Mushroom and Fennel Pot

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 oz shitake mushrooms
- 2 cups button mushrooms, sliced
- 1 fennel head coarsely chopped
- 1 oz sun dried tomatoes
- 2 tbsp olive oil
- 10 shallots, peeled
- 1 1/4 cup dry cider
- 2 tbsp tomato paste
- 2 bay leaves
- fresh parsley, rough chopped
- salt

Instructions

Saute fennel and shallots with oil in pot over medium heat. When shallots turn transparent, add button mushrooms and continue cooking. When mushrooms reduce in size, add shitake mushrooms and a couple pinches of salt. Turn up heat to high, add dry cider and bay leaves.

Bring to a boil, cover, turn heat down to low and simmer for 30 minutes.

Garnish with parsley. I love eating this by itself or with polenta or couscous tossed in a little bit of butter.