

ISLAND GROWN

HARVEST ^{OF} THE MONTH

- August -

MUSHROOMS

MUSHROOM SPREAD

**2 medium sized leeks,
white part only, chopped**

1 LB. white mushrooms, sliced

**1/2 LB. shiitake mushrooms,
sliced, stems removed**

2 TBL olive oil

1 clove garlic, minced

**1 1/2 tsp. Fresh thyme,
chopped**

1/2 LB. firm tofu

1/4 c. Fine dry breadcrumbs

1 TBL. lemon juice

S & P to taste

In a large sauté pan, heat 1 TBL. Olive oil. Sauté leeks several minutes. Add garlic and continue to cook until leeks are tender. Remove from pan and set aside to cool. Heat remaining oil in sauté pan, add white and shiitake mushrooms. Cook approximately 10 minutes or until moisture has cooked away, add garlic and thyme, and set aside to cool.

When vegetables have cooled, add to food processor along with remaining ingredients. Purée until combined. Season with salt and pepper to taste. Place spread into a bowl and refrigerate. Serve with bread, crackers or vegetables to dip.

Recipe by Robin Forte



For more information visit

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