

## DECADENT CHESTNUT & MUSHROOM GRAVY

*Yields 3 cups*



### **Ingredients**

1 Lb. pearl onions and/or small cipollini onions	3 T. extra-virgin olive oil, divided
1 Lb. Mushrooms thinly sliced [See note 1]	Salt and black pepper, to taste
½ C. cognac	3 sprigs thyme
1 fresh bay leaf	2 C. heavy cream
1 tsp. fresh lemon juice	2 T. , finely chopped
Zest of ½ lemon	
1 pound fresh chestnuts, peeled and quartered (about 7 ounces) [See note 2]	

### **Directions**

1. Preheat the oven to 350°. Place the onions on a parchment-lined sheet tray. Toss with 1 tablespoon of the olive oil and season with salt and pepper. If the onions look a little big, cut them into wedges.
2. Roast, shaking the pan occasionally, until the onions are tender, 15 to 20 minutes. Remove the onions from the oven and allow them to cool before peeling.

3. In a large cast-iron or heavy-bottomed pan over medium-high heat, warm the remaining 2 tablespoons of olive oil. When the oil is hot, add the mushrooms. Season with salt and pepper and cook, stirring occasionally, until the mushrooms are tender and browned and all the cooking liquid has evaporated, 12 to 15 minutes. Remove the mushrooms from the heat, add the cognac and light with a match to flambé. Cook the mixture over medium heat until the flame completely resides. Add the reserved onions, thyme, bay leaf, chestnuts and heavy cream to the pan and cook until the sauce has thickened and the chestnuts are tender, 12 to 15 minutes. Stir in the lemon juice and adjust seasoning. Top with parsley and lemon zest.

### **Note:**

1. This gravy can be made with many types of mushrooms, such as Shiitake, Chanterelle, Black Trumpet, Maitake, etc. Consider mixing them, too. Dried mushrooms may also be used as well.
2. To peel fresh chestnuts, use a sharp paring or utility knife to score across each chestnut's rounded side. Soak the chestnuts in water for 1 minute, then drain them and heat them in the microwave for 1 minute. Allow the chestnuts to cool before squeezing and peeling them from their shell.

*Credit: Recipe from the Tasting Table Test Kitchen*

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