

# EAT THIS! DRINK THAT!

*with* **NEW WORLD WINES**

## BALSAMIC THYME AND MUSHROOM BRUSCHETTA

### INGREDIENTS

- 400g mushrooms
- 3 tbsps olive oil
- 2 tbsps balsamic vinegar
- 1 tbsps sugar
- 1 tbsps thyme leaves
- ½ clove of garlic, unpeeled
- 4 slices bread
- Extra olive oil, for drizzling
- Salt and pepper to taste

**Prep Time** 5 minutes  
**Cook Time** 5 minutes  
**Serves** 2 people

**Wine Pairing**  
Mark West Black; Pinot Noir

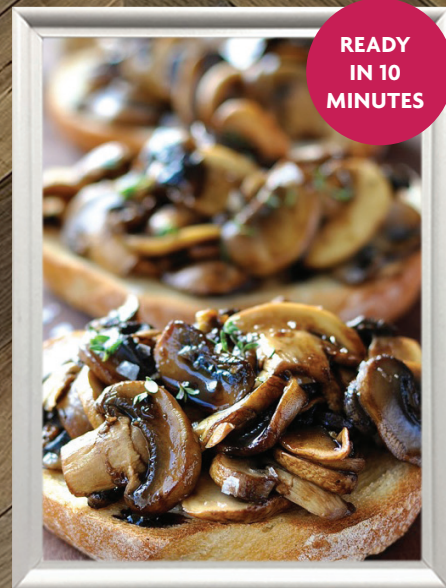
### DIRECTIONS

Heat oil in large frying pan or skillet over high heat. Slice the mushrooms into quarters. Toss into pan and sauté quickly for about a minute or two.

Add the balsamic to the mushrooms and sprinkle with sugar. Stir mixture for about 30 seconds to let the balsamic and sugar caramelize.

Add thyme and season with salt and pepper. Toast the desired bread of your choice and rub each piece lightly with garlic.

Pile the mushroom on top of the bread and serve immediately, drizzled with extra olive oil as desired.



READY  
IN 10  
MINUTES