

Chicken of the Woods in Cream Sauce

SERVINGS: 2 GENEROUS SERVINGS OR 4 SMALL SERVINGS

INGREDIENTS

- 5 tablespoons unsalted butter
- 1 pound chicken of the woods mushrooms, cut into thin matchsticks or coarsely chopped into 1/2-inch pieces (see headnote)
- 1 teaspoon kosher salt
- 1/2 cup brandy
- 1/2 cup low-sodium chicken or vegetable broth
- 1/4 cup heavy cream
- Small bunch of yard onion (just the green above-ground part), finely chopped (may substitute chives)

DIRECTIONS

Melt 3 tablespoons of the butter in a large, stainless-steel skillet over medium-high heat. Toss in the mushrooms and the salt, stirring with a wooden spoon to coat evenly. Cook for 3 minutes; the mushrooms will darken to a deeper, almost red-orange color. Stir in the remaining 2 tablespoons of butter and cook for 2 minutes, making sure it has melted.

Remove from the heat, then carefully add the brandy, which will cause the mixture to bubble and steam.

Return the skillet to medium-high heat; cook for about 5 minutes, until the liquor has been absorbed, stirring gently once or twice with a wooden spoon.

Add the broth and cook for 10 minutes, stirring occasionally, until it has cooked down a bit to form a slightly thickened sauce; then stir in the cream. Reduce the heat to low and cook for 5 minutes, stirring as needed.

Divide among individual plates, garnished with onion greens.

Variations on this recipe might include sweet red vermouth and tarragon, or Marsala and thyme, instead of brandy and the greens of yard onions.