

LYNMAR

Russian River Valley

SPICY GROUND LAMB FILLED CRIMINI MUSHROOMS

Yields approximately 3 dozen

SERVE WITH THE LYNMAR RUSSIAN RIVER VALLEY PINOT NOIR

36 small (1 inch) mushrooms
1# lean ground lamb
3 Tbsp very finely minced red onion
3 Tbsp. finely chopped parsley
4 large cloves of garlic, finely grated
1 tsp finely chopped fresh rosemary
2 Tbsp finely chopped fresh lemon thyme
 $\frac{3}{4}$ tsp. ground cardamom
 $\frac{1}{2}$ tsp salt, $\frac{1}{4}$ tsp. pepper
1 Tbsp. garlic olive oil
1 Tbsp. snipped chives

DIRECTIONS:

Clean the mushrooms. Using the small end of a melon baller, scoop out the stems and some of the cap. There should be an indentation in the mushroom but the cap should be intact. Preheat the oven to 350 degrees.

Combine the lamb and all other ingredients, except the olive oil and the chives, in a bowl and mix very well. Break off a small piece (about the size of a pearl onion) and fill each mushroom cap. When finished, brush the tops with a little garlic olive oil and sprinkle with a little salt. Bake for approximately 15 minutes or until the mushroom caps are tender and the lamb is cooked through. Remove to a serving platter and sprinkle with some snipped chives.

Recipe by Chef Sandra Simile