



Mushrooms on the Grape Vine

1 (16 ounce) container whole button or crimini mushrooms

Grape leaves fresh or preserved in jar, as needed *

Olive oil spray or about 1/2 to 3/4 cup olive oil

coarse sea salt, as desired

4 whole unpeeled garlic cloves

1/8 to 1/4 teaspoon ground black pepper

1/4 cup extra virgin olive oil if desired

Serve with: Seedless red grapes

Preheat oven to 325 degrees F. Lightly rinse mushrooms, dry thoroughly.

Remove stems from button mushrooms; chop stems; set aside

Leave small mushrooms whole; quarter or half larger ones.

Pat grape leaves from jar dry with paper towels. Line lightly oiled foil covered very large baking pan with single grape leaves. Spray with oil or drizzle enough oil over leaves to completely cover leaves. Place grape leaves in oven; bake about 5 minutes. Remove from oven.

Place mushrooms, stem side up over grape leaves, lightly sprinkle salt over mushrooms. Remove any outer papery skin on garlic cloves; arrange garlic unpeeled

garlic cloves in between the mushrooms. Lightly spray mushrooms and garlic with olive oil to coat. Return to oven; bake for 30 minutes. Remove pan from oven; remove baked garlic cloves; set aside to cool.

Scatter reserved chopped mushrooms over mushrooms in pan; press lightly into partially baked mushrooms. Return pan to oven; bake for another 10 minutes. Season with freshly ground black pepper.

Meanwhile remove the outer covering from garlic cloves; mince garlic; place in small bowl with 1/4 cup olive oil. Set aside.

To serve: Remove the grape leaves and mushrooms to serving plate; drizzle with garlic oil as desired. Serve hot or room temperature.

Serve as side dish or with fresh seedless grapes.

Serve: 4

Recipe Inspired by: Mushrooms with Grape Leaves. Originally by Edmond Richardin's *L'Art du Bien Manger* (1913) Elizabeth David's *Italian Food*; and Leda Meredith *The Forager's Feast*

*This recipe can also be made using wild mushrooms such as oyster or chicken of the woods mushrooms. The original recipe uses fresh grape leaves. If they are tender, serve with the mushrooms.

Cook's Note: I used preserved jarred grape leaves. The edges of the leaves turned crispy when baked, almost like baked kale chips. They created an appealing crunch with the soft mushrooms.

About the Recipe: What a hidden treasure! Grape leaves add a flavorful note to plain mushrooms and their exposed edges turn crispy. Drizzle with roasted garlic oil and garnish with some grilled juicy red grapes. What a fun dish to serve!