

# Red Wine Braised Mushrooms

SERVES 8

NOTES:

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## INGREDIENTS

3 yellow onions, halved and sliced  
1/4 cup butter

1.5lb cremini mushrooms, thinly sliced

2 cloves garlic, minced  
1 tsp fresh thyme, chopped  
1/2 cup red wine  
1 tbsp sherry vinegar  
1/4 cup butter

1 tbsp olive oil  
1 tbsp truffle oil

salt & pepper

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## METHOD

1. In a medium-sized sauté pan over medium-high heat, melt the butter and add the onions. Season with salt. Turn down the heat to medium low, and slowly caramelize the onions while stirring. Once the onions are finished transfer to a bowl, and set aside.
2. Return the pan to the stove over medium heat and add 2 tablespoons of oil. Add the mushrooms, stir to coat with the oil, season with salt & pepper, add fresh thyme, and cook over medium-high heat for 5 minutes. Add the garlic and cook for another minute, then add the red wine, and sherry vinegar.
3. Bring the wine to a simmer and cook, stirring the mushrooms occasionally, for about 5 minutes. Add in the butter, and continue to cook. Transfer the onions back to the pan, and continue stirring over medium heat until sauce has reduced and thickened, about 10 to 15 minutes. Remove from heat and set aside.