

Sautéed Mushrooms w. Shallots

Ingredients:

1½ lbs brown Mushrooms
2 tbsp EVO oil
½ cup shallots, thinly sliced
1 tbsp Garlic, minced
¼ tsp dried Thyme
½ tsp kosher Salt
¼ tsp black Pepper
1 tsp Balsamic vinegar
1 tsp Soy sauce
1 tbsp Butter
1 tsp chopped Italian Parsley

Directions:

Rinse and dry the mushrooms, or wipe the surface with a damp paper towel.
Cut them in half, larger ones in quarters.
Heat a large saute pan over medium-low heat.
Add the olive oil.
Once the oil is warm, add the shallots.
Saute until lightly brown and translucent, about 4 to 6 minutes.
Add the minced garlic and thyme, saute for 30 seconds.
Increase the heat to medium.
Add the mushrooms, then sprinkle with salt and pepper.
Saute until tender, occasionally stirring, about 4 to 5 minutes.
Add the balsamic vinegar and soy sauce, stir and cook until most of the liquid evaporates, about 1 to 2 minutes.
Add the butter and stir to coat the mushrooms, cook for 1 minute-season with salt and pepper to taste.
Garnish mushrooms with chopped parsley.
Drape around the salmon.