

MUSHROOM RAGU

Source: Everyday Italian by Giada DeLaurentiis

Prepared by: Kimi Nelson, April, 2016

Makes: about 3 cups or 4 servings

1/4 cup extra-virgin olive oil
1 large onion, chopped
2 garlic cloves, minced
1 pound mixed mushrooms (cremini, oyster, shiitake) chopped
Salt and freshly ground black pepper
1/2 cup Marsala
2 cups chicken broth
1/3 cup heavy cream
5 fresh basil leaves, chopped
1/4 cup flat-leaf Italian parsley, chopped
1/2 to 3/4 cup grated Parmesan

In a large skillet heat the oil. When almost smoking, add the onions and garlic over medium-low heat until the onions have wilted, about 8 minutes. Add the mushrooms and season with salt and pepper. Raise heat to high and saute until mushrooms are tender and all the liquid has evaporated. Remove pan from heat and pour in Marsala. Return pan to stove and allow wine to evaporate, about 3 minutes. Add chicken broth and simmer for 1/2 hour until the sauce has reduced by half. Add heavy cream and mix well. Take the pan off the heat and add the fresh herbs and Parmesan and mix thoroughly.

Cook's Notes:

I would definitely make this again! It went really well with polenta. I tried it first with the Creamy Polenta with Gorgonzola Cheese but the gorgonzola overpowered the mushrooms. For our dinner I substituted Parmesan for the Gorgonzola.

