

Idiot's Kitchen Shopping List – Mushroom Bourguignon

Recipe from www.idiotskitchen.com - Adapted from The Smitten Kitchen Cookbook



2-3 pounds baby Portobello mushrooms (also called cremini mushrooms)
1 carrot
1 small onion
2 cloves garlic
1 Tablespoon fresh rosemary
3-4 sprigs thyme
Chives or Parsley for garnish

1 cup frozen pearl onions, thawed

1 cup dry red wine

2 cups beef broth
2 Tablespoon butter
2 Tablespoons olive oil
2 Tablespoons tomato paste
1½ Tablespoons flour (GF is fine)

Salt & Pepper

Egg Noodles or Rice for Serving

Note: For 4 servings, I would recommend using 3 pounds of mushrooms.