

Merrill Inn

Wellington Wild Mushroom Fricassee

Yield: Serves 2

2 tbsp butter
6 large white mushrooms, sliced into large pieces
6 large shiitake mushrooms, sliced into large pieces
1 large Portobello mushroom, sliced into large pieces
1 tsp minced shallot
½ clove minced garlic
2 tsp fresh tarragon, minced
½ tsp fresh parsley, minced
½ tomato, pulp removed and skin only diced small
1 stalk green onion, sliced thin on the bias
salt and freshly ground black pepper to taste
½ tsp lemon juice

- Heat 1 Tbsp of butter in a large sauté pan on high heat until foamy.
- When butter just starts to brown, add all the mushrooms and immediately toss to coat each mushroom lightly with butter. Cook for 3-4 minutes stirring mushrooms every ½ minute so mushrooms have a chance to brown. Add remaining butter as needed to keep bottom of pan constantly coated with butter.
- Once mushrooms are browned and cooked through, add the shallots, garlic, and fresh herbs. Cook briefly for about 30 seconds and add the tomato and green onion. Season to taste with salt, pepper, and lemon juice.
- Serve fricassee on its own as an appetizer or pair with mixed greens or mashed potatoes for a light meal.