



BISTRO BRIEFS

[quick inspirations for the intuitive cook]

Wild Mushrooms With Truffle Butter



- 1 lb. wild mushrooms- any of one type, or a mix of several, trimmed and cleaned
- 2 tablespoons unsalted butter
- Sea salt and freshly ground pepper
- 2 tablespoons Aux Délices des Bois Black or White Truffle Butter
- 2 tablespoons chopped Italian parsley

After cleaning, trim the different mushrooms to roughly the same size. In a heavy skillet, sauté mushrooms in bubbling butter. When they begin to wilt, reduce the heat to low and cook, stirring occasionally, until the mushrooms give up most of their liquid. Season to taste with salt and pepper. Pull off the heat and swirl in White or Black Truffle Butter and parsley.

Mashed Butternut Squash with Roasted Garlic Butter

Slice butternut squash in half and remove/discard pulp. Lay skin-size down on a baking sheet. Fill each cavity with 3 TBS. Roasted Garlic Butter. Roast at 350F until soft, about 40 minutes. Puree with all the accumulated juices. Top with chopped fresh herbs