

From the book “Man Can Cook” for “The Saturday Herd”

By Robert Sturm

Marinated Mushrooms and Walnuts

Ingredients

1 lb. Mushrooms, trimmed, cut in half

1-Cup Walnuts

2 Cups Italian Dressing, low fat

½ Cup Shallots, sliced lengthwise

¼ Cup Garlic, sliced

4 oz. Walnut Oil

2 TB. Rosemary, fresh, minced

½ tsp. Black Pepper, fresh ground

4 TB. Parsley, fresh, hopped



Directions

Sauté shallots and garlic till tender. About 3 minutes. Add mushroom, walnuts and rosemary. Sauté for 3 minutes. Let cool. Add Italian dressing, parsley and black pepper. Mix well. Transfer to container. Refrigerate and marinate for 48 hours before serving