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Fresh. Simple. Good.

Mushrooms Get the Party Started!

This holiday season surprise your guests with a tasty mushroom party starter.

Here are some simple mushroom recipes to keep your guests entertained before dinner.



Mushroom Fondue

Fondue is back! Especially the melted Swiss cheese version served with fresh mushrooms, whole or halved. Skewer and dip mushrooms (whites and browns are delicious) into your favourite cheese fondue mixture. Serve with dry white wine and let the conversation begin!

Mushroom Bruschetta

Need something that you can prepare ahead? Combine 2 cups chopped assorted mushrooms with minced garlic, chopped fresh parsley, fresh basil and 3 tablespoons of olive oil. Season with salt and pepper to taste. Refrigerate several hours or overnight. Spoon onto melba rounds or lightly toasted slices of fresh bread. Sprinkle with grated mozzarella and Parmesan cheese. Broil until mushrooms are cooked and cheese melts.

Mushroom Kebabs

Thread mushrooms onto several bamboo skewers; brush with oil and broil, turning often. Remove mushrooms from skewers onto platter. Serve hot, with a ranch style dressing for dipping. Tasty and simple.

Mushroom Dippers

Use fresh whole or thick sliced mushrooms for dipping instead of crackers or chips. They're nutritious, great for the calorie conscious and delicious.

No matter what recipe you use, your guests will be not only entertained but also amazed by the versatility of the mushroom.

For more Fresh. Simple. Good. mushroom recipes visit www.mushrooms.ca.