

ASIAN STEAK AND MUSHROOMS ON MIXED GREENS WITH GINGER DRESSING *Makes 4 servings*

Ginger Dressing:

2 Tbsp (25 mL)	soy sauce
2 Tbsp (25 mL)	rice vinegar
1 Tbsp (15 mL)	grated ginger
1/2 tsp (2 mL)	chili-garlic sauce
1/2 tsp (2 mL)	sesame oil
1/4 cup (50 mL)	chopped fresh cilantro
1 tsp (5 mL)	sesame oil
2-3/4 lb (375 g)	rib-eye steaks
2 Tbsp (25 mL)	sesame seeds, toasted
1 Tbsp (15 mL)	butter
1 Tbsp (15 mL)	canola oil
1/2 lb (250 g)	fresh white OR crimini mushrooms , quartered
	Salt and freshly ground pepper
8 cups (2 L)	mixed greens

In small bowl, whisk together all dressing ingredients. Set aside. Rub 1/4 tsp (1 mL) sesame oil over each side of each steak. Sprinkle steaks with toasted sesame seeds. Press firmly to adhere. In large fry pan over medium heat, melt butter. Cook mushrooms in butter until mushrooms begin to brown, about 6 minutes. Season with salt and pepper. Transfer mushrooms to plate. In same fry pan over medium heat, heat oil. Add steaks. Cook to desired doneness, 3-4 minutes per side for medium rare. Transfer steaks to cutting board. Slice steaks. In large bowl, toss mixed greens with “Ginger Dressing”. Divide greens among plates. Top with steak and mushrooms.

Serve with: Barefoot Bubbly Pinot Grigio (Sparkling Wine, USA) or E&J Brandy (USA) served over ice and topped with tonic water and garnished with a lime wheel.

MUSHROOM LOVERS' FRENCH BREAD PIZZAS *Makes 4 servings*

2 Tbsp (25 mL)	butter
1 lb (500 g)	fresh white mushrooms , sliced
1/2 lb (250 g)	fresh crimini mushrooms , sliced
4	cloves garlic, minced
	Salt and freshly ground pepper
1/2 cup (125 mL)	dry white wine
1 tsp (5 mL)	red wine vinegar
1 Tbsp (15 mL)	chopped fresh thyme OR 1 tsp (5 mL) dried thyme
1	French bread loaf
2 cups (500 mL)	grated Gruyere OR Swiss cheese

In large fry pan over medium heat, melt butter. Add mushrooms and garlic. Cook until mushrooms begin to brown, about 10 minutes. Season with salt and pepper. Add wine, red wine vinegar and thyme. Turn off heat. With serrated knife split loaf lengthwise and then crosswise, cutting loaf into 4 pieces. Hollow out inside slightly and discard soft bits. Place bread pieces onto cookie sheet. Toast bread lightly under broiler. Remove from oven. Fill each section of bread evenly with mushroom mixture. Top each section with 1/2 cup (125 mL) cheese. Broil until cheese is melted and golden; serve.

Serve with: MacMurray Ranch Sonoma Coast Pinot Gris (White Wine, USA) or MacMurray Ranch Sonoma Coast Pinot Noir (Red Wine, USA)

MUSHROOM MELT WITH PROVOLONE CHEESE AND GARLIC THYME MAYO *Makes 4 servings*

Garlic Thyme Mayo:

1/4 cup (50 mL)	light mayonnaise
1	clove garlic, minced
1 Tbsp (15 mL)	lemon juice
1/4 tsp (1 mL)	dried thyme
	Salt and freshly ground pepper
4	portabella mushrooms
1/4 cup (50 mL)	all purpose flour
1	egg, beaten
2/3 cup (150 mL)	panko bread crumbs
1 Tbsp (15 mL)	canola oil
1 Tbsp (15 mL)	butter
4	ciabatta buns, halved
1/4 cup (50 mL)	roasted red pepper strips
4	slices Provolone cheese

Garlic Thyme Mayo: In small bowl, combine all mayo ingredients.

Clean portabellas: hold each mushroom upright and carefully twist out or cut the stem flush with the cap. Reserve the stems for another recipe. Tap the cap lightly. Clean with a soft brush or cloth or rinse quickly under cool running water. Pat dry. Place flour, beaten egg and bread crumbs in three separate shallow bowls. Dip each mushroom in flour, egg then bread crumbs. In large fry pan over medium heat, heat oil and butter. Cook mushrooms about 3-4 minutes per side or until golden and tender when pierced. Place “Garlic Thyme Mayo” on bottom half of each bun. Top with a portabella mushroom, roasted red pepper strips and cheese. Broil for 1 minute or until cheese is melted. Place top on. Serve immediately.

Serve with: Barefoot Bubbly Brut (Sparkling Wine, USA) or Apothic Red Winemaker's Blend (Red Wine, USA)