

MARK HEROLD WINES

Wild Mushroom Medley in Cabernet Butter Sauce

Pairs Well with Herold 2018 Stagecoach Cabernet Sauvignon

It's the time of year to give a little extra thanks to the ones you love, and in my family, sharing delicious food and wine is our love language. Every year, my Wild Mushroom Medley dish makes its way to our Thanksgiving table and fills our home with its savory aromas. With notes of cassis, chaparral and black raspberry compote, our new 2018 Stagecoach pairs perfectly with this decadent, earthy dish. My hope is that this pairing brings a little extra joy to your Holiday season. From my family to yours, Cheers! —**Mark Herold**

INGREDIENTS

1 lbs. mixed mushrooms, such as Hen of the Woods, Chanterelle, Matsutakes, Oyster, etc.

½ cup plus 1 tbsp. vegetable oil

1 tbsp. fresh thyme leaves, roughly chopped

1 tsp. rosemary, minced

1 large shallot, minced

1 tablespoon garlic, minced

1 cup dry red wine, preferably Mark Herold Cabernet Sauvignon

3 tbsp. cold salted butter, cubed

¼ cup tarragon, chopped

¼ cup parsley, chopped

Sea salt to taste

Black pepper to taste

DIRECTIONS

Place oven racks in the upper and lower thirds of the oven and preheat to 400°F. Heat 2 large rimmed baking sheets in the oven for at least 10 minutes.

In a large bowl, toss the mushrooms with ½ cup of the oil, the thyme and rosemary. Remove the baking sheets from the oven and immediately spread the mushrooms on an even layer. Roast for 20–25 minutes, until tender and browned. Halfway through roasting, swap baking sheets and stir.

Meanwhile, in a medium skillet, heat the remaining 1 tbsp. of oil. Add the shallot and garlic and cook over moderately-high heat, stirring, until softened, about 3 minutes. Add red wine and simmer until reduced to a glaze, 3–5 minutes. Remove the skillet from the flame and whisk in the butter. Season with salt and pepper.

Scrape all the mushrooms onto 1 baking sheet. Add the red wine butter and toss well. Season with salt and pepper and toss again. Before serving, transfer to a bowl and sprinkle with tarragon and parsley.

Make ahead

The roasted mushrooms and red wine butter can be refrigerated separately overnight. Reheat the mushrooms gently before tossing and top with the herbs just before serving.

