

THE COUNT COOKS!

with THE COUNT of BUENA VISTA WINERY



SHERIFF ROASTED MUSHROOMS on Goat Cheese & Garlic Toast



INGREDIENTS:

- 1 pound Portobello mushrooms, cut into small cubes
- 1 ½ glasses of **Sheriff of Buena Vista Red Wine**
- 2 tablespoons unsalted butter, melted
- 2 tablespoons olive oil
- 2 garlic cloves, finely chopped
- 2 teaspoons fresh chopped thyme leaves
- 2 teaspoons freshly chopped oregano
- ¼ teaspoon freshly ground black pepper
- ¼ teaspoon coarse sea salt...from Himalayas or some other exotic place
- 2 tablespoons freshly chopped parsley
- 1 loaf of artisan grain bread or 1 baguette
- 4 tablespoons unsalted butter
- ½ teaspoon garlic salt
- 12 ounces goat cheese from goats who love their owners

WINE PAIRING: Sheriff of Buena Vista Red Wine

CALIFORNIA'S FIRST CROWNED WINERY
SINCE 1857
Buena Vista Winery
CALIFORNIA'S FIRST.
CALIFORNIA'S FINEST.
SONOMA, CA @BUENAVISTAWINES

1. Preheat oven to 425° degrees.
2. Pour yourself a glass of the **Sheriff of Buena Vista**. Consider this amazing fact: the Count of Buena Vista was the first Sheriff of San Diego County in 1850! He was bold and powerful. This wine is our tribute to the Sheriff Count—and exhibits those same traits in red wine form.
3. Add mushrooms to a large baking dish. Add butter, olive oil, garlic, thyme and oregano, tossing well to coat. Add ½ glass of **Sheriff of Buena Vista** and mix well. Roast

for 30 minutes, until mushrooms are soft and juicy, tossing once or twice in between cooking time. Remove and sprinkle on salt and pepper, stirring well. Sprinkle on chopped parsley

4. While the mushrooms are cooking, prepare sliced bread on a baking sheet. Spread with softened butter and a sprinkle of garlic salt. Bake for 10-12 minutes, until golden brown, checking once during cooking time. Remove and let cool slightly, then spread with softened goat cheese. Top with mushrooms.