



Mushroom Ragout

Ingredients:

mixed mushrooms (Trumpet Royals, Hen of the Woods, Black Trumpets, Beech, Honshimeji) any fresh mushrooms can be used

2 avg sized shallots

4 cloves garlic minced

1/4 C Sherry

1/2 T fresh thyme

1/4 C of fresh parsley leaves (packed) minced after measuring

salt & pepper to taste

1 T Balsamic

1 T Cream

Parmesan cheese to taste

Directions:

Start a pot of water for cooking pasta

In a large skillet sautee mushrooms, & shallots on high heat to caramelize

Add garlic & saute 1 min

Add sherry and reduce

When most of sherry has cooked out add thyme and balsamic vinegar, reduce again

Once liquid has become thick, add cream and parsley; remove from heat.

Cook pasta and test for doneness. When done, add strained pasta to mushrooms and incorporate pasta into mushroom ragout. Toss gently making sure not to break up the pappardelle.