

Aaron's Amazing Mushrooms
Aaron Brachfeld, Arvada, CO

Servings: 2

Ingredients:

1 cup mushrooms (baby portebellas are recommended--especially Colorado's rakhra mushrooms)

1 cup pine nuts (either harvested directly from the Colorado mountains, or available from the store) ¼ cup extra virgin olive oil ¼ cup melted butter equal amounts paprika, pepper, and tarragon, to taste Colorado Honey, to taste

Instructions:

Preheat oven (or toaster oven) to 350F.

Cut mushrooms so that they can lay flat in a baking pan to no taller than ¾ inch. Spread them out on the baking dish. Sprinkle pine nuts in between mushrooms. In a bowl, mix olive oil, butter and spices. Drizzle over the pine nuts and mushrooms. The liquid should cover at least the bottom half of the mushrooms; if needed make more liquid. Bake for 15 minutes. Pour everything in a serving bowl, and mix with a very small amount of sugar. Serve immediately.

Wine Pairing:

Instead of wine, I would pair it with a cherry cider or Longmont Dairy milk