup pecans, toasted & chopped
Kosher salt & freshly ground pepper
Extra-virgin olive oil

DIRECTIONS:

De-stem and chop. Mix garlic, tomatoes, cheese, wine, herbs and nuts in small bowl. Season to taste. Brush mushroom caps with oil and mound with filling. Grill or broil until cheese begins to melt, about ten minutes.

