



SEAN MINOR.

## Goat Cheese Mushroom Appetizer

Sizzling garlic, butter and wine not only warm the soul but send aromas throughout the house welcoming your guests to your table. We love serving this in our cast iron mini skillet with warm bread straight from stove to table.



**Prep:** 10 minutes

**Pair with:** Sean Minor Chardonnay

### Ingredients:

2 T olive oil  
2 garlic cloves  
1 T butter (if you are a butter lover)  
8 mushrooms sliced  
2 T Sean Minor Chardonnay  
Salt and pepper to taste  
3 oz goat cheese  
Lemon zest to garnish

### Directions:

Heat olive oil on low to medium.

Add diced garlic and butter, cook until translucent.

Cook mushrooms slowly until moisture evaporates.

On medium heat add chardonnay and cook until absorbed.

Add salt and pepper to taste.

Place goat cheese around dish and allow to bubble till hot, careful not to burn or over stir so cheese stays bright and white.

Garnish with lemon zest.

Serve straight to the table and serve with crunchy sourdough bread and a healthy pour of chardonnay. Cheers!

always invited.

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