

GRILLED PIZZA WITH WILD MUSHROOMS AND BLUE CHEESE

2 pre-baked 7-inch pizza shells
2 tbsp. olive oil
1 tsp. garlic, chopped
1 lb. fresh wild mushrooms, cleaned, trimmed and sliced
2 tsp. fresh thyme leaves
Kosher salt, to taste
4 oz. (1/2 c.) Romano cheese, grated
4 oz. (1/2 c.) Parmesan cheese, grated
8 oz. blue cheese, crumbled

Preheat grill. Heat oil in large skillet over medium heat. Add garlic to pan and sauté until browned. Add mushrooms and thyme to pan and cook for 5 to 6 minutes, until mushrooms release their moisture and cook down by about a third. Drain and cool. Mix together the Romano and Parmesan cheeses. Spread 1/2 cup of the mixture over each pizza crust, then top each with about 1 cup of mushrooms. Sprinkle with blue cheese and then place on grill. Rotate until bottoms are evenly golden brown. Serves 2.

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