

2015 Sensory Tour Recipes

Baby Portabella Mushroom with Caramelized Shallot & Asiago - Pinot Noir

48 Crimini mushroom caps (Baby Portabellas)

10 shallots

Olive oil

1 cup Shredded asiago cheese

Clean and de-stem mushrooms- DO NOT USE WATER. Par cook mushrooms in olive oil in a sauté pan- approximately 5 minutes. Remove from heat. Chop shallots. Sauté shallots in olive oil until golden brown. Place mushroom caps upside down on a sheet pan. Place a scoop of caramelized shallots in each cap and cover with shredded asiago.

Bake in oven at 350 for 10 minutes or until cheese is melted.

Grilled-asparagus-subs-with-smoky-french-dressing

1/4 cup ketchup

1/4 cup mayonnaise

2 tablespoons sherry vinegar

2 tablespoons Dijon mustard

1 garlic clove, chopped

1 chipotle chile in adobo sauce

Salt, preferably smoked salt

2 pounds medium asparagus, peeled and trimmed

Olive oil, for drizzling

Four 7-inch sub or hoagie rolls, split and lightly toasted

1/4 cup raisins

4 scallions, thinly sliced

1/4 cup crumbled feta cheese

1. In a blender, combine the ketchup with the mayonnaise, vinegar, mustard, garlic and chipotle. Puree until smooth. Season the French dressing with salt.

2. In a large pot of boiling salted water, cook the asparagus until bright green, about 2 minutes. Drain the asparagus and spread them out on a large baking sheet to cool.

3. Preheat a large grill pan. Drizzle the asparagus with olive oil and season with salt. Grill over moderately high heat, turning, until tender and lightly charred, about 3 minutes.

4. Spread the cut sides of each roll with 3 tablespoons of the smoky French dressing. Arrange the grilled asparagus on the subs and top with the raisins, scallions and crumbled feta. Close the sandwiches and serve.

Make Ahead

The smoky French dressing can be refrigerated for up to 3 days.

Almond Butter Sandwiches

1 c raw almonds
2 TBSP grapeseed oil
1 tsp brown sugar
1 granny smith apple
¼ c granola

In a food processor finely chop the almonds until dust. Add grapeseed oil little at a time to ensure consistency- too much oil may result in runny butter, too little will result in clumping. Thinly slice granny smith apple so there are an even number of slices to make sandwiches. Place a dollop of almond butter on a slice and garnish with granola for texture.

Cerise Truffles available here: <http://www.grocersdaughter.com/>