



MOREL MUSHROOM GRAVY: Serves 4-6

1/4 cup water
1/8 cup brown sugar
1/4 cup rice wine vinegar
1 tablespoon balsamic vinegar
3 tablespoon butter
1 1/4 lbs. fresh morels
1/4 cup minced shallots
1/2 teaspoon chervil

2 cups chicken stock
2 cups white wine, fruity

In a medium saucepan boil the water with sugar, without stirring, until it becomes a golden caramel color. Remove the pan from the heat and slowly drizzle the rice wine and balsamic vinegar's into the sugar water. Stir the mixture over medium heat for 2-3 minutes until the caramel is absorbed.

Heat a cast iron pan over moderate heat and add butter cooking until it bubbles, add the washed and trimmed morels, stirring often until the liquid from the mushrooms evaporates, about 5 minutes. Remove the morels to a bowl, and add the chopped shallots to the saucepan and cook, stirring, until they turn a golden brown.

Add wine, stir, and cook until liquid reduces to approximately 1 cup. Add the stock and reduce again to about 1 cup. Remove from the heat and stir in the caramel mixture, then add the morels. Stir once or twice then let sit for 2 minutes. Taste and salt & pepper as desired.

Serve with mushroom sausage, chicken breasts or beef tenderloin.

