

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite recipes:



## Wild Mushroom Ragout with Polenta (Card 1 of 2)

Adapted from *The Greens Cookbook* by Deborah Madison and Edward Espe Brown

If don't have mushroom stock around, your first step is to make the mushroom stock (below). If you do have mushroom stock already, move on to the next card for the Ragout.

### Wild Mushroom Stock

2 TBSP of olive oil  
1 large onion, coarsely chopped  
6 C cold water  
2 garlic cloves, coarsely chopped  
½ oz. dried mushrooms (porcini or shitake)  
¼ LB. fresh mushrooms  
(I like portobellos + trimmings from the mushrooms for the ragout)

2 small bay leaves  
Pinch of dried sage & thyme (if you have fresh, a couple of leaves/stems of each)  
1 carrot, peeled a chopped into 4-5 chunks  
1 celery stalk, chopped into 4-5 chunks  
4 parsley stems  
6 borage leaves – optional.  
(I have never added since I've not found the leaves in the market)  
½ tsp salt

Cook the onions in the oil in a heavy bottomed stock pot at medium-high heat until they are well-browned (about 10-15 min).  
Add the water and all the rest of the ingredients, bring to a boil.  
Reduce heat, cover and simmer slowly for 30 min.  
Strain stock through a fine sieve or double cheesecloth, reserving the dried mushroom pieces for the ragout  
At a fast simmer, reduce the clear stock to 3 cups.



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## Wild Mushroom Ragout with Polenta (Card 2 of 2)

Adapted from *The Greens Cookbook* by Deborah Madison and Edward Espe Brown

### The Ragout

- 1 ½ LB of wild mushrooms  
(I use portobellos & shitakes for one pound and whatever else is in the markets – chanterelles/morels – for the rest)
- 2 TBSP Olive oil
- 1 large yellow/Spanish onion, chopped in ¼" squares
- 1 medium carrot, cut into ¼" pieces or julienned
- 2 celery stalks, cut into ¼" slices
- ½ tsp of salt
- 1 C dry white/red wine (pick whichever you like best; either works well)
- 2 TBSP unsalted butter + 2 TBSP olive oil
- Pepper to taste
- 3 garlic cloves, finely chopped
- Reserved dried mushrooms from the stock, finely chopped

- 2 TBSP flour
- Mushroom Stock from above
- Fresh parsley and tarragon leaves, finely chopped

Clean the mushrooms and slice into ¼" thick slices  
Warm the olive oil in a large soup pot and cook the onion for 10 minutes  
Add the carrots and celery and cook for another 15-20 minutes  
Add salt and wine; bring to a fast simmer and reduce the liquid by half  
Meanwhile, in a separate skillet, melt the butter and oil and cook the mushrooms in batches until they begin to give up their liquid. Season with salt and pepper and the garlic, using some with each batch until the garlic is all used up.  
Add the mushrooms to the onion/celery/carrot mixture  
Sprinkle with the flour and cook over medium heat for 2 minutes, stirring throughout  
Add the stock and cook over a low heat for 15-20 minutes.  
Add the fresh herbs and season to taste  
Serve over polenta (or fettucine) with a dollop of sour cream; or if you are a total mushroom fan, try over mushroom ravioli with steamed lemony asparagus on the side.

