



# Father's Day Mushrooms

## Ingredients:

Button Mushrooms

Syrian or Tunisian Olive Oil

Aged Balsamic Vinegar (15 or 18 year)

1-2 cloves garlic

1 tablespoon butter

Salt/Pepper

## Directions:

Place skillet on medium heat. Cut stems off mushrooms. Once skillet is hot, add oil, then add mushrooms top side down. You should hear a nice sizzle but not scorching or searing. Allow to cook about 4 minutes. Tops should be nice and golden brown. Flip and allow to cook for about 2 minutes. Make sure there is enough oil that mushrooms are sizzling. Add a little butter and then add garlic.

Allow to cook 1 minute. Add a splash or two of aged balsamic and allow to reduce. Serve Immediately.



Vinaigrette

Oil and vinegar to tap, taste and treasure

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