

Garlic Mushrooms

Swick

Makes 1 cups | Active Time: 30 minutes | Total Time: 45 minutes

Chef's Notes

In this recipe, pay attention to timing. To avoid burning the garlic, add it right before you add the mushrooms and liquid.

As a substitute for the wine, please use stock to deglaze the pan.

Preparing the Garlicky Mushrooms

First, gather and prepare your mise en place. For the mushrooms, depending on their size you may need to cut up a few of the bigger ones. Leave some whole or in bigger pieces to give the dish more contrast.

*Note: mushrooms such as chanterelle, oyster, shitake, cremini, porcini, morel etc. would all work well.

To prepare the mushrooms, bring a large fry pan to medium heat. Add the shallots and cook until they begin to stick. Once they begin to stick, add the garlic and mushrooms. Stir well until the mushrooms also begin to stick. Be careful not to let them burn.

Next, add wine and deglaze the pan. Sauté until the mushrooms have released their liquid and the pan is almost dry—about 4 minutes. Gently stir in the chives, season with sea salt and freshly ground black pepper, to taste.

Serve as a topping to crostini or as a side dish. These mushrooms also make a nice topping for dishes such as creamy polenta. They can even be tossed with your favorite pasta.

Step 1: Preparing the Garlicky Mushrooms

- 1/4 cup shallot, minced
- 2 garlic cloves, minced
- 2 cup loosely packed wild mushrooms such as king oysters, shiitake or chanterelles
- 3 tbsp madeira or marsala wine
- 2 tbsp fresh chives, minced
- sea salt, to taste
- freshly ground black pepper, to taste