

Seasonal Eating



Mushroom Ragout with Pasta

8 ounces white button and/or crimini mushrooms
2 tablespoons butter
1/4 onion, chopped
1/4 teaspoon salt
1/8 teaspoon black pepper
1/2 teaspoon fresh thyme leaves
2 tablespoons white wine
3 tablespoons heavy cream
Cooked fettuccini noodles
Grated parmesan cheese

Wipe any dirt off the mushrooms with a paper towel. Coarsely chop the mushrooms. Melt 1 tablespoon of the butter in a skillet. Add the mushrooms and cook until browned and the liquid is evaporated. Add the other tablespoon of butter, onion, salt, pepper and thyme. Cook until onion is tender, about 5 minutes. Remove from heat and add wine, scraping up any browned bits from the bottom of the pan. Add the cream and place back on heat. Bring to a boil. Toss with cooked noodles and top with parmesan cheese.