

MUSHROOM PESTO ON CROSTINI

Suggested Wine: Roche 2021 Carneros Pinot Noir

Servings: 36 Appetizers Prep Time: 1 glass of wine

Ingredients:

Pesto:

16 oz. of Italian brown mushrooms – diced small

2 sweet white onions – diced small

8 garlic cloves – minced

¾ cup walnuts—chopped coarsely

1 ½ cups of fresh Italian parsley – chopped fine

¾ cup of Parmesan cheese – finely grated

½ cup of olive oil

Crostini:

1/3 cup of olive oil

2 thin baguettes – 36 ½-inch slices

Kosher salt

To make Crostini:

Heat oven to 350 degrees.

Brush both sides of bread with olive oil and sprinkle the salt on top, place on parchment paper and bake in the oven for about 15 minutes. Remove when brown.

To make Mushroom Pesto:

In a large frying pan over medium heat, add olive oil, garlic and onions.

Stir when onions get translucent. Add mushrooms. When mushrooms start to brown remove from heat.

Let cool.

When cool add walnuts, parsley and cheese. Spoon on top of crostini and serve.



APPETIZER

SWEET POTATO RED LENTIL SOUP

Suggested Wine: Roche 2018 Longford Pinot Noir

Servings: 8 Prep Time: 2 glasses of wine

Ingredients:

6 sweet potatoes – peeled and dice coarsely

2 cubes of butter

3 sweet white onions – diced small

1 head of celery – diced small

4 carrots – diced small

½ teaspoon of ground allspice

2 teaspoons of fresh thyme leaves

1 cup of red lentils

8 cups of turkey stock – bouillon is fine to use

¼ cup of Basil – finely chopped

Heat oven to 350 degrees

In one roasting pot put one cube of butter, allspice, and diced potatoes ... roast for 30 minutes and remove.

In another roasting pot put one cube of butter, onions, celery, thyme and carrots... roast for 30 minutes and remove.

Puree potatoes with the butter in roasting pot.

In a large stock pot add mashed potatoes, and onion mix, and turkey stock. Bring to boiling ... add lentils, stir, if it is too thick add water ... when lentils are double the size remove from heat and serve.



SOUP