Spiced Balsamic Mushroom Mélange

Serves 4

6 tablespoons extra virgin olive oil
2 tablespoons aged balsamic vinegar
1 teaspoon coarse sea salt
½ teaspoon freshly ground black pepper
½ teaspoon ground cinnamon*
½ teaspoon ground cloves*
½ teaspoon ground cumin*
¼ teaspoon ground allspice*
¼ teaspoon ground cardamom*
¼ teaspoon ground coriander*
1 pound mixed meaty mushrooms such as cremini, baby Portobello, or shitake, trimmed and cut into ¾ inch pieces, about 8 cups total.
3 tablespoons rough chopped flat-leaf parsley
Crusty bread for dunking in juice

*buy whole spices and grind fresh as needed whenever possible

Preheat oven to 450°F. In a large bowl, whisk together the oil, vinegar, salt, pepper, and spices. Add the mushrooms and toss to thoroughly coat. Spread on a rimmed baking sheet and bake until slightly brown and bubbly, about 15 minutes, stirring half way through baking time. Transfer to individual bowls with juice. Sprinkle with parsley and serve immediately with bread.

Pair with merlot or a merlot blend.

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