

# Morel Mushroom Sauce

½ oz. (14g) dehydrated morel mushrooms

½ cup water

½ cup milk

⅛ cup white wine

Combine liquids in a bowl, add mushrooms, and let soak overnight in refrigerator.

Drain the sauce through a coffee filter. Rinse the mushrooms to remove any small debris. Cut mushrooms into smaller pieces to suit. Put sauce and mushrooms into small sauce pan.

Dissolve  $\frac{1}{2}$  cube chicken bouillon in  $\frac{1}{4}$  cup boiling water, and add to pan. Add these other ingredients to pan:

2 cloves garlic, diced fine

¼ red onion (40g) chopped fine

5 fresh basil leaves, torn into small pieces

Put on lid and bring to a boil. Reduce heat and simmer on low, with lid on, for about three hours, or whatever your little heart desires!

Right before serving, combine ¼ cup of cream

with 1 tablespoon corn starch. Add to sauce and bring to a boil. For thicker sauce, use more corn starch. Remove from heat and serve immediately.

As a main meal over rice or pasta, serves 2.

As a gravy over meat, could probably serve 4 to 8.