

The Culinary Musician

Stewed Mushrooms

Ingredients:

- 1 - 1/1/2 lb firm fresh mushrooms, (domestic whites)
- 6 tbsp olive oil
- 2 cloves garlic, finely chopped
- salt and freshly ground pepper
- 3 tbsp chopped fresh Italian parsley

My Bolognese mother taught me how to cook. I became so in love with cooking northern Italian cuisine that I paid off my student loans in Boston by cooking for people. I hope you enjoy the legacy of my mother in these original recipes inspired by Mom's love for home-made Italian food.



1. Clean the mushrooms carefully by wiping them with a damp cloth or paper towels.
2. Cut off the woody tips of the stems and discard. Slice the stems and caps fairly thickly.
3. Heat the oil in a large frying pan. Stir in the garlic and, after about 1 minute, the mushrooms. Cook for 8-10 minutes, stirring occasionally. You may wish to control the reduction by slightly covering the pan. Season with salt and pepper, and stir in the parsley.

NOTE: if the garlic turns black - the mushrooms are no good!

- 4 - cook for 5 minutes more, and serve at once.

This is a lovely side dish! A great side dish to accompany steak and chicken!

Buon appetito!