

U The Lexingtonienne U

CAMELIZED ONION, MUSHROOM, AND MADEIRA REDUCTION

- 1/2 large onion, sliced
- 1 container of mushrooms, cleaned off and sliced
- About 1 C Madeira wine (you can substitute Marsala, Sherry, or Port if you prefer)
- 2-3 T butter
- Salt & pepper

Heat a saute pan over high heat. Add 2 T butter and allow to melt. When it is sizzling, add onions. Cook for several minutes, stirring occasionally, until onions start to caramelize. Add mushrooms. Salt & pepper to taste. Allow onions and mushrooms to cook down some, adding butter if the pan becomes dry. Keeping the heat high, add wine. Use a spatula to gently scrape the bottom of the pan, and allow the liquid to cook down for several minutes until it reduces and thickens. Add more wine if you want, and allow it to cook down again so that the alcohol cooks out.

Spoon over grilled pork chops, steak, chicken, or even store-bought roast chicken.

