

Tim Farmer's Country Kitchen

MOREL MUSHROOMS

*½ stick of butter
1/3 Onion, sliced
1 Shallot, chopped
Salt and pepper
Garlic
Morel Mushrooms
2 tablespoons fresh basil
1-2 tablespoons Pernod*



Melt butter and stir in onion and shallot until soft. Add in garlic, salt and pepper. Remove morels from salt water (soak in salt water overnight) and dry off completely. Slice in half. Add to pan with basil and stir. Add in Pernod and stir until reduced and alcohol cooked out. Serve.

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