

10/13/04

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Courtesy of: Fresobaldi

Yield: Serves 6-8 people

"Guitar" Macaroni with Mushrooms

Amount	Measurement	Prep/Type	Ingredient
1/2	cup		porcini (Italian mushrooms)
1	clove	peeled	garlic
1	medium	chopped	onion whole
1/3	cup liquid		olive oil, extra virgin
to taste	dash		salt
to taste	dash		black pepper
1	pound		linguine egg pasta
4-5	sprigs	minced	parsley
to taste			Villa Russo Parmesan cheese



1. Soak mushrooms in warm water for about 15 minutes. Remove from water, but reserve the soaking liquid. Coarsely chop the mushrooms and strain the water through paper towels into a clean cup.
2. In a large skillet combine the garlic, onion and oil over moderate heat. As soon as the garlic begins to fry, add the chopped mushrooms and stir in the reserved water. Cook until the water has completely evaporated. Add the fresh mushrooms and salt and pepper to taste. Cover the skillet and cook stirring occasionally for 20-25 minutes. If too much liquid remains, uncover and let some of it reduce, but the mixture should not be dry.
3. Meanwhile, in a large pot of salted boiling water, cook the pasta until just al dente. Test for doneness as soon as the pasta floats to the top. Drain the pasta reserving 1 cup of the cooking liquid, and turn the noodles into a warm serving bowl. Dress with the mushroom sauce, a generous amount of pepper and the parsley. Toss gently; if too dry, add some of the reserved cooking liquid. Serve with Parmesan.

Suggested Wines: Frescobaldi Nipozzano Chianti Riserva

Courtesy of: Sebastiani Vineyards

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Broiled Stuffed Mushrooms

Amount	Measurement	Prep/Type	Ingredient	Comments
1	pound		mushrooms	
2-3		finely chopped	green onions	
3	tablespoons		butter	
1/4	cup		bread crumbs	
1/4	cup	chopped	parsley	
1/4	teaspoon		oregano	
1/4	teaspoon		salt	
1	dash		cayenne pepper	
3	tablespoons	grated	Villa Russo Parmesan cheese	
2	teaspoons		Sebastiani Talus White Zinfandel	
garnish			paprika	



1. Wash mushrooms and drain well. Remove stems and chop fine along with onion.
2. Then sauté together lightly in butter. Add remaining ingredients and heat until warm. Brush mushroom caps lightly with butter or oil.
3. Press stuffing into caps, sprinkle over with paprika and heat under broiler until mushrooms are tender, about 5 minutes. Excellent as an hors d'oeuvre or side dish.

Suggested Wines: Sebastiani Merlot or Sebastiani Chardonnay