

A RECIPE FROM HERONS KITCHEN

MUSHROOMS À LA GRECQUE

YIELDS: 4 SERVINGS

CREMINI MUSHROOMS — 1 PINT QUARTERED

BACON — 1/2 # DICED

SHALLOT — 2 TBSP — MINCED

GARLIC — 1 TBSP — MINCED

BALSAMIC VINEGAR — 1/2 C

EXTRA VIRGIN OLIVE OIL — 2 TBSP

METHOD:

ADD BACON TO A MEDIUM SAUTE PAN AND COOK UNTIL CRISPY THEN REMOVE FROM PAN. ADD MUSHROOMS AND COOK UNTIL THEY ARE CARAMELIZED. ADD SHALLOT AND GARLIC AND SWEAT FOR 2 MINUTES. ADD BALSAMIC VINEGAR AND REDUCE BY HALF. THEN ADD BACK THE BACON AND OLIVE OIL. MIX WELL AND SERVE IMMEDIATELY AS A WARM DRESSING.