

K's Kitchen: Mushrooms too good to share

By Kathryn Reed

Sometimes I don't want to share the food I make. I really do have a mushroom problem; I could have eaten all of them on my own.

The problem, so to speak, is I cooked them for a wine tasting I was hosting, so I had to share. They were paired with a JCB 2015 Pinot Noir. I'm not a big Pinot fan, but this one was great – or maybe it was the mushrooms that made the difference.

I used a Cabernet in the recipe, and the mushrooms tasted fantastic with it as well the following day.

Thank goodness there were leftovers. The mushrooms were good cold, reheated and on pizza.

This would be a good side dish for a steak, or even on top of the steak.

Some of the grocery stores on the South Shore have a container of mixed mushrooms. To that I added sliced cremini and baby portabella. Wild mushrooms are pricy, but the flavor compared to regular button mushrooms is night and day apart.



Roasted Mushrooms with Red Wine

3 lbs mixed mushrooms, such as cremini, oyster and chanterelle

$\frac{3}{4}$ C, plus 1 T canola oil

1 T thyme leaves

1 tsp rosemary, minced

1 large shallot, minced

3 cloves garlic, minced

1 C dry red wine

3 T cold unsalted butter

Kosher salt

Pepper

$\frac{1}{4}$ C tarragon, chopped

Preheat oven to 400 degrees. Heat two rimmed baking sheets for at least 10 minutes.

In a large bowl, toss the mushrooms with $\frac{3}{4}$ cup of the oil, thyme and rosemary. Spread mixture on warmed baking sheets and then roast for 30 minutes. Mushrooms should be tender and

browned.

Heat remaining oil in skillet. Add the shallot and garlic, cook over moderately high heat until softened. Add the wine and simmer until reduced to a glaze. Mix in the butter, salt and pepper.

Put mushrooms in bowl. Add wine sauce and mix. Toss in tarragon.