



Mushroom Ragout with Garlic Confit and Pine Street Market Heritage Bacon

There are so many things we love about this recipe – the variety of mushrooms, of course the bacon, but the garlic confit is something we always have around the kitchen – think of it as your best magic trick to add incredible flavor to just about anything, from steaks and butter to cheese and vegetables!

When you combine all of these ingredients, the meaty, woody, earthy, smoky combustion of flavor of the mushrooms, the sweetness of the garlic confit, the smoky, sweetness of the bacon – oh my! Give it a try! You can use any variety of mushrooms you choose – we’ve selected our favorites here but play around with it to find what suits your fancy!

INGREDIENTS *Serves 4-6*

2 lbs. assorted mushrooms (cremini, oyster, hen-of-the-woods (maitake), chanterelles, porcini*, beech)
4 tablespoons of butter or olive oil
¼ lb. Pine Street Market Heritage Bacon Ends, diced
1 shallot, minced
4 cloves garlic confit, mashed or puréed (See Recipe on our website)
2 tablespoons tomato paste
1 cup red wine
3 tablespoons fresh oregano
2 cups chicken stock
Kosher salt
Fresh ground black pepper
½ – ¾ cup Parmesan or Pecorino cheese, grated

Optional variation: For a creamy version, replace the 1 cup of red wine with ½ cup Marsala wine, add approx. 1/3 cup heavy cream, and instead of oregano, use 1 tablespoon fresh chopped basil and ¼ cup parsley. Follow the preparation instructions below being mindful of the “Optional Variation” sub-bullets.

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* During the summer months, you can find fresh porcini mushrooms, but in the fall/winter, you may only be able to find dried porcini mushrooms. If using dry mushrooms, you will need to soak in warm water to re-hydrate. Add the dry mushrooms to a bowl and cover with warm water. Let soak for 30 minutes. Remove the mushrooms, rinse, and pat dry with a towel. Set aside until ready to use.

PREPARATION

- Add the diced Pine Street Market Bacon Ends to a Dutch oven or sauté pan on medium heat and cook until slightly crispy. Remove the bacon from the pan using tongs or a slotted spoon, leaving about a teaspoon or two of the rendered fat in the skillet.
- Melt 1 tablespoon of butter or olive oil in the skillet and add the shallot. Turn up the heat to medium-high and cook until the shallots begin to turn translucent.
- Add 3 tablespoons of butter or olive oil to the skillet containing the shallot. Add the mushrooms and about a teaspoon of salt and cook until the mushrooms are tender, approximately 8-10 minutes.
- Remove the pan from the heat and add the bacon and tomato paste, stirring to distribute. Add the red wine, garlic confit, and oregano
 - *Optional Variation: if you're preparing the creamy version, substitute the red wine with marsala wine, and do not add oregano. Add all herbs at the very end— see below.*
- Return to the heat and cook for 3-5 minutes. Add the chicken stock (just enough to reach the top of the mushrooms). Reduce the heat to medium-low and let simmer for about 20 minutes to reduce the liquid, or until the mixture begins to tighten up. Add salt and pepper to taste
 - *Optional Variation: If you're preparing the creamy version, add the heavy cream and stir to mix well. Remove the pan from the heat and stir in the basil and parsley, and the grated Parmesan or Pecorino cheese. Bon Appétit!*
- Reduce the heat to low and let sit for up to 30 minutes.
- Top with grated Parmesan or Pecorino cheese when serving. Bon Appétit!