

# Mushroom stew flavored with beans

# Wine from page D1

**BY THE ASSOCIATED PRESS**  
The crimini mushrooms used in this provencal style stew sometimes are called baby portobellas, but they can be used like white mushrooms when you want more flavor.

- 3/4 teaspoon dried thyme, crushed
  - 2 cans (13 3/4 ounces each) chicken broth
  - 1 can (14 1/2 ounces) stewed tomatoes, cut into bite-size pieces
  - 1/4 cup dry white wine or water
  - 2 cans (15 ounces each) cannellini beans, drained
- In a Dutch oven or large sauce pan, heat oil until hot. Add mushrooms, onion, garlic and thyme;

cook and stir until onion is very tender and mushrooms are slightly golden, about 7 minutes. Add chicken broth, tomatoes with their liquid, and wine; bring to a boil; cover and simmer to blend flavors, about 15 minutes.

In a small bowl, mash 1 cup of the beans until smooth; add to the stew. Stir in remaining beans; heat until hot. Serve immediately with a mound of steamed rice.

**Makes 4 servings. Recipe from: The Mushroom Council**

lovina Sangiovese, also at \$12. Amador is California's best home for this Tuscan-origin grape variety, the base of all great chiantis. Try it with salmon or pork. The full-throttle wine of Amador is zinfandel. 'Vintage 1997 was great for Amador zins.

At \$11 (and we've seen it on special for as low as \$9), the 1997 Montevina Zinfandel is a steal. Look no further for your best everyday red.

**Farms organically**  
To ensure health of vineyard

■ 'Amador's thin, rocky soils in a warm climate with cool nights, is the ideal place to grow barbers.'

**Jeff Meyers**  
—winemaker

workers and to protect the environment by reducing the use of pesticides and herbicides, in 1992, Montevina began farming its vineyards organically. Today, all but the youngest vines on the estate are certified organic by the California Certified Organic

Farmers organization. Look for Focus on Wine on the first and third Sunday of the month in Taste. To leave a voice mail message for the Healds, dial (734) 953-2047 on a touch-tone phone, mailbox 1864.

# Dining from page D1

for this year. "I was involved before I got into the wine business because I love the center and its mission," said Dunn, who now holds a seat on Sarah Fisher's board of trustees.

"Our key to success is we offer a casual atmosphere in beautiful surroundings, and we try to provide the very best food and wines that we can."

In return for pouring hundreds of bottles of wine, Dunn said

wineyers and their distributors hope to increase recognition for their labels. "Restaurants get exposure for their places and we look for the same," she said. "Hopefully, the next time a guest walks into a restaurant and looks at the wine list, they will remember a label from The Garden Party and order it."

"Beyond that, it's a great way to spend a day and help a very worthy cause."

# Conquests from page D1

solved, remove from the heat and add 3 teaspoons of mixture to the warm rice. Stir and allow to sit a few minutes so rice absorbs the liquid.

Spread salmon rectangle on a piece of plastic wrap. Cover with another piece of wrap and gently pound thin. Remove the top layer of wrap and spread a thin layer of sticky rice over the salmon. Place the asparagus in the center of the rice and sprinkle caviar evenly over the spear. Roll up toward you using the plastic wrap. Chill 1 hour.

Using a very sharp knife, slice into 1-inch thick pieces. Serve with a bowl of soy sauce. Yield: 2-4 servings.

1 teaspoon rice wine vinegar or sherry

1 teaspoon toasted sesame seeds

Slice the asparagus on an angle to give it an Oriental appearance. Blanch in simmering water until crisp-tender, about 4 minutes.

Drain and refresh with ice water. Pat dry.

Mix the orange zest, soy sauce, sesame oil and rice wine vinegar or sherry in a bowl. Add the asparagus and toss to coat. Refrigerate 1 to 3 hours. Serve cold topped with sesame seeds. Yield: 6-8 servings.

end. Cook in salted water until tender (about 9 minutes).

Steam the rice in 1 1/2 cups of water to which you have added the wine. Bring to a boil uncovered. Lower the heat and simmer covered tightly until all liquid is absorbed (about 25 minutes).

In a shallow buttered casserole dish, layer the cooked rice with the asparagus, saving a few nice spears for the top. Sprinkle with cheeses.

Dot with butter. Place in the broiler until cheese melts and is nicely browned. Yield: 4-6 servings.

tered

1/16 teaspoon nutmeg

Freshly ground white pepper

Using a swivel vegetable peeler, peel the skin from each stalk of asparagus.

Remove the hard woody base. Slice the asparagus into 1-inch lengths. Put all but the tops into salted boiling water and simmer 9-12 minutes.

Drain - reserving 1/4 cup of liquid. Place asparagus, seasonings, reserved cooking liquids, butter, cream, and asparagus tops into a saucepan. Simmer gently 8-10 minutes. Beat egg yolks and temper into the cream mixture.

Simmer 1 minute. Turn out on buttered toast and sprinkle with nutmeg and white pepper. Yield: 2-4 servings.

**ORIENTAL ASPARAGUS**

- 1 1/2 pounds green asparagus
- Zest of one orange, finely grated
- 1 1/2 teaspoons granulated sugar
- 1 teaspoon soy sauce
- 1 teaspoon sesame oil

**FRESH ASPARAGUS WITH RICE**

- 2 1/2 pounds asparagus
- 1/2 cup dry white wine
- 1 cup uncooked rice
- 1/2 cup each Parmesan and grated Gruyere (mixed together)
- 6 teaspoons butter
- Salt and pepper to taste

Peel asparagus. Cut off tough

**CREAMED ASPARAGUS ON TOAST**

- 1 pounds green or white asparagus
- 1 cup boiling water
- 1/2 teaspoon salt
- 1/8 teaspoon sugar
- 1 sprig mint
- 2 teaspoon butter
- 1/4 cup light cream
- 2 egg yolks
- 4 slices toasted bread, but-



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