



Pancetta Wrapped Mushrooms

Makes 2 dozen hors d'oeuvres

Ingredients

24 medium porcini or cremini mushrooms
3 medium garlic cloves, thinly sliced
4 oz. thinly sliced pancetta, torn into thin strips
(you need a total of 24 strips)
1 tablespoon extra-virgin olive oil

1. Preheat the oven to 450°. Make a cut in the center of each mushroom stem down to the cap. Insert a garlic slice in each stem, wrap a pancetta strip around it and secure with a toothpick.
2. Spread the mushrooms on 2 large baking sheets, brush with the olive oil and bake for about 14 minutes, or until browned and crisp.
3. Remove the mushrooms from the oven and take out the toothpicks, transfer to a platter and serve.