

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Roasted Mushrooms with Red Wine Butter

### Ingredients

3 lbs. mixed mushrooms,  
such as cremini, oyster and  
chanterelle, halved if large

¾ cup plus 1 tbsp. canola oil

1 tbsp. thyme leaves

1 tsp. minced rosemary

1 large shallot, minced

1 tbsp. minced garlic

1 cup dry red wine

3 tbsp. cold unsalted butter,  
cubed

Kosher salt

Pepper

¼ cup chopped tarragon

¼ cup chopped parsley

### Directions

Position racks in the upper and lower thirds of the oven and preheat to 400°F. Heat 2 large rimmed baking sheets in the oven for at least 10 minutes.

In a large bowl, toss the mushrooms with ¾ cup of the oil, the thyme and rosemary. Remove the baking sheets from the oven and immediately spread the mushrooms on them in an even layer. Roast for 25-30 minutes, until tender and browned, stirring halfway through roasting.

Meanwhile, in a medium skillet, heat the remaining 1 tablespoon of oil. Add the shallot and garlic and cook over medium high heat, stirring, until softened, about 3 minutes. Add the wine and simmer until reduced to a glaze, 3-5 minutes. Swirl in the butter and season with salt and pepper.

Scrape all the mushrooms onto 1 baking sheet. Add the red wine butter and toss well. Season with salt and pepper and toss again. Transfer to a bowl, top with the tarragon and parsley and serve on its own or toss with pasta of your choice.