



Port Reduction over Garlic Sautéed Mushrooms on Grilled Bread

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Ingredients – Garlic Sautéed Mushrooms on Grilled Bread

3 ½ Tbsp unsalted butter at room temperature
3 large garlic cloves, minced
2 tsp shallot, finely chopped
3 Tbsp flat leaf parsley, chopped and divided
½ tsp salt and pepper
8-10 ounces Cremini mushrooms
Olive oil
8-10 slices crusty French bread, lightly toasted or grilled

Directions – Garlic Sautéed Mushrooms on Grilled Bread

In a small mixing bowl, blend together the butter, garlic, shallot, 1.5 Tbsp of the parsley, salt and pepper. Set aside.

Clean mushrooms and cut. Leave smaller mushrooms whole.

Using a large, heavy skillet, add enough olive oil to lightly coat the bottom of the pan over medium-high heat. When the oil is hot, add the mushrooms and cook, stirring only occasionally, until browned. Cook until all the liquid has evaporated, about 5 minutes.

Taste and adjust the seasoning with salt and pepper. To serve, mound the mushrooms on a toasted bread slice. Sprinkle with parsley.

Ingredients – Port Reduction Sauce

3 cups Non-Vintage Port, Lot 21
4 ½ cups El Tinto-Lot 36
1 ½ tablespoons olive oil
1 large onion, chopped
2 small celery ribs, chopped
2 carrots, chopped
3 garlic cloves, minced

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Directions – Port Reduction Sauce

Sauté onion, celery, carrots and garlic in oil in a 6-quart heavy pot over moderately high heat, stirring, until golden, about 10 minutes. Add wines and simmer, stirring occasionally, until mixture is reduced to 1 quart, about 1 hour.

Pour through a sieve into a saucepan and simmer until reduced to 2 cups. Season with salt and pepper. Reduction can be prepared ahead of time and reheated when ready to use.

Spoon a small amount of reduction sauce over garlic sautéed mushrooms on grilled bread and serve.

Pair this with a Madroña Non-Vintage Port, Lot 21