



Mushroom Gruyere Cheese Salad

From dulcetcuisine.com

- 2 c very thinly sliced Crimini Mushrooms
- ½ c shaved or largely grated Gruyere Cheese
- 1 T chopped Italian Parsley
- ¼ c Dulcet Lemon Mustard Dill Sauce*

Salt and Pepper to taste

1. Toss ingredients in a bowl and season to taste.
2. Chill before serving. Place over Butter Lettuce as a first course or top a toasted baguette slice for a unique appetizer.



*Dulcet Lemon Mustard & Dill Sauce is gluten free.

Notes: _____
