

Sherried Mushrooms

Tapas are not always fancy – usually they're just a few simple ingredients prepared well, like these tender, juicy mushrooms. Just place a dish of toothpicks next to the serving dish and let guests help themselves, or serve as a side dish to any meal!

Ingredients (6 x ½ c. servings)

1.5 lbs. white mushrooms, trimmed and cleaned

½ Tbsp extra virgin olive oil

½ c. cream sherry such as Harvey's Bristol Cream

4 cloves garlic, minced

1 Tbsp freshly squeeze lemon juice

¼ tsp kosher salt

Freshly ground black pepper to taste

1 Tbsp minced fresh parsley

Clean mushrooms and cut in half (or quarters if large). Heat oil in large skillet over medium-high heat. Add mushrooms and cook, stirring, for 10 minutes. Stir in sherry and garlic and continue cooking, stirring occasionally, until most of the liquid has evaporated, about 10 to 14 minutes. Stir in lemon juice, and season with salt and pepper. Stir in parsley just before serving.

(*Can make ahead, cover and refrigerate for up to one day. Bring to room temperature before serving.)