

# Michael's Best Button Mushrooms

Michael Chiarello

Serves: 8



## Ingredients

6 tablespoons extra-virgin olive oil  
1½ pounds button mushroom, whole, wiped clean  
3 tablespoons butter  
sea salt  
1 tablespoon minced garlic  
1½ teaspoons fresh thyme, chopped  
2 tablespoons lemon juice  
½ cup white wine  
1 tablespoon chopped fresh parsley

### Cooking Method

In a large skillet, heat the oil over high heat.

1. Add the mushrooms.
2. Do not move the mushrooms until they have caramelized on the bottom. If you toss them too soon, they will release their liquid and begin to steam.
3. When the bottoms are caramelized, toss them and continue to cook for about 5 minutes.
4. Add the butter.
5. Cook and toss for 5 minutes, until beautifully browned.
6. Season with salt and add the garlic.
7. Sauté another 2 minutes, and add the thyme and lemon juice.
8. Cook to evaporate the liquid.
9. Add the wine and reduce until the mushrooms are glazed with the sauce.

Toss in the parsley and serve immediately.