

## Fricassee of Chanterelles

Serves 4 (or more as an appetizer)

Can be served tossed with pappardelle noodles, as a topping over crostini (just toast center slices of a baguette without the crust in the oven), or over smashed boiled potatoes (new or heirloom).

### *Ingredients:*

*6 tablespoons unsalted butter divided*

*2 tablespoons extra-virgin olive oil*

*1 small yellow-onion finely chopped*

*(about 1 cup)*

*Kosher salt*

*Freshly ground pepper*

*3 garlic cloves, pressed or finely*

*chopped*

*¼ cup dry white wine*

*1 pound chanterelles, cleaned and torn*

*into large bite size pieces*

*½ cup heavy cream*

*Pinch of nutmeg (freshly ground if you  
have it)*

*1 teaspoon fresh oregano (or 2*

*teaspoons of dried oregano)*

*¼ pound pappardelle (cooked el dente),*

*or 1 pound boiled new potatoes or*

*crostini made from a French bread*

*baguette*

1. Melt 3 tablespoons butter with 1 tablespoon oil in a large skillet over medium-high heat
2. Add onion and season with salt and pepper
3. Cook stirring occasionally, until softened and lightly golden (4-5 minutes)
4. Add garlic and cook for 1 minute
5. Stir in wine and cook until liquid is reduced by half (~2 minutes)
6. Add remaining 3 tablespoons butter and remaining 1 tablespoon of oil, and mushrooms.
7. Cook stirring occasionally, until mushrooms are lightly golden (about 5 minutes)
8. Add cream and nutmeg and cook until slightly thickened (about 2 minutes)
9. Stir in oregano and season to taste with salt and pepper (and fresh lemon juice if it needs some brightening up)

10. Toss in a skillet with the papperdelle, or serve over smashed boiled potatoes or crostini.

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