

Mushroom Sauce

This sauce is perfect for pasta, seared or roasted chicken, pork, even salmon.



1 oz	dried wild mushrooms
2 tablespoons	unsalted butter
4 oz	fresh mushrooms
2 cups	unsalted chicken stock
1/2 cup	heavy cream
1 pinch	kosher salt
1 pinch	freshly ground black pepper

1. Soak the dried mushrooms in boiling water for 10 to 15 minutes.
2. In a medium sauté pan melt the butter over medium high heat. Add the fresh mushrooms and cook until soft and translucent.
3. Drain the wild mushrooms, reserving the liquid. Add the wild mushrooms to the fresh mushrooms and cook another minute or two. Add the reserved mushroom liquid and the chicken stock. Bring to a boil and reduce by 1/2.
4. Add the cream, salt and pepper and cook an additional 3 to 5 minutes or until the sauce thickens. It should coat the back of a spoon.