

BURGUNDY MUSHROOM SAUCE

INGREDIENTS:

1 T. butter	Extra-virgin olive oil
2 shallots, minced	1/2 C. Cabernet Sauvignon
1/2 Lb. sliced mushrooms (oyster, shiitake, chanterelle, or morel)	
1/4 C. reserved beef broth (drippings from roast) or canned	
1 T. minced fresh chives	1 T. fresh thyme leaves
1/4 C. heavy cream	Sea salt and black pepper



DIRECTIONS:

Place a small skillet over medium heat. Add the butter and a 2-count drizzle of oil. When the butter starts to foam, add the shallots and sauté for 2 minutes to soften. Add the mushrooms, and stir everything together for a few minutes. Add the red wine, stirring to scrape up any stuck bits; then cook and stir to evaporate the alcohol. When the wine is almost all gone, add the reserved broth. Let the liquid cook down and then add the chives and thyme. Cook for only 30-60 seconds, and then take it off the heat. Stir in the cream, and season with salt & pepper to taste. Excellent served over wild rice or braised rabbit. (pictured)

