



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Mushrooms in Garlic Sauce

Serves 6

Ingredients

3 tbl. fruity olive oil
½ lb. mushrooms, stems trimmed, brushed clean, whole if very small, or cut in ¼ inch thick slices
4 cloves garlic, peeled and thinly sliced
2 tsp. fresh lemon juice
2 tbl. dry (fino) Spanish sherry
¼ cup chicken or beef broth
½ tsp. paprika
¼ tsp. crushed red pepper flakes
Salt
Freshly ground black pepper
1 tbl. minced parsley

Heat the oil in a skillet until very hot and stir fry the mushrooms and garlic over high heat for about 2 minutes. Lower the heat and stir in the lemon juice, sherry, broth, paprika, red pepper flakes, salt and pepper to taste. Simmer a minute or two (may be prepared ahead), sprinkle with parsley, and serve.

Credit: Penelope Casas