



Green Beans with Mushroom-Madeira Sauce

From Jenn's Collection

Jenn skipped the leeks and just replaced them with the already prepared French's Fried Onions - frying your own is really not worth the effort. Also, the oyster mushrooms are pretty expensive - I think you could just go with shitake and be fine.

Quantity	Ingredients	Preparation Notes
3 Tbsp	Butter	• Melt 2 tablespoons butter in heavy large skillet over medium-high heat.
6 oz	Shiitake Mushrooms, stemmed and sliced	• Add all mushrooms and thyme; sauté 5 minutes.
6 oz	Oyster Mushrooms	• Add 2 tablespoons shallots; sauté until mushrooms are tender, about 3 minutes.
3/4 tsp	Dried Thyme	• Add Madeira and simmer until almost all liquid evaporates, about 2 minutes.
3 Tbsp	Chopped Shallots	• Add cream and simmer until slightly thickened, about 2 minutes.
1/2 C	Madeira	• Set sauce aside.
1 C	Whipping Cream	• Cook beans in large pot of boiling salted water until just tender, 5 minutes.
1 lb	Fresh Green Beans trimmed	• Drain.
1 C	Whipping Cream	• Transfer to bowl of ice water; cool. Drain. (Sauce and beans can be made 6 hours ahead. Cover separately; chill.)
2 Lrg	Leeks (white and pale green parts only), thinly sliced crosswise	• Pour enough oil into large deep saucepan to reach depth of 4 inches.
	Cooking Oil for deep frying	• Heat oil to 350°F. Place 1/4 of leeks in small metal strainer.
		• Lower strainer into oil; fry until golden, 40 seconds.
		• Lift strainer from oil. Drain leeks on paper towels.
		• Repeat with remaining leeks in 3 more batches.
		• Season leeks with salt.
		• Melt 1 tablespoon butter in heavy large skillet over medium heat.
		• Add beans and remaining 1 tablespoon shallots; toss to heat through.
		• Season with salt and pepper. Place beans on platter.
		• Bring sauce to simmer.
		• Spoon sauce over beans. Sprinkle with fried leeks.