



today's main ingredient

A  LOCAL FOOD PODCAST



Sautéed Wild Mushrooms with Marsala

INGREDIENTS – Serves 4

3 Tablespoons extra-virgin olive oil
1 small onion, finely chopped
6 cups wild mushrooms, e.g. morels or porcini, cut into bit-sized pieces
1/4 cup Marsala or sherry
Salt and pepper to taste

STEP 1 – Heat the oil in a medium skillet and sauté onion over moderate heat until it turns translucent.

STEP 2 – Add the mushrooms and cook over moderately high heat, stirring often, until they just begin to stick to the bottom of the pan.

STEP 3 – Pour in the Marsala or sherry, add salt & pepper to taste, and lower the heat to moderate. Cover and cook until the Marsala and the moisture from the mushrooms evaporates.