



HOLIDAY COOKING

WITH

Giorgio[®]

America's Favorite Mushroom





**TOTAL
TIME:
40 MINS**

MUSHROOM & CHIVE POTATO SALAD

WHAT YOU NEED

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| 1 ½ pounds small red potatoes, halved | 1 tsp brown mustard |
| 1 Tbsp olive oil | ¼ cup extra virgin olive oil |
| 8 oz white button mushrooms, halved | 2 Tbsps chopped chives |
| Pinch of fine sea salt | ½ tsp fine sea salt, or to taste, |
| Pinch of ground black pepper | ¼ tsp ground black pepper, or to taste |
| 2 tsps apple cider vinegar | |

WHAT YOU DO

Place potatoes in a medium pot and fill with water to cover potatoes by 2 inches. Bring to boil and cook until tender, about 10 mins depending on the size of your potato halves.

While potatoes cook, heat olive oil in a medium skillet over medium-high. Add mushrooms and cook, stirring often, for 10 mins or until darkened and tender. Sprinkle with pinch of salt and pepper.

Drain potatoes and add to a large bowl. Add mushrooms.

Whisk together vinegar and mustard in a small bowl. Whisk in olive oil until smooth. Add chives, salt and pepper, and whisk until combined.

Pour the dressing over potatoes and mushrooms and toss to coat. Serve at room temperature.

WHITE BEAN DIP WITH MUSHROOMS

WHAT YOU NEED

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| 2 Tbsps olive oil, plus extra for garnish | 1 Tbsp chopped fresh chives |
| 4 garlic cloves, minced | ½ tsp fine sea salt |
| 8 oz white button mushrooms, chopped fine | ¼ tsp ground black pepper |
| 2 (15.5 ounce) cans cannellini beans (white kidney beans), drained, but not rinsed | ¼ tsp smoked paprika |
| | 2 Tbsps plain Greek yogurt |
| | Chopped fresh parsley for garnish |
| | Flaked sea salt for garnish |

WHAT YOU DO

Heat 2 Tbsps of olive oil in a large skillet over medium-low heat. Add the garlic, cook, stirring often, just until it turns golden, but not brown, about 1 min. Turn off the heat and transfer half the garlic and oil to a food processor and leave the remaining in the skillet.

Return the heat to medium-high. Add the mushrooms and cook until dark brown, 7 to 10 mins. Remove the skillet from the heat. Add the beans, chives, salt, pepper, and paprika to the food processor. Pulse 8 to 10 times in short bursts until the beans are chopped, but thick and chunky. Remove the blade and stir in the yogurt.

Transfer to a serving plate or shallow bowl. Top with the mushrooms. Drizzle with more olive oil. Then garnish with parsley and flaked sea salt before serving.

**TOTAL
TIME:
27 MINS**



LAMB & MUSHROOM BLENDED MEATBALLS

with Spiced Cucumber Yogurt Dipping Sauce

WHAT YOU NEED

12 oz ground lamb
 4 oz white button mushrooms, finely chopped
 ¼ cup cooked long grain rice, cooled
 ¼ cup pine nuts
 ¼ cup chopped yellow onion
 2 garlic cloves, chopped
 1 Tbsp chopped fresh mint
 1 Tbsp chopped fresh parsley
 1 Tbsp fresh lemon juice
 1 tsp fine ground sea salt
 ¼ tsp ground black pepper

Cucumber Yogurt Dipping Sauce

½ cup plain whole milk Greek yogurt
 1 small Persian cucumber, chopped
 (about 5 inches long)
 1 Tbsp chopped yellow onion
 ¼ tsp fine ground sea salt
 ¼ tsp cumin
 ¼ tsp coriander
 Pinch ground cinnamon

**TOTAL
TIME:
40 MINS**



WHAT YOU DO

To make the meatballs, preheat the oven to 400 degrees F.

Cover a rimmed baking sheet with parchment paper. Add the lamb, mushrooms, and rice to a large bowl. Use clean or gloved hands to mix well. Place the pine nuts, onion, garlic, mint, parsley, and lemon juice in a small food processor or single serve blender cup. Puree until all ingredients are finely chopped. Transfer the blenders contents into the bowl with the meat and mushrooms.

Add the salt and pepper. Stir all ingredients well to combine. Form into golfball-size balls to make 14 meatballs. Place on the prepared baking sheet. Bake for 20 mins, or until cooked through and no longer pink in the center.

While the meatballs bake, make the dipping sauce. Place all sauce ingredients in a small food processor or single serve blender. Puree until smooth and the vegetables are very finely chopped. Pour into a small bowl and serve alongside the meatballs for dipping or drizzling.



