



Ingredients Grilled Portobello Mushrooms Stacked with Fresh Spinach and Shaved Manchego Cheese

Featuring: Hickory Corners Greenhouse and Nursery

Ingredients:

12 medium-sized portobello mushroom caps, wiped clean
2 Tbsp. olive oil
1 tsp. kosher salt
1 tsp. freshly ground black pepper
1/2 lb. baby spinach, washed and dried
4 oz. manchego cheese, thinly sliced into 8 pieces
2 Tbsp. finely chopped fresh chives, for garnish (optional)

Sherry Vinaigrette:

1 small shallot, finely chopped
1/4 c. sherry vinegar or balsamic vinegar
2 tsp. Dijon mustard
1/4 tsp. kosher salt
1/4 tsp. freshly ground black pepper
1/2 c. olive oil

Directions:

Heat grill to high. Brush mushroom caps on both sides with oil and season with salt and pepper. Grill, cap side down, until slightly charred, about 4-5 minutes. Turn the mushrooms over and continue grilling until just cooked through, about 3-4 minutes longer.

Stack the ingredients on each of 4 salad plates starting with a mushroom cap, a slice of cheese, some spinach, and a drizzle of Sherry Vinaigrette. Add another mushroom cap, more vinaigrette, spinach, and another slice of cheese. Place a third mushroom cap on top and finish by drizzling with additional vinaigrette and garnishing with chopped chives, if desired.

Sherry Vinaigrette:

Whisk together the shallot, vinegar, mustard, salt, and pepper in a small bowl. Slowly whisk in the oil until emulsified.

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Layered Gelato Cake

Featuring: Iorio's Italian Ice

Ingredients:

2 packages of jelly rolls
1/2 c. raspberry jam
Raspberry Gelato
Mango Gelato
Raspberries for garnish

Directions:

Cut jelly rolls into 3/4" slices. Set aside 14 slices. Arrange remaining slices in bottom of ungreased 10" spring form pan. Arrange reserved slices around inside edge of pan.

Spread jam evenly over bottom layer. Freeze.

Spread mango gelato over jam. Freeze, covered, for 2 hours.

Spread evenly over Mango Gelato. Freeze, covered, for at least 8 hours or overnight.

Remove from freezer, remove from spring form pan. Let stand at room temperature for 30 minutes before cutting.

Garnish with fresh raspberries and serve.

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