



CANA'S FEAST

OREGON WINERY



FEBRUARY 2015 CELLAR CLUB



OPEN-FACED, WHITE TRUFFLE GRILLED CHEESE

PAIRED WITH 2009 PINOT NOIR EOLA AMITY, YIELD: 4 SANDWICHES

INGREDIENTS:

- 4 SLICES RUSTIC BREAD (*portland french bakery has a great one!*)
- 2 TABLESPOONS BUTTER, SALTED
- 2 EACH GARLIC CLOVES, WHOLE
- 1/2 CUP CARAMELIZED ONIONS, SEASONED WITH SALT AND PEPPER
- 1 TEASPOON BALSAMIC GLAZE (*available in the vinegar section at safeway*)
- 8 OUNCES TRIPLE CREAM CHEESE (*like crème du bourguignon or st. andre*)
- 1/2 TEASPOON WHITE TRUFFLE OIL
- 4 SLICES OREGON WHITE TRUFFLE, FRESH

METHOD:

1. Butter the bread on both sides and toast the bread on both sides in an oven-proof skillet (cast iron is great) over a medium heat.
2. Immediately rub the toasted bread with the garlic clove on both sides.
3. Mix the balsamic glaze with the caramelized onions and top each piece of toast with the caramelized onion mixture and 2 ounces of cheese slices, if possible (*will be gooey*).
4. Toast the bread under a broiler until the cheese is melted and warm.
5. Remove from broiler and top with truffle oil and truffle shaving.
6. Serve immediately.