

Sauteed Mushrooms

Ingredients:

- 4 Tbs. extra-virgin garlic infused olive oil
- 2 Tbs. balsamic vinegar
- 1 Tbs. water
- 1 lb. cremini (baby bella) or white mushrooms, cleaned and quartered
- Salt and ground black pepper

Directions:

Combine the balsamic vinegar and 1 Tbs. water in a small dish and set near the stove.

Add the olive oil over medium-high heat add the mushrooms and stir with a wooden spoon until the mushrooms have absorbed all the fat.

Let the mushrooms cook undisturbed for 2 minutes and then stir once. The pan may look dry, but keep the heat at medium high and continue to cook, stirring infrequently, until the mushrooms are shrunken, glistening, and are brownish in color (6 to 7 minutes)

Turn the heat to low, add a touch more garlic olive oil stir.

Carefully add the balsamic mixture. Cook, stirring, until the liquid reduces to a glazy consistency that coats the mushrooms. Season with salt and pepper.

Transfer the mushrooms to a serving dish! Enjoy!