

CODA DI *Volpe*

MUSHROOM RAGU RECIPE

by *Chey Chris Thompson*

ingredients

- 2# Assorted Mushrooms
(clean and trimmed)
- ¼ C Minced Shallot
- 1 t Chopped Thyme
- 1 t Chopped rosemary
- ½ C Mushroom Stock
- 2 T Butter
- ½ C Sweet Marsala Wine
- ¼ C Extra Virgin Olive oil
- Salt and Fresh Cracked
Black Pepper to Taste

procedure

1. Clean and trim mushrooms paying attention to the base of the stem and under the cap. Cut and slice down to pieces no bigger than a quarter.
2. Heat you saute or low sided sauce pot to the point where oil will smoke without catching fire. (*finding the threshold is the fun part and keeping your bangs and eyebrows is the hard part*)
3. To the hot saute, add all the mushrooms and attempt to cook in a single layer maximizing the mushrooms contact with the surface area of the pan.
4. Once the mushrooms start to cook, stir them around pan getting a little color but careful not burn. Lightly sprinkle the mushrooms with salt to get them to release a bit of their stored water.
5. Add the minced shallots and herbs, sauté the shallots translucent taking a little bit of color.
6. Deglaze the pan with the marsala and burn off the alcohol. (*watch your hair!*)
7. Now, add the mushroom stock. Reduce the mushroom stock until its nearly dry. Melt in the butter and check seasoning. S&P

