



Tempeh Trails French Fusion Dip

2 tbsp Earth Balance butter
1/2 sweet onion, thinly sliced
2 Lg portobello mushrooms
1 tsp dried oregano
1 tsp dried thyme
Pinch black pepper
1/2 cup Better than Beef Broth
1 cup dry red wine
1/2 cup water
1/2 tsp garlic powder
1 pkg Main Vegan Deli Kobe beef
1/2 cup dry red wine
2 slices Field Roast Chao cheese
1 small ciabatta loaf

1. Thinly slice sweet onion
2. Cut portobello's in half, then thinly slice sideways
3. Melt butter over medium heat and add onions. Cook until they start to soften, add mushrooms, oregano & thyme.
4. Simmer until mushrooms release their juices, then continue to simmer until dry.
5. Mix broth with wine & water, add to mushrooms with garlic powder. Bring to boil, then reduce to simmer at least 20 minutes.
6. While mushrooms are simmering, place Kobe beef in loaf pan, add 1/2 cup red wine and bake at 350 F for 20 minutes. Remove from oven.
7. Using a slotted spoon, remove mushrooms & onion from pan jus into a bowl.
8. Slice ciabatta in half horizontally and toast until golden
9. Load "beef" slices on bottom half of bread, top with mushroom mixture and cheese slices
10. Broil until cheese has melted, remove and replace top half of bread.
11. Pour jus from pan into dipping bowls

