

***MUSHROOMS IN SPANISH SHERRY***  
***by radish\*rose***

Adapted from *The Essential New York Times Cookbook: Classic Recipes for a New Century*

**Ingredients:**

2 T. extra virgin olive oil

1-1/2 lbs. mixed mushrooms (I used 4 large portabello mushroom caps, halved), trimmed and thinly sliced

1 clove garlic, pressed

3 T. manzanilla, amontillado, or fino sherry

Sea salt (a flaky sea salt like Maldon is awesome)

**Optional:**

Fresh parsley, chopped

**Equipment:**

Large saute pan

**Method:**

Place large saute pan over medium heat and add the olive oil. When the oil is hot, add the mushrooms and garlic, season lightly with sea salt, and saute until the mushrooms soften and release their liquid. Continue to saute until most of the liquid evaporates, then add the sherry and saute for 1 more minute. Season with salt to taste. Sprinkle with chopped fresh parsley before serving.

**Variation:**

To make bruschetta, toast rounds of baguette or other bread until crisp (or you can use crackers to make cute canapes). Brush with good olive oil (unless using crackers, then you don't need this). Top with mushrooms. Sprinkle with fresh parsley. Add a curl or thin slice of Manchego cheese.

*This is a radish\*rose recipe adapted from The Essential New York Times Cookbook: Classic Recipes for a New Century. All images & content are copyright protected. All rights reserved. Please do not use my images without prior permission. If you want to republish a recipe, please credit radish\*rose and link back to the recipe.*