



HERB MARINATED MUSHROOMS

The Russian River Valley Original

INGREDIENTS:

1 lb small button mushrooms, stems trimmed
1 small red onion, very thinly sliced
8 scallions with greens, thinly sliced
1/2 cup extra-virgin olive oil
5 Tablespoon red wine vinegar
8 teaspoons fresh tarragon, chopped
1 teaspoon cumin seeds toasted & crushed
4 garlic cloves, peeled & minced
1 teaspoon salt & freshly ground pepper
4 pinches red pepper flakes

DIRECTIONS:

Mix vinegar, herbs & seasonings in medium bowl. Whisk in oil & add onions, scallions and mushrooms. Toss to cover with marinade and refrigerate, covered for 30 minutes or until ready to serve.

