

Spanish Mushrooms

1 lb whole crimini mushrooms

Several cloves garlic, finely diced

Sea salt

Fresh ground pepper

Olive oil (preferably extra virgin)

Dry Spanish sherry

Wash the mushrooms and cut off as much of the stem as desired. (We usually leave a small amount.) Add to a large pot, and season liberally with the garlic, sea salt and fresh ground pepper. Pour equal amounts olive oil and sherry about half way up the mushrooms, mix well and cover. Let sit for 20 minutes to 1 hour.

Add a touch more sherry, and begin heating over medium to medium-high heat *with the lid off*. Once it begins to boil, lower the heat and simmer for 45 minutes to 1 hour, stirring occasionally. The mushrooms are done when they reach the consistency you prefer. Serve with French bread. (The sauce is great for bread dipping!)

Cook's Note: We have made this with several different amounts of mushrooms depending on the number of guests we have. The main thing is not to drown the mushrooms -- only fill the pot about half way. You can add more liquid to the mushrooms as they cook if they seem too dry.