



## Morel Sauce

### Ingredients:

- 2 thin sliced onions
- 2 tbs. minced garlic
- 6 tbs. butter
- 7 dried morels (soaked in ½ cup of warm water for 1/2 hr. and cut in 4.
- ¼ tsp. of fresh our dried thyme.
- 1 cup of port wine.
- 2/3 cup of dry sherry.
- 1 cup of heavy cream

### Preparation:

1. Caramelize onions and garlic in melted butter after the butter foams, but do not brown the butter.
2. Add the morels and the liquid to the caramelized onions.
3. Add the thyme, port and sherry.
4. Cook in medium high heat and reduce by medium high heat.
5. Add 3 ½ cup of vegetable stock.
6. Cool to room temperature and puree in blender or food processor.
7. Can be made up to 2 days in advance until this point, when stored in the fridge.
8. Add 1 cup of heavy cream.
9. Cook at a slow boil until thick and creamy, stirring frequently.
10. Serve warm or at room temperature.