

The Best Sautéed Mushrooms

Serves: 6

Ingredients:

- 2 lbs. button mushrooms, halved
- 2 tbsp. butter
- 2 tbsp. olive oil
- 3 garlic cloves, minced
- 1 1/2 tbsp. fresh thyme leaves
- 3/4 cup dry sherry
- Salt and pepper to taste

Instructions:

- Place a large sauté pan over medium heat. Add the butter and oil. Once the butter has melted, add the mushrooms.
- Allow the mushrooms to sear for 5 minutes, stirring to flip them over. Then add the garlic and salt and pepper to taste. Allow the mushrooms to sear another 5 minutes to develop a rich caramelized color.
- Stir in the fresh thyme leaves and sherry. Lower the heat to medium-low and simmer for approximately 10 more minutes, stirring on occasion. The goal is for the mushrooms to absorb the sherry, leaving only a small amount of moisture in the pan. Taste, then salt and pepper again if needed. Serve warm over meat or as a side dish.