

Mushroom Squares or Muffins

Pairs well with Compton Pinot Gris

4 heaping cups of sliced mushrooms
(bite-size pieces)
1 cup baking mix (or 1 cup flour, 1 tsp.
baking powder, ½ tsp. salt)
½ cup grated parmesan, plus more for
top
2 or 3 tsp. Garlic Lover's Garlic* or your
favorite garlic spice mix (salt free) to
taste
Salt to taste (¾ tsp. or less)
Pepper to taste
4 eggs, beaten
¼ cup olive oil



Mix dry ingredients including cheese in large bowl; mix egg and oil in small bowl; add egg mixture to dry ingredients and mix; add mushrooms and mix. Dump and spread into greased 8 x 8 inch pan. It will be very thick -- it's almost all mushroom. Sprinkle more cheese on top. Bake in a 375 degree oven for 30 minutes or until golden brown. Cut into 12 squares. Serve warm.

Note: These are even better re-heated. Re-heat the cut portions on a sheet pan in oven or toaster oven. All the sides get nice and brown this way.

Note: You can also make these in a muffin tin. Baking time would be less.

*Garlic Lover's Garlic is made by Oregon Flavor Rack in Eugene.

Thank you to Barb Danko, a treasured wine club member of 12 years, for sharing her recipe.