



## #602B-WILD MUSHROOMS IN CREAM Serves 4 to 6

1 cup (8 ounces) roughly chopped shiitake mushrooms, stems discarded  
1 cup (8 ounces) roughly chopped oyster mushrooms, dry end of stems removed  
1 cup (8 ounces) roughly chopped chanterelle mushrooms, dry end of stems removed  
1/2 cup thinly sliced shallots  
1 tablespoon fresh thyme, chopped, leaves only  
1 tablespoon chopped fresh basil

1/4 cup heavy cream  
2 teaspoons extra-virgin olive oil  
2 large cloves garlic, minced  
1/2 teaspoon salt  
1/8 teaspoon freshly ground black pepper  
Grated Parmesan or Emmentaler cheese, for garnish (optional)

**Preheat a charcoal or gas grill to 375°F.**

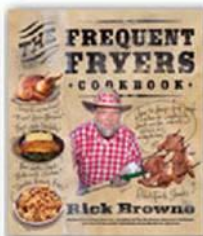
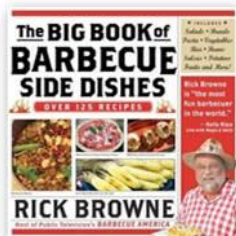
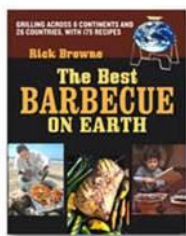
In a bowl, combine the mushrooms, shallots, thyme, basil, and cream, and toss to coat the mushrooms with the cream. Add the oil and garlic, season with salt and pepper, and stir to combine.

Arrange the mixture in the center of a 20- by 14-inch sheet of heavy-duty aluminum foil. Bring the long sides of the foil up and over the mixture and fold several times, while allowing enough room around the mushrooms for circulation and expansion. Fold the short ends up and crimp to seal the packet closed.

Place the foil packet on the grill over direct heat, cover the grill, and cook for 20 minutes. Open the packet carefully to allow steam to escape. The mushrooms should be tender.

Serve the mushrooms as a savory side dish, topped with grated Parmesan or Emmentaler cheese if desired.

**Recipe Note:** Fresh rosemary will keep for about two weeks in the refrigerator when the leaves are dry and tightly sealed in a plastic bag.



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