

Try Anne's recipe for Mushrooms in red wine

- 2 T. Olive oil
- 1 1/2 lbs mixed mushrooms
- 1/4 t. salt
- 2 cups dry red wine
- 1 c. Vegetable broth
- 1 T. sugar
- 1 t. Soy sauce
- 2 T. White miso
- 1 T. water
- 3/4 t. cornstarch
- 2 t. Fresh thyme

Sauté mushrooms in oil. Cover and cook 5-7 minutes, stirring occasionally. Uncover and continue to cook 10-12 minutes longer until browned. Transfer to a bowl. Bring wine, broth, sugar, and soy sauce to simmer in the same skillet. Cook until reduced to 3/4 cup. Off heat, whisk miso into the wine reduction. Whisk water and cornstarch together and whisk into the sauce. Bring to a simmer over medium heat until thickened. Stir in mushrooms and thyme.

Serve over polenta. (Would probably be good over rice, pasta, quinoa, or potatoes too.) Top with arugula or other garnish.