

earth's  
fruit

comes  
full

circle

## Stuffed Mushrooms (Gluten Free/Vegan)

### Ingredients -

1/2 cup Italian-style dried bread crumbs  
(or homemade Gluten-free bread crumbs tossed with Italian seasonings)  
½ bottle LDV R.E.D. Rhone Blend or other dry red wine  
1/2 cup LDV Viognier or other dry white wine  
2 garlic cloves, peeled and minced  
Salt and freshly ground black pepper  
1/4 cup extra-virgin olive oil  
22 large (2 1/2-inch-diameter) white mushrooms, stemmed, fans removed  
1 tablespoon Worcestershire Sauce  
Tabasco Sauce to taste

Optional: 1/2 cup grated Parmigiano Reggiano Cheese

### Instructions -

- Destem mushroom caps and scrape out fans to create a cavity for stuffing. Finely chop mushroom stems and fans.
- Place olive oil in sauté pan over medium heat and add garlic (do not burn). After about 1 minute, add chopped stems and fans and cook for 2 minutes stirring often.
- Deglaze pan with white wine, cook until most of wine has evaporated.
- Remove from heat and add Worcestershire and Tabasco Sauces, bread crumbs, cheese if using, salt and pepper. Let cool.

Place red wine in large pan and bring to simmer and add mushroom caps. Over medium heat simmer caps for 1 minute on each side. Remove caps to cool.

Spoon the filling into the mushroom cavities and arrange on the baking sheet. Sprinkle tops of each mushroom with bread crumbs and cheese if using.

Broil mushrooms on middle rack until they are slightly browned on top and heated through.

### Wine Pairing Suggestion –

LDV Winery 2013 R.E.D. or other medium bodied red wine. An Oregon Pinot Noir is another great pairing.



LDV  
WINERY