



Warm Mushroom Salad

- 2 cups mixed domestic or wild mushrooms
- ½ cup braising liquid from Cabernet Braised Pork
- 6 tbsp **B.R. Cohn California Extra Virgin Olive Oil**
- 4 tbsp onion, short julienne
- 2 tsp red bell pepper, short julienne
- 2 tsp Italian parsley, chopped
- 2 tsp thyme, chopped
- Salt and fresh ground pepper

Heat **B.R. Cohn California Extra Virgin Olive Oil** in sauté pan. Add onion and pepper, cook until soft. Add mushrooms a little at a time, tossing to coat, and sauté until brown. Add braising liquid to deglaze, and cook about 2-3 minutes or until reduced by half. Add herbs, salt and pepper to taste. Drizzle with olive oil to finish.

 20 Mins

 Serves 2


 Pairs with **B.R. Cohn Sonoma Valley Merlot**

B.R. COHN WINERY & OLIVE OIL COMPANY



Since its founding in 1990, the B.R. Cohn Olive Oil Company has greatly contributed to the emergence of California olive oil as a global competitor, winning numerous local and international awards as well as accolades from the gourmet world. Please come and visit the beautiful B.R. Cohn Winery & Olive Hill Estate Vineyards. Explore the rare 140-year old Picholine olive groves and discover our unique history.



 15000 Sonoma Hwy., Glen Ellen, CA 95442

 (800) 330-4064 ext. 117

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