

## Bear Head Mushrooms in Cream Sauce

Show: ☐ Mar 27th

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### Ingredients :☐

1 Tbls Cooking Oil  
1 Tbls Butter, melted  
10 slices Mushrooms, Bear Head (1/4" thick)  
1 Tbls Shallots, chopped  
salt & pepper to taste  
1-2 cloves Garlic, chopped  
1/2 cup Cream  
2 each Mushrooms, Morel, sliced in rings  
1 each Chicken Breast, cooked and sliced

### Procedure:

Heat 1-Tbls oil and 1 Tbls butter and add Bear head mushrooms cut into 1/4" slices (10 slices)  
Add 1 Tbls. Chopped shallots  
Salt and pepper  
1-2 cloves of minced garlic and sauté for 2 minutes.  
Add 1/2 cup cream and reduce until it coats the back of a spoon, about 2 minutes. Add 2 morel mushrooms\*\*, sliced in rings and sautéed. Serve over sliced cooked chicken breasts and sprinkle with chopped parsley.

\*\*Note: The reason for cooking morels separately and adding them at the end is that their dark color will stain and muddy the white bear head mushrooms.

[« Back to List of Recipes](#)

