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Fig, Pear & Honey Portobellos w/Blue Cheese

For the mushroom lover, one of our favorite appetizers, incredibly simple to make yet packed with sophisticated flavors!

Serving Size: 2 appetizers

Ingredients

6 baby portobello mushroom caps

2 Tbsp breadcrumbs

3 ounces blue cheese

Blake Hill's Classic Fig with Pear & Honey Jam

Preparation

1. Preheat oven to 400°F
2. Clean mushroom caps with a paper towel and place on sheet tray, stem side down
3. Sprinkle mushrooms with sea salt and place in oven for 10 minutes
4. While mushrooms are cooking, in a bowl mix blue cheese with bread-crumbs
5. Remove tray from oven and turn mushrooms over
6. Top each mushroom with 0.5 oz of blue cheese mix and 1 tsp Blake Hill's Fig with Pear & Honey Jam
7. Place mushrooms back in oven for 5-7 minutes until they get a little crisp on their edges and cheese melts
8. Serve with crostini's or crispbread - and Enjoy!