

Fricassee of Chanterelles

4 SERVINGS Keep it simple by spooning this quick sauté over crushed boiled potatoes, tossing it in a skillet with pappardelle, or piling the mushrooms on thick slices of toasted country bread. For where to buy chanterelles, see Sourcebook, page 138.

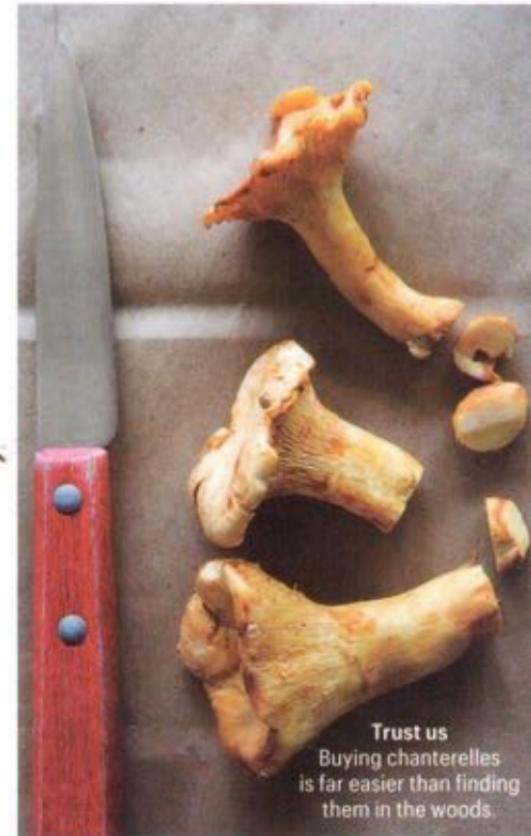
- 6 Tbsp. (½ stick) unsalted butter, divided
- 2 Tbsp. extra-virgin olive oil, divided
- 1 small yellow onion, finely chopped (about 1 cup)
- Kosher salt, freshly ground pepper
- 3 garlic cloves, finely chopped
- ¼ cup dry white wine
- 1 lb. chanterelles, brushed clean (halved if large)
- ½ cup heavy cream
- Pinch of freshly grated nutmeg
- 1 tsp. fresh oregano plus more for garnish
- Fresh lemon juice
- ¼ lb. pappardelle, cooked al dente, or 1 lb. boiled new potatoes

Melt 3 Tbsp. butter with 1 Tbsp. oil in a large skillet over medium-high heat. Add onion, season with salt and pepper, and cook, stirring occasionally, until softened and lightly golden, 4–5 minutes. Add garlic and cook for 1 minute. Stir in wine and cook until liquid is reduced by half, about 2 minutes. Add remaining 3 Tbsp. butter, remaining 1 Tbsp. oil, and mushrooms. Cook, stirring occasionally, until mushrooms are lightly golden, about 5 minutes. Add cream and nutmeg and cook until slightly thickened, about 2 minutes. Stir in 1 tsp. oregano. Season to taste with salt, pepper, and lemon juice. Toss in a skillet with cooked pasta, or serve over smashed boiled potatoes. Garnish with more oregano.

Tender Chanterelle Salad

2–4 SERVINGS Meaty chanterelles can stand up to a browning sauté, but for this salad we prefer to steam the mushrooms for a tender and delicate texture.

- 1 lb. chanterelles, brushed clean and trimmed (halved or quartered if large)
- 3 Tbsp. extra-virgin olive oil
- 2 Tbsp. chopped flat-leaf parsley
- 2 Tbsp. white wine vinegar
- 2 tsp. Dijon mustard
- 1 small shallot, thinly sliced
- 1 small garlic clove, minced



Trust us

Buying chanterelles is far easier than finding them in the woods.

Kosher salt and freshly ground black pepper
Fresh lemon juice

Place mushrooms in a steamer basket and set over a pot filled with 1" gently simmering water (do not allow water to touch mushrooms). Cover and steam mushrooms until tender, about 5 minutes. Transfer mushrooms to a baking sheet and let cool slightly.

Meanwhile, whisk oil, parsley, vinegar, Dijon mustard, shallot, and garlic in a medium bowl. Season with salt, pepper, and lemon juice. Add mushrooms; toss to coat evenly. Let marinate for 30 minutes. Season to taste with salt, pepper, and more lemon juice, if desired.

**CHANTERELLE BASICS**

Cleaning When they're particularly dirty, a quick plunge in cold water will do. Otherwise, all you need is a damp soft cloth or paper towel to gently wipe them off. Use a pastry brush to dislodge any remaining dirt.

Trimming The stem and cap are equally meaty and delicious. If the base of the stem is dried out or woody, trim it off with a paring knife.

Storing Kept unwashed in a closed paper bag (never plastic) in the refrigerator, they'll last up to a week. If you have more than you can use, sauté them and freeze for the winter.