

AMERICAN RIVERS
TOUR
2017



SPRING MUSHROOM RAGOUT

Serves 4

For the Ragout:

½ lb pheasant or shitake mushrooms
½ lb oyster mushrooms
½ lb. small morel mushrooms
3 stalks of spring garlic sliced thin*
4 T unsalted butter
¼ cup heavy cream
¼ cup dry Marsala wine
Salt and pepper to taste

For the watercress salad topping:

1 bunch watercress
1 baguette
Salt and pepper to taste
¼ cup extra virgin olive oil
3 T balsamic vinegar
¼ tsp salt

Rough chop pheasant and oyster mushrooms while leaving morels whole.

In a large cast iron pan melt the butter over low to medium heat. Add garlic and stir to soften for about one minute. Add mushrooms and increase heat to medium flame. Sauté for about 3-4 minutes, stirring occasionally to reduce the liquid that's seeping out of the mushrooms.

Add the Marsala wine and continue to cook for 30 seconds. Reduce heat to low, add cream and season with salt and pepper. Keep warm over low heat.

Cut baguette into 4 pieces, slice each open and toast on the open face over the grill.

To serve:

Mix together olive oil, vinegar and salt and toss lightly with watercress.

Pour the finished mushroom ragout over baguette and garnish with watercress salad.

*2 small leeks can replace the spring garlic—white and pale green sections
and 2 cloves of garlic.