

Mushroom duxelles

Category: Vegetable

Servings: 4

Rating: 10

Source: Craig Claiborne (modified)

Description:

Ingredients:

mushroom	12 large
butter, unsalted	1-1/2 teaspoon
oil	1 teaspoon
onion	1 tablespoon finely chopped
shallot	1 tablespoon finely chopped
lemon juice	of 1/2
salt	
pepper	

Instructions:

Chop the mushrooms finely and squeeze them in a clean cloth like a tourniquet to extract most of the liquid. Heat the butter and oil in a skillet. Add the onion and shallots and cook to wilt. Add the squeezed mushrooms and stir. Sprinkle with lemon juice, salt, and pepper. Cook, stirring, until all the moisture has evaporated.