



Mushroom Duxelle

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 12

Ingredients:

- 1 lb. Portobello Mushrooms , stemmed and rough chopped
- 10 oz. Shitake Mushrooms , stemmed and rough chopped
- 1 lb. Crimini Mushrooms , rough chopped
- 2 oz. Shallots , minced
- 2 oz. Fresh Garlic , minced
- 2 oz. Unsalted Butter
- 1 Tbsp. Fresh Thyme , picked
- Salt and Pepper to taste

Directions:

1. Add mushrooms, shallots and garlic to a food processor and pulse to break the mushrooms down into very small pieces. Do this in batches.
2. Place a large non-stick skillet over medium-high heat and melt butter. Add mushroom mixture and cook for 10 minutes or almost dry. Add thyme and season with salt and pepper, cool completely.