

Caramelized Mushrooms

Makes 4

We had this at our cookbook dinner and Sally really liked it. The recipe is from Essential Pepin cookbook.

Ingredients:

- 1 1/2 Tbsp. olive oil
- 16 oz. darker mushrooms (bella, shitake)
- 4 shallots (1 cup sliced)
- 1 Tbsp. unsalted butter
- Parsley (1/3 cup chopped)
- 1/2 tsp. salt
- 1/2 tsp. pepper

Equipment:

- Large saucepan



Caramelized Mushrooms:

<input checked="" type="checkbox"/>	Directions	Time (min)
	Clean and slice mushrooms	5
	Peel and slice shallots (1 cup)	3
	Chop parsley (1/3 cup)	3
	Heat 1 1/2 Tbsp. olive oil in a large skillet	2
	Add 1 lb. mushrooms, cover, cook until water has evaporated, and mushrooms start to brown.	20
	Add shallots and sauté uncovered	3
	Add 1 Tbsp. butter, 1/3 cup parsley, 1/2 tsp. salt, and 1/2 tsp. pepper	2
	Sauté	10 sec
	Total	38 min.