

Mushroom Ragout

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This recipe is a perfect side for grilled steaks or chicken breasts. Place a heaping cup of it on a plate and top with the meat. Serves 4.

Ingredients:

1 pound of assorted mushrooms, sliced thickly (white, shiitake, porcini, portobello, or cremini)
3 tablespoons olive oil
1 large onion, sliced thickly
2 cloves garlic, minced
1/4 cup red wine
salt and pepper, to taste

Directions:

1. In a large skillet heat olive oil over medium heat. Add the onions and cook just until slightly softened, about 5 minutes.
2. Add the mushrooms and garlic. Cook until just soft, about 3 minutes.
3. Add the red wine and continue cooking until almost evaporated, about 8 minutes.
4. Season to taste with salt and pepper.

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