

## Chanterelles

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### Ingredients:

2 cups Chanterelles, thick sliced  
1 Tbls Butter, unsalted  
1 Tbls Oil, Canola  
2 tsp Shallots, minced  
2 tsp Garlic, minced  
1 pinch Thyme  
2 Tbls Orange zest  
1 1/2 Tbls Pancetta, precooked and crumbled  
2 Tbls Marsala  
salt & pepper to taste

### Procedure:

In a sauté pan add 1 Tbls unsalted butter and 1 Tbls Canola oil. Put chanterelles in and sprinkle in 2 tsp minced shallots and 2 tsps minced garlic. Add a pinch of thyme and 2 Tbls orange zest. Add 1 1/2 Tbls crumbled precooked Pancetta. Finish with 2 Tbls Marsala. You can substitute Madera, white wine or sherry.

Salt and pepper to taste.

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