Grasings Wild Mushroom Stew

Grasings, Carmel

¼ cup onion, finely chopped
2 cloves garlic, sliced
1 tbsp olive oil
½ cup shiitake mushrooms, quartered
½ cup button mushrooms, quartered
½ cup portabella mushrooms, chopped
½ cup Madeira
½ cup vegetable stock
1 tbsp soy sauce
1 oz dried porcini, soaked in warm water
2 tbsp cornstarch
Salt and pepper to taste

- Sauté the onions and garlic in olive oil until soft.
- Add shiitake, button and portabella mushrooms, cook until golden brown.
- Add Madeira, then reduce by ¼ and then add vegetable stock, soy sauce and tomato paste, bring to a boil.
- Take the softened porcini and add to the sauce, thicken with cornstarch and season to taste with salt and pepper.

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Clementine's KITCHEN Tools & Techniques for the Home Chef

Sponsored by Clementine's Kitchen, Tools and Techniques for the Home Chef, located in the Stone Creek Shopping Village at Hwy 68 and Canyon Del Rey, one mile east of the Monterey