Taste and Savor

4 FRESH IDEAS YOU CAN ENJOY IN 4 MINUTES OR LESS

The Friday 4

1 Quick Recipe:

Mushroom and Balsamic Onion Grilled Cheese

BALSAMIC ONIONS
1 TB Extra Virgin Olive Oil
2 Vidalia Onions, sliced
Sea Salt and Freshly Ground Pepper
3 TB Balsamic Vinegar

SAUTEED MUSHROOMS
2 TB Unsalted Butter
1 TB Extra Virgin Olive Oil
16 OZ Baby Bella Mushrooms
A Generous Sprinkle of Sea Salt and Freshly Ground Black Pepper
1 Tsp Fresh Thyme or Rosemary

SANDWICHES
8 Slices Rustic Whole Wheat Bread
1½ Cups Grated *Swiss Style Cheese
½ Cup Grated Parmesan

Step One Sauté the onions over medium to medium-low heat for about 30 minutes, stirring often, until the onions become soft and browned. Add the vinegar and swirl into the onions. Sauté until the liquid is absorbed Let cool.

Step Two Melt the butter and oil together in a skillet over medium heat. Add the mushrooms, salt and pepper, stirring often, until they are softened and dry. Stir in the herbs.

Step Three Top a slice of bread with a layer of cheeses, then onions, and mushrooms. Add a second layer of cheese on top of the mushrooms. Top with another slice of bread, repeat to make the rest of the sandwiches. Grill on a grill pan, cast iron skillet or flat top that has been sprayed well with olive oil. Flip when the first side starts oozing gooey cheese and continue to cook until your bread is golden brown.

2 Kitchen Scoop

Swiss or Alpine Style Cheese are cow's milk cheeses, semi hard, buttery with a fruity delicious flavor. Gruyere, Emmentaler, Comte and Jarlsberg all fit into this cheesy category.

3 Clever Idea

These sautéed mushrooms and onions also make a great topping for whole wheat pasta. You can use some Swiss style cheese to top them, add a little more thyme or rosemary for garnish.

4 Cheers!

R Stuart Big Fire Pinot Noir
Willamette Valley, Oregon
About $15

One of the reasons that Pinot Noir is the world's most popular ligght-bodied red wine is because its so food-friendly. Pinot and mushrooms are a wine pairing made in heaven - in fact some pinots even smell a bit "mushroomy" or earthy. In this fun and easy-to-enjoy bottle, you'll find notes of cherries and herbs in the aroma and a slightly spicy red fruit taste with a juicy mouthfeel and a long smooth finish.

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