



Catalan Wild Mushrooms

This recipe can be paired with Bokisch Vineyards Tempranillo for a delectable first course.

Ingredients:

- 1lb wild mushrooms
- ¼c extra-virgin olive oil
- ¼c finely chopped flat-leaf parsley
- 2T finely chopped fresh garlic
- 1-2t sea salt

Preparation:

1. Lightly rinse and pat dry the mushrooms. Keep whole or slice according to size and preference.
2. Heat the olive oil in a saucepan over medium heat. Add the garlic and sauté until translucent (do not brown).
3. Add the mushrooms and sauté them until most of the juices have evaporated (do not overcook, they should be firm when poked with a fork)
4. Season to taste with salt and pepper.
5. Sprinkle with the chopped parsley.
6. Serve immediately with warm, crusty French bread.