



MONTICELLO VINEYARDS
CORLEY FAMILY NAPA VALLEY

MONTICELLO STUFFED MUSHROOM CAPS

2 tablespoon olive oil
1 peeled onion, thinly sliced
4 1/8" thick slices of Pancetta, minced
1 - 2 peeled & cored pears, diced finely
30 medium mushrooms, stems removed and saved
1 clove garlic
2 cups bread crumbs
Olive oil, salt and pepper to taste

In a large sauté pan, place oil and onions and cook over medium heat, stirring frequently, until onions are dark brown and very soft. Remove from pan and set aside.

In same pan sauté Pancetta until crisp (about 5 - 10 minutes), add pears. In food processor, pulse mushroom stems and garlic until very finely minced, add to pan. Simmer gently until all is thoroughly cooked and almost dry, add onions.

Place a about a teaspoon of filling into each mushroom cap, dip caps in bread crumbs and bake at 400degrees for 15 - 20 minutes until caps are golden brown on top.

Serve warm with our

2006 Monticello Vineyards Jefferson Cuvee Cabernet Sauvignon

And enjoy!

We came across this recipe in our folder of previous Thomas Jefferson Birthday Celebrations!

"Good wine is a necessity of life" - Thomas Jefferson