



**Exotic Mushrooms  
Angelucci Appetizer**  
(Serves 2)

**Ingredients**

5 ounces Marinara sauce (recipe follows)  
2 tablespoons olive oil  
1/2 pound oyster mushrooms,  
washed and sliced  
1/2 pound shiitake mushrooms,  
washed and sliced  
1 garlic clove  
1 shallot, chopped  
5 leaves fresh basil, minced  
2 tablespoons chopped black olives  
Pinch of salt and freshly ground pepper  
1 tablespoon butter

1. First prepare the marinara sauce.
2. Heat the olive oil in large fry pan. Sauté the mushrooms, garlic, shallot and basil for a few minutes.
3. Add the marinara sauce to the pan along with the olives, salt and pepper. Simmer uncovered, until mushrooms are tender. Swirl in the butter at the last minute to thicken the sauce. Adjust seasonings. Garnish with minced parsley and serve hot, accompanied by slices of fresh bread.

**Basic Marinara Sauce**  
(Makes approx. 4 cups)



**Ingredients**

3 tablespoons olive oil  
1/2 medium-sized onion, diced  
1 garlic clove, minced  
10 large ripe tomatoes, peeled,  
seeded and chopped  
5 chopped fresh basil leaves  
1 teaspoon granulated sugar  
Salt, freshly ground pepper to taste

1. Heat the oil in a heavy, large pot over medium heat. Add the onions and garlic. Sauté until onions are translucent- 5 to 8 minutes
  2. Add the tomatoes to the pot and simmer, uncovered, for approximately 45 minutes. Stir often until tomatoes are broken up and sauce is fairly smooth.
  3. Add the basil and the sugar. Simmer for 10 minutes more. Season to taste with salt and pepper.
- Note: Sauce may be frozen for later use.