

Herbed Mushrooms

Serves 2 as a side dish, 4 as garnishment

- 8 oz. mushrooms, cleaned, trimmed, and sliced
- 2 tablespoons unsalted butter
- 1/2 teaspoon oregano
- 1/2 teaspoon basil
- 1/2 teaspoon thyme
- 1/4 cup Cabernet Sauvignon

Melt butter in heavy large skillet over medium-high heat. Add mushrooms and stir to coat lightly but thoroughly. The skillet may seem quite full, but mushrooms “shrink” as they cook! Add spices and continue to stir frequently as mushrooms brown. Add wine in last 5 minutes of cooking, continuing to stir until liquid is evaporated.

Accompany with Cooper-Garrod Cabernet Sauvignon