

## Gratin of Bacon, Wild Mushrooms & Pasta

Rose Product used: Bacon, thick cut



**Rose Packing Company**

4 or 5 slices of Rose Thick Sliced Bacon  
cut into 1 inch pieces  
1/2 box bow tie or other shaped pasta  
2 tbs. Olive Oil  
1 medium Shallot chopped fine  
5 oz. fresh Chanterelle mushrooms  
cleaned and trimmed  
4 oz. fresh Shitake mushrooms  
cleaned and trimmed  
2 oz. fresh Oyster mushrooms  
cleaned and trimmed  
Salt & Pepper  
1 tbs. chopped fresh Chives  
1 tbs. chopped fresh flat leaf Parsley  
2 1/2 cups shredded Swiss cheese

Fry the bacon till slightly crisp, drain and set aside. Start cooking pasta according to package directions.

While pasta is cooking - in a good sized pan, sauté the shallots in the olive oil till translucent. Cut the larger mushrooms in half and add to sauté pan. Cook over medium heat for about 5 minutes till mushrooms are soft and lightly browned. As soon as pasta is done to al dente, drain and add to the sauté pan with the mushrooms. Add the bacon, chives and parsley. Mix well and transfer to a gratin dish and top with the swiss cheese. Place under broiler till cheese is bubbly and starts to brown. Serve with a good crusty baguette.

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