**The Woodlands at Phillips**

**Royal Trumpet™ toast**

**Ingredients:**

Sliced Italian loaf

Homemade Boursin cheese

1 lbs. cream cheese

4 cloves of roasted garlic

1 tablespoon chopped fresh oregano

1 tablespoon chopped fresh thyme

Salt and Black Pepper to taste

1lb Royal Trumpet™

Pickled Peppers:

1 red bell pepper

1 yellow bell pepper

1 jalapeño

1 long hot pepper

1 Poblano

2-cup white distilled vinegar

1 cup granulated sugar

**Directions**

Remove all the seeds and veins of the peppers and slice the peppers uniformly into juliennes. Heat the vinegar and the sugar together making sure the sugar is completely dissolved. Pour the mixture over the peppers and let cool at room temperature. The peppers are best after 24 hours of marinating.

Place the sliced Italian loaf in the oven for 5 minutes at 400 degree. Smear the home made cheese on the toast liberally (or as much as you like). Place the peppers on the cheese and the seared mushroom atop of the peppers. Enjoy