

WILD MUSHROOM SAUCE

SOURCE: Prime Time Emeril (Chef Emeril Lagasse)

INGREDIENTS:

3 TBS olive oil
3 C sliced wild mushrooms (eg, shitake, morel, chanterelle, wood ear &/or oyster)
2 TBS finely chopped green onions (green & white parts)
1/2 tsp salt
2 TBS chopped fresh flat-leaf parsley
2 1/2 C veal stock (or canned low-sodium beef broth)
1 C heavy cream
1/2 C finely chopped yellow onion
1/2 tsp freshly ground black pepper
1 TBS minced garlic

DIRECTIONS:

Heat olive oil in heavy medium saucepan over medium-high heat - add onions - cook, stirring often, till softened (about 4 minutes) - add mushrooms, salt & pepper - cook till mushrooms start to give off liquid (about 3 minutes). Add green onions, parsley & garlic - cook, stirring often, till fragrant (about 1 minute). Stir in stock & heavy cream - bring to boil over high heat. Reduce heat to medium-low & simmer till thickened to sauce consistency (about 30 minutes).

Serve, or cover/keep warm till ready to use.

Makes: about 2 cups.