

HONEY MUSHROOMS WITH FETTUCINNI

Serves 4-6 adults

INGREDIENTS:

6-10 sundried tomatoes, packed in oil	1 to 1 ½ stick butter
2 to 3 cloves garlic, chopped or pressed	2 oz. olive oil
4 leaves fresh basil, finely chopped	Parsley to taste
1 6-oz can chopped clams with juice	1 ½ cup honey mushrooms, sautéed well
Oregano and pepper to taste	1 oz. cooking sherry
Parmesan cheese to taste	1 pound fettuccini



DIRECTIONS

Begin boiling water for fettuccini. Chop tomatoes. Melt butter and olive oil in skillet; add garlic, basil, and parsley. Drain clams, reserving juice, add to skillet. Saute slowly for 4 minutes. Add mushrooms, tomatoes, oregano, and pepper. Increase heat and cook 4 minutes. Stir in clam juice; cook over medium heat for 3 minutes, stirring constantly. (Meanwhile have fettuccini cooking with salt added to water).

Add sherry. Remove from heat. Add Parmesan cheese to taste.
Mix with fettuccini and serve

Tip: May be prepared ahead of time and reheated in microwave.

Credit: Julie Carris in Wild Mushrooms of North America: A Field to Kitchen Guide