



SAUTEED CHANTERELLE MUSHROOMS

INGREDIENTS

1.8 kg chanterelle mushrooms,
brushed clean if necessary
4 large shallots, roughly chopped
2 sprigs of fresh thyme
6 tablespoons butter
½ lemon



INSTRUCTIONS

1. Melt butter in a medium to large sauté pan over medium heat until butter foams, about 2-3 minutes.
2. Add mushrooms and stir occasionally with a wooden spoon until they have begun giving up their water, about 5-7 minutes.
3. Add shallots and thyme, stirring occasionally until mushrooms begin to caramelize, about 5-7 minutes.
4. When mushrooms begin to caramelize, add white wine to deglaze the pan, scraping up any caramelized bits with a wooden spoon. Cook until wine evaporates, about 2-3 minutes.
5. Season with salt and fresh lemon juice to taste.