



Mushrooms Romano

INGREDIENTS:

1 lb	Mushrooms
1	Shallot
1	Clove Garlic
1 Tbs	Clarified butter
	Fresh ground Romano
	A splash of white wine
	Fresh ground black pepper

INSTRUCTIONS:

In a heated sauté pan, melt the butter and lightly sauté the shallot. Add the mushrooms and sauté until heated through. Add the garlic. Continue to sauté until the garlic starts to toast, then deglaze the pan with a little white wine. Let the mixture cook until most of the wine is evaporated. Plate and top with fresh ground Romano and fresh ground black pepper.