



Recipes

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Spicy Wild Mushroom Tapanade

Serves 1

Ingredients:

1 Tbsp. Olive Oil
1.75 cups Minced Portabella Mushrooms , gills removed
.75 cup Minced Shiitake Mushroom , stems removed
.5 cup Oyster Mushroom
1 tsp. Minced Garlic
.25 cup Minced Onion
1 Tbsp. Sherry Wine
.25 tsp. Kosher Salt
.125 tsp. Dried Thyme
.25 tsp. Black Pepper
.125 tsp. Cayenne Pepper Sauce Pepper

Directions:

1. Place olive oil in sauté pan over medium high heat.
2. Add mushrooms and sauté 1-2 minutes. Add garlic and onions. Sauté additional 1-2 minutes.
3. Add sherry and remaining ingredients and continue cooking until most liquid has evaporated.
4. Remove from heat.
5. Label, date and refrigerate.