



Super Simple Garlic-Sherry Mushrooms

Yield: Serves 4-6

Ingredients:

2 Tbsp Olive Oil
2 Pounds Cremini Mushrooms, halved
5 Cloves Garlic, chopped or grated
3/4 Cup Dry Sherry
2 Tbsp Butter or Margarine
1 Tbsp Fresh Thyme, Chopped
Salt and Pepper to taste

Procedure:

- Place a large skillet over medium-high heat with the olive oil. Once the oil starts to shimmer, add the mushrooms and the garlic to the pan and cook, stirring occasionally, until deep golden brown, about 6-8 minutes
- Add the sherry to the pan and cook until reduced, about 1 minute
- Add the butter and thyme and season with salt and fresh ground pepper. Stir to melt the butter and combine.
- Serve warm