

Morels in a Cream Sauce

Serves 6-8

Ingredients

¾ - 1 C dried morel pieces (*a little goes a long way for flavor*)
1-3 T butter
1 clove garlic, minced
1 pint heavy cream (*or whipping cream*)
1-1.5 shot glasses of: bourbon, Armagnac, cognac, Madeira, or scotch
1 large, or 2 small shallots (or 1/3 an onion)
1/3 lb. good steak per person (*filet mignon, rib eye, elk, venison, etc...*)
Salt & Pepper, a few sprigs of thyme (optional)

Directions

1) Reconstitute the dried morels with either Madeira or cream.

In madeira: start with about ½ cup heated up in the microwave. Stirring them periodically to keep them wet, they will reconstitute in a few minutes. Add a bit more madeira if needed. (This is not so good just in red wine but might work.)

In cream: Cover them with enough cream to wet them. Let them sit at room temperature about ½ hr until they soften, stirring a couple times. Remove them from the cream into a fry pan on low. As they heat up the cream stuck to them will 'melt' off. Carefully pour that back into the bowl of cream so they can sauté somewhat dry. You may want to do this a 2nd time too. Cook them long and slow adding a bit of butter if they dry out. Keep the butter or oil to a minimum. Cook a good 15-30 mins or so. If they singe a bit, that doesn't hurt.

2) Cook it up

Simultaneously slowly cook in a minimal amount of butter at low heat the shallots or onions until translucent or caramelized. Add the garlic the last few minutes only.

Combine the onions & morels and heat to med-high. Add the alcohol, healthy amount of salt (mushrooms need it) and some fresh thyme if you have it and cook it off until dish is somewhat dry.

Add all the reserved cream and reduce the heat to medium.

Stir quite often to even out the heating since most burners provide uneven heat and the sauce can 'break' if heated too long in one spot.

Reduce the sauce until less than half volume. This takes a long time, stirring often, but it speeds up towards the end so keep an eye on it. You can reduce the heat to low and try to make it extra thick by reducing even longer.

The sauce does NOT REHEAT without breaking and appearing greasy. It's fine to serve at room temp just as a dip or let it sit and add it to the steaks when they're done or serve over egg noodles and carefully spoon equal amounts of sauce over each steak and fight over every driplet of this delicious sauce!

My favorite alcohols are Madeira or cognac, scotch or bourbon.