

Mushrooms-Sautéed Mushrooms with Mushroom Brie

Show: ☐ Mar 27th

Ingredients:

2 Tbls Butter
3 cups Sliced mushrooms (any combination: portabella, cinnamon caps, shitakes and chanterelles)
1/4 cup Mushroom broth
1 clove Garlic, minced
2 tsp Shallots, minced
2 Tbls Red wine
1 wedge Brie, mushroom is available

Procedure:

Sauté sliced mushroom mix in 2 Tbls butter. Add 1/4 cup mushroom broth, 1 clove minced garlic, 2 tsp minced shallots and 2 Tbls red wine. Reduce for about 5-minutes. Microwave Brie for about 30-seconds to soften or warm in the oven. Place Brie on plate and spoon over the sautéed mushroom mix.

Serve with crackers or sliced French bread.

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