

Roasted Maitake Mushroom with Tamarind BBQ Sauce paired with Davis Estates Zephyr

INGREDIENTS:

Tamarind BBQ sauce

1 $\frac{3}{4}$ cups of ketchup
 $\frac{1}{2}$ cup of Tamarind sauce
 $\frac{1}{2}$ cup brown sugar (packed)
 $\frac{1}{2}$ teaspoon chili powder
 $\frac{1}{2}$ teaspoon onion powder
 $\frac{1}{2}$ teaspoon garlic powder
 $\frac{1}{2}$ teaspoon mustard powder

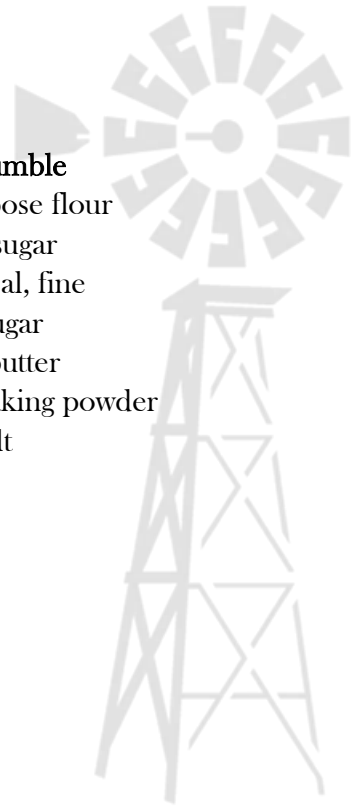
Maitake Mushroom

4 cups Maitake Mushroom, sliced
Salt and pepper
Olive Oil

SERVES: 4

Cornmeal Crumble

$\frac{1}{2}$ cup all-purpose flour
 $\frac{1}{4}$ cup brown sugar
 $\frac{1}{4}$ cup cornmeal, fine
 $\frac{1}{4}$ cup white sugar
3oz ($\frac{3}{4}$ stick) butter
 $\frac{1}{4}$ teaspoon baking powder
 $\frac{1}{4}$ teaspoon salt



METHOD:

Tamarind BBQ Sauce

- Mix everything in a heavy-bottom pot. Bring to a simmer, stirring frequently to prevent sticking for about 20 minutes.

Cornmeal Crumble

- Preheat your oven to 375 degrees Fahrenheit
- In a bowl whisk the flour, sugars, cornmeal, baking powder, and salt.
- Cut the butter into pea-sized pebbles. Using your fingertips, "cut" the cold butter into the flour by pinching and rubbing the butter into the flour until the mixture resembles coarse crumbs.
- Spread on a cookie sheet lined with parchment paper and bake for 7 minutes or until golden brown.

Maitake Mushrooms

- Warm a skillet on medium heat.
- Toss mushrooms with olive oil, salt and pepper then add them to the skillet and roast for 10 minutes.

To Finish

Add your Tamarind BBQ Sauce to the roasted mushrooms and toss. Plate then sprinkle on your cornmeal crumble and favorite BBQ seasoning. Serve immediately with a glass of Zephyr.