

ROASTED MEDITERRANEAN MUSHROOM PASTA

Makes 4 servings

12 oz (375 g)	penne pasta	1 tsp (5 mL)	Dijon mustard
1/2 lb (250 g)	fresh white OR crimini mushrooms, thickly sliced	1/2 cup (125 mL)	crumbled Feta cheese
1	small zucchini, cut into 1-inch pieces		
1	red pepper, seeded, cut into 1-inch pieces		
1/2	red onion, cut into wedges		
2	small tomatoes, thickly sliced		
3 Tbsp (45 mL)	canola oil, divided		
1	clove garlic, minced		
1 tsp (5 mL)	basil		
1/2 tsp (2 mL)	oregano		
1 tsp (5 mL)	grated lemon zest		
1 Tbsp (15 mL)	fresh lemon juice		

Cook pasta according to package directions. Drain. In large bowl, place mushrooms, zucchini, red pepper, red onion and tomatoes. Add 1 Tbsp (15 mL) oil. Toss lightly. Arrange vegetables in single layer on greased cookie sheet. Bake at 450°F/225°C for 10 minutes. In same bowl whisk remaining 2 Tbsp (25 mL) oil and remaining ingredients, except Feta cheese. Add roasted vegetables. Toss. Pour roasted vegetables over cooked pasta. Top with Feta cheese.

Serve with: *Snap Dragon Chardonnay (White Wine, USA)* or *Snap Dragon Cabernet Sauvignon (Red Wine, USA)*

PORTABELLA BURGER WITH ROASTED RED PEPPER MAYO

Makes 4 servings

Red Pepper Mayo:

2 Tbsp (25 mL)	light mayonnaise
	Juice of 1/2 lemon
1/4 cup (50 mL)	finely chopped roasted red peppers
1	clove garlic, minced
4	large portabella mushroom caps, stems removed
1 Tbsp (15 mL)	canola oil
1 Tbsp (15 mL)	balsamic vinegar
1 tsp (5 mL)	Italian seasoning
	Salt and freshly ground pepper
1/2 cup (125 mL)	grated Mozzarella cheese
4	slices red onion
4	kaiser rolls, halved
	Mixed greens for topping

Red Pepper Mayo: In small bowl, combine mayonnaise, lemon juice, red peppers and garlic. Set aside.

Place mushroom caps on cookie sheet. Using the tip of a sharp knife, lightly score the top of each mushroom cap on the diagonal in a criss cross pattern. In small bowl, combine oil, balsamic vinegar, Italian seasoning, salt and pepper. Brush over all sides of mushroom. Roast at 450°F/225°C for 10-12 minutes or until tender and cooked through. Arrange one mushroom on bottom of each roll. Top with cheese, onion slice and handful of mixed greens. Spread top of each roll with "Red Pepper Mayo". Place top on mushroom. Serve immediately.

Serve with: *BAILEYS SHAKE* – fill blender with ice and add *Baileys Irish Cream Liqueur (Ireland), ice cream and milk.* Blend well and pour into glass. Or *CUERVO & CRANBERRY COCKTAIL* – add 1 1/2 oz of *Jose Cuervo Especial Silver Tequila (Mexico), 3 oz of cranberry juice and a dash of lime juice.* Garnish with a lime wheel.

FARFALLE PASTA WITH SAUTÉED MUSHROOMS AND THYME

Makes 4-6 servings

1 lb (500 g)	farfalle or bow pasta
2 Tbsp (25 mL)	butter
2 Tbsp (25 mL)	canola oil
4	green onions, chopped
3	cloves garlic, minced
1 lb (500 g)	fresh white OR crimini mushrooms, sliced
1 tsp (5 mL)	thyme
1 1/4 cups (300 mL)	chicken broth
1/2 cup (125 mL)	half and half cream (10%)
1 Tbsp (15 mL)	lemon juice
	Salt and freshly ground pepper
1/2 cup (125 mL)	Parmesan cheese
2 Tbsp (25 mL)	chopped fresh parsley

In large pot of boiling water, cook farfalle. Drain. Cover. Set aside. Meanwhile, in fry pan melt butter with oil over medium heat. Add green onions and garlic. Cook 3-4 minutes. Add mushrooms. Cook, stirring occasionally until softened, about 5 minutes. Add thyme. Cook 1 minute until fragrant. Transfer mushrooms to bowl. Set aside. In same fry pan add chicken broth. Bring to boil, scraping up browned bits. Take off heat. Add cream and lemon juice. Season with salt and pepper. To pasta pot add mushrooms, chicken broth mixture, Parmesan cheese and parsley. Mix well. Heat over medium-low for 2 minutes or until most of liquid is absorbed. Serve immediately.

Serve with: *Sterling Vineyards Cabernet Sauvignon (Red Wine, USA)* or *Sterling Vineyards Pinot Gris (White Wine, USA)*