

Multipurpose Mushrooms

- 1 1/2 oz dried mushrooms
- 3 T unsalted butter, divided
- 3 cloves garlic, minced
- 1 1/2 lb fresh mushrooms, sliced
- 3 t chopped fresh thyme leaves
- 3 T each soy sauce, sour cream, olive oil, Vermouth or Sherry
- freshly ground pepper

Steep dried mushrooms in a covered bowl of boiling hot water for 30 minutes, then scoop them out and strain, reserving the mushroom stock. Roughly chop reconstituted mushrooms.

In a large pan, melt a tablespoon of butter over medium-high heat, then add the garlic and cook for a minute. Add all mushrooms and sauté for 5 minutes, then add 3/4 cup mushroom stock.

Allow stock to reduce by half (takes about 5 minutes), then lower heat to medium-low and add the rest of the butter, soy sauce, sour cream, oil and Vermouth. Cook for a few minutes to allow ingredients to combine and sauce to thicken. Season with pepper and garnish with thyme. Serves 6. Freezes well.

Jittery Cook