

Smoked Mushroom Sauce

Recipe By *Gabe Garcia*



Cooking and Prep: 
1.5 h

Serves:  4

No Allergens

Preference: Meat

Difficulty: Medium

Source: Kosher.com

Exclusive

Who knew that deep, warm, smoky flavor that you get in restaurant food was something you could do at home – without having your own smoker! Chef Gabe Garcia of Herzog Wine Cellars' world-renowned Terra Sur walks you through making this multi-faceted smoky mushroom sauce, which you can put on anything from a good grilled steak to a side of mashed potatoes – or both! And you can do it right on your own stovetop!

Ingredients (13)

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- 1 quart chef mix mushrooms
- 2 tablespoons canola oil
- 1/4 cup shallots julienned
- 2 tablespoons garlic, chopped
- salt, to taste

- pepper, to taste
- 1/4 cup **Alfasi Cabernet Sauvignon** or other red wine
- 1 cup beef stock
- 2 tablespoons margarine (use soy-free, if needed)

Equipment for Smoking the Mushrooms

- 1 and 1/2 cups wood chips
 - disposable pie pan
 - pot that fits the pie pan
 - aluminum foil
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Start Cooking

Smoke the Mushrooms

1. To create your smoke box: Place the wood chips in the bottom center of the pot. Take four foil sheets and crumple them into balls. Arrange the foil balls around the wood chips. Put the pot on the stove and turn the flame to medium high. Cover the pot.
2. Puncture the foil pan in multiple places. Keeping the mushrooms in large chunks, place the mushrooms in the foil pan. Once you start to see smoke, place the pan on the foil balls in the pot and recover the pot.
3. Let the mushrooms smoke for a half hour. Remove the mushrooms and let them cool. Once cooled, chop and rip the mushrooms into bite-size portions.
4. Soak the wood chips in water for a half hour. Drain.

Make the Sauce

1. Heat oil in a sauté pan. First add the julienned shallots and sweat till translucent.
2. Next add the mushrooms and cook till they have rendered down and are supple.
3. Add the garlic and cook till fragrant. Season with a pinch of salt and pepper.
4. Now add the wine and beef stock and reduce for six to eight minutes. Lower the heat and

check for seasoning.

5. Add the margarine and incorporate until the sauce thickens and has a nice sheen.