



The Marriage of Wine and Food™

Sautéed Wild Mushrooms

Wine Pairing: Pinot Noir

Serves 2

2 Tablespoons	Olive oil
¼ cup	Shallots, finely chopped
¾ pound	Assorted wild mushrooms (such as Morel, Black Trumpet, Hedgehog, Porcini or Chanterelle), cut in same size pieces (See Note)
1 teaspoon	Garlic, finely minced
1 Tablespoon	Soy sauce
2 Tablespoons	Pinot Noir, or other dry red wine
2 teaspoons	Fresh thyme leaves, chopped
	Kosher salt
	Freshly ground black pepper

- Heat the olive oil in a large skillet over medium-high heat. When the oil shimmers, add the shallots.
- Sauté the shallots until soft, but do not allow to brown, about 4 minutes.
- Add the mushrooms and sauté until tender, about 5 minutes.
- Stir in the garlic, cook 1 minute, do not allow to brown.
- Gently stir in the soy sauce.
- Add the wine, reduce heat and simmer gently until juices thicken, about 2 minutes.
- Remove from heat. Stir in the thyme and season to taste with salt and pepper.

Note: Determining how to cut mushrooms depends on their size and shape. The idea is to take advantage of their interesting textures and flavors, and be able to identify each type in the finished dish. For example, I like to either slice morels crosswise into discs or in quarters lengthwise. Small Hedgehogs and Chanterelles can be left whole, larger ones quartered. Ideally, they are cut in about the same bite-size piece so they cook at the same time. Mushrooms should never be washed with water. Rather, they should be brushed or wiped with a dry cloth to remove any dirt or sand.