

Mushroom Fricasée

Servings 6

1 ½ # mixed exotic mushrooms (Shiitake, Oyster, Crimini, Portobello) cut in medium pieces

2 ounces butter

½ cup vegetable stock, reduced by half

1 ½ shallots, minced

3 garlic cloves, minced

½ Marsala wine

½ tablespoon fresh thyme chopped

2 teaspoons salt

½ teaspoon pepper

In a large sauté pan heat butter over medium heat; when butter stops foaming add mushrooms, garlic and the shallots; season with salt and pepper, cook until mushrooms are lightly browned and their juices have evaporated. Add the Marsala wine and continue to cook until almost dry. Add the vegetable stock, thyme and cook until reduced and glazed. Taste for seasoning.