

Three Mushroom Ragu

3 tbsp olive oil, divided
¼ cup shallots, sliced
8 oz. button mushrooms, sliced
4 oz. cremini mushrooms, sliced
4 oz. shitake mushrooms, stemmed and sliced
¼ cup dry sherry or Madiera
1 can (14 oz.) diced tomatoes
1 tbsp. balsamic vinegar
1 tbsp. tomato paste
¼ cup mascarpone
2 tbsp chopped fresh parsley
1 tbsp chopped fresh thyme
Salt and pepper to taste
1 pound fettucine, cooked



1. In a large saute pan, add 1½ tablespoons of olive oil and saute shallots and button mushrooms over high heat. Transfer to a bowl and set aside.
2. Use remaining olive oil to saute cremini and shitake mushrooms. Add shallots and button mushrooms back to pan.
3. Reduce heat to medium and deglaze pan with sherry or Madiera, scraping up any flavorful bits from the bottom of the pan. Simmer until most of the liquid evaporates but does not burn.
4. Add diced tomatoes, vinegar and tomato paste. Stir to combine. Reduce heat and simmer about 15 minutes or until the sauce thickens.
5. Cook pasta according to directions until al dente. Drain. Do not rinse.
6. To finish sauce, stir in mascarpone, parsley, thyme, salt and pepper.
7. Add well drained pasta to fresh sauce and toss to coat pasta.

Adapted from: Cuisine at Home, February 2002

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