



Frittata with Mushrooms, Sweet Onion, and Gruyere Cheese

Recipe by Stephen Pavy

Serves: Each frittata will yield 12 appetizer-sized wedges. I suggest that you plan on making two or more to serve 24 people (particularly if you expect any vegetarians at the party).

Serve with Freestone Vineyards "Fogdog" Chardonnay

¼ cup Chopped Walla Walla (or other sweet) onion
5 oz. Sliced button mushrooms
1½ Tbsp. Butter
6 Large eggs
½ tsp. Salt
¼ tsp. Pepper
¼ lb. Gruyere, coarsely grated

Preheat broiler

Cook onion and mushrooms in a 10 inch well-seasoned cast iron or other oven proof skillet over moderate heat, stirring frequently, until mushrooms have given up their liquid. Whisk together eggs, salt, and pepper until combined, then pour over mushrooms and cook, undisturbed until the edges are clearly setting. Sprinkle cheese evenly over top and place skillet under broiler (4-5 inches from heat) until eggs are set and cheese is melted. Surface will have begun to turn lightly brown in spots. Repeat the recipe for additional frittatas.

Frittatas can be served immediately or kept at room temperature for a couple of hours.

Leftover frittata can be refrigerated and served for lunches.