

# WILD MUSHROOM RAGU

Prepared by: Kimi O'Dell Nelson, April 2018

Source: Cook Like A Rock Star

½ cup dried porcini mushrooms  
Extra virgin olive oil  
1 onions, but into ¼-inch dice  
Pinch of crushed red pepper  
Kosher salt  
2 cloves garlic, smashed and finely chopped  
2 pounds assorted fresh mushrooms (porcini, shiitake, oyster, and cremini are all great)  
1 cup dry white wine  
1 to 2 cups chicken or veggie stock  
1 thyme bundle, tied with butcher's twine  
1 bay leaf

Soak the porcini in 3 cups hot water until very soft, about 30 minutes.

Coat a large wide saucepan generously with olive oil and bring to medium-high heat. Add the onion and red pepper and season with salt; cook until the onion is soft and aromatic, 8 to 10 minutes. Add the garlic and cook for 2 to 3 minutes more.

Add the fresh mushrooms, season with salt, and sauté until soft, 8 to 10 minutes. Add the wine and continue cooking until reduced by half, 5 to 6 minutes more.

Using your hand, scoop the porcini out of the soaking water, being careful not to disturb the water- you want the crud to stay settled. Put the porcini in a food processor, ladle in about ½ cup of the soaking liquid, and puree to a very smooth paste.

Add the porcini paste, 2 cups of the porcini water, and 1 cup of the stock to the pan; toss in the thyme bundle and the bay leaf. Taste and season with salt if needed. Bring the liquid to a boil and reduce to a simmer. Simmer for 25 to 30 minutes, adding more stock if needed; this sauce should be saucy but not soupy. Remove the thyme bundle and bay leaf before serving. Serve tossed with pasta or gnocchi or over polenta.

*Kimi's Notes: I really liked this! I would make this again for a vegetarian meal served with pasta.*

