

CORLEY FAMILY NAPA VALLEY



MONTICELLO VINEYARDS

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## WILD MUSHROOM SAUTÉ

2 Tablespoons olive oil  
½ pound wild mushrooms  
salt and freshly cracked black pepper  
1 garlic clove, minced  
1 Tablespoon parsley

Also Required: heavy skillet or sauté pan

Time required for preparation: 10 minute(s)

Sort the mushrooms and rub with a towel if necessary to clean. If some are very large, chop roughly to even the pieces. In a heavy skillet or sauté pan, heat the olive oil to very hot. Add the mushrooms and stir fry over high heat for 3-4 minutes, seasoning with salt and pepper. Do not overcook or allow the mushrooms to give off any juices. Sprinkle with the garlic and parsley, cook for 30 seconds more, and serve right away.

Servings: 3 to 4

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