**TOTAL
TIME:
15 MINS**

PORTABELLA SATAY

with Spicy Peanut Sauce

WHAT YOU NEED

Peanut Sauce

2½ cups chunky peanut butter
 2 cups coconut milk
 ½ cup lemon Juice
 ¼ cup honey
 8 cloves garlic, chopped
 1 Tbsp + 1 tsp ground cumin
 1½ tsps crushed red pepper

Satay

24 portabella mushrooms
 (about 2.5 oz each)
 Vegetable oil as needed
 Cilantro and red pepper flakes,
 for garnish as needed

WHAT YOU DO

To make peanut sauce, thoroughly combine peanut butter, coconut milk, lemon juice, honey, garlic, cumin and red pepper. Let stand at least one hour to marry flavors. To prepare satay, remove stem and brush each portabella cap with oil; season well with salt and pepper. Arrange on sheet pan.

Bake at 500°F until mushrooms are tender, about 8 mins.

Cut one portabella cap into ¾-inch slices; thread slices on 2 skewers. Repeat with remaining caps; reserve.

NOTES: Per Order: Grill 2 skewers, turning a couple of times, until tender and lightly browned, about 2 minutes per side. Sprinkle with coriander. Serve with ¼ cup peanut sauce on the side. Garnish with red pepper flakes if desired.

CLASSIC STUFFED MUSHROOMS

WHAT YOU NEED

16 oz white button mushrooms (about 14 larger mushrooms)
½ pound pork or turkey sausage
4 oz cream cheese, softened
¼ cup panko bread crumbs
2 Tbsp freshly grated Parmesan cheese
¼ tsp fine sea salt
Small or chopped basil leaves for garnish

WHAT YOU DO

Preheat the oven to 375 degrees F.

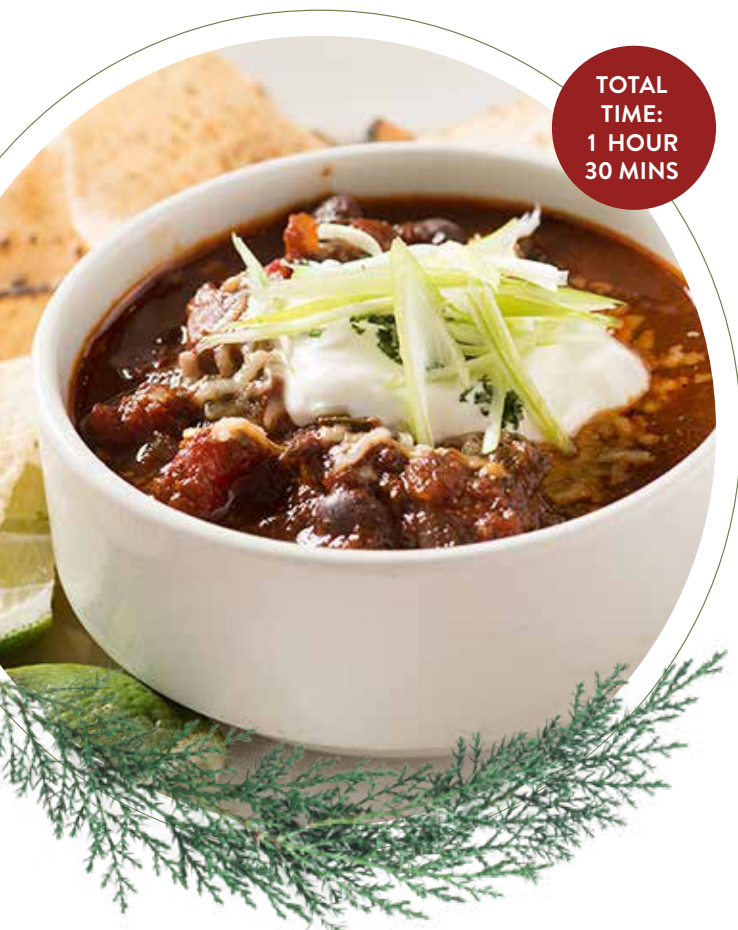
Remove the stem from each mushroom. Spray a baking dish large enough to hold all the mushrooms, about 8-by-10-inches, with non-stick cooking spray. Place the mushroom caps upside down in a baking dish.

Cook the sausage in a large skillet over medium-high heat until no longer pink, about 7 mins. Break it up into small pieces as it cooks. Reduce the heat to medium and stir in the cream cheese until melted, about 2 mins. Add the panko bread crumbs and remove the skillet from the heat. Stir until all ingredients are combined. Add 1 Tbsp of Parmesan and the salt. Stir well. Let sit until cool enough to handle.

Fill each mushroom cap with an equal amount of the sausage stuffing, mounding it high over the mushroom. Bake for 25 mins, until the filling is bubbly and the mushrooms are tender. Sprinkle the remaining 1 Tbsp of Parmesan over the mushrooms just as you pull them out of the oven. Garnish with basil before serving.



**TOTAL
TIME:
1 HOUR
5 MINS**



**TOTAL
TIME:
1 HOUR
30 MINS**

MUSHROOM CHIPOTLE CHILI

WHAT YOU NEED

4 pounds mushroom and meat base	1 Tbsp chipotle chilies in adobo, minced
3 Tbsp vegetable oil	2 Tbsp ground cumin
2 cups yellow onion, diced	2 Tbsp oregano, dried
1 Tbsp garlic, minced	One 16 oz can crushed tomato with liquid
2 each poblano green chilies, seeded and diced	One 12 oz bottle lager beer
2 Tbsp jalapeños, seeded and minced	kosher salt to taste
½ cup chili powder	black pepper, freshly ground to taste

WHAT YOU DO

Season the mushroom and meat mixture with salt and pepper as needed. Heat the oil in a pan over medium to high heat. Add the onions, garlic and chilies to the pan and cook over medium heat, stirring from time to time, until the mixture is tender, about 12-15 mins.

Add the herbs chipotle and spices and saute for 5 mins, then add the mushroom meat blend and stir to mix well.

Add the beer and tomatoes to the pan and bring to a slow simmer. Cover the pot and cook over very low heat or in a 325 degree oven for 1 hour. Check the chili periodically, stirring as needed.



TOTAL TIME: 35 MINS

MUSHROOM & CHEESE STUFFED JALAPENOS

WHAT YOU NEED

- 12 jalapeños, halved, seeds removed
- 8 oz white button mushrooms, finely minced
- 1 clove garlic, minced
- 8 oz cream cheese, room temperature
- 1 cup grated aged cheddar
- Kosher salt/black pepper
- Optional:**
- 2 slices prosciutto, crisped
- Chives

WHAT YOU DO

Preheat oven to 375 degrees.

Line a rimmed baking sheet with parchment paper or a silicone baking mat. Place jalapeño halves on top. Set aside.

Into a large bowl combine: mushrooms, cream cheese, cheddar. Season with salt and pepper. Scoop mushroom mixture into jalapeño halves. Bake for 20-25 mins or until cheese is bubbly and jalapeños have softened.

Garnish with prosciutto and chives if desired.

MUSHROOM, MOZZARELLA, & CHERRY TOMATO PIZZA

WHAT YOU NEED

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| 1 Tbsp olive oil | 1/3 cup jarred pizza or tomato sauce |
| 8 oz sliced and cleaned mixed mushrooms | 1 cup shredded fresh mozzarella |
| Kosher salt and freshly ground pepper to taste | 1/2 cup shredded smoked mozzarella |
| 12 oz pizza dough, at room temperature (see Note) | 1 pint cherry or grape tomatoes, halved |
| About 1 Tbsp cornmeal or all-purpose flour | 1/2 tsp dried oregano leaves |

WHAT YOU DO

Place a baking sheet in the oven and preheat it to 450°F.

Heat the olive oil in a large skillet over medium-high heat. Add the mushrooms, season with salt and pepper and sauté for about 8 mins until they are tender and lightly browned around the edges. Turn onto a plate.

Sprinkle the cornmeal or flour fairly generously on a flat cutting board or a pizza peel if you have one, and pat the dough into a circle about 8 inches in diameter. Let it sit for another 10 mins, then stretch it a bit further, into a 10-inch circle. Top the pizza with the tomato sauce, leaving a narrow border around the edges. Sprinkle the two different mozzarellas evenly over the sauce. Sprinkle the sautéed mushrooms over and distribute the cherry tomatoes, cut side down. Sprinkle with the oregano and season with salt and pepper.

Transfer the pizza to the hot baking sheet using the peel or cutting board using a swift motion to slide the pizza onto the sheet. Place the pan back into the oven and bake for about 12 to 15 mins, until the dough is golden brown and cooked through, the tomatoes are slightly collapsed, and the cheese is melted. Remove the pizza from the oven and place on a serving board or a pizza peel.

Let it sit for 2 mins before cutting into pieces to serve.

NOTE: You can use any store-bought pizza dough, which is available at many supermarkets, and also can be bought at a pizzeria. If you can find the super-convenient type that is rolled up in a tube on parchment paper in the dairy aisle, that saves you a bit of stretching and pulling, and that can be rolled out right on a baking sheet.

TOTAL TIME: 45 MINS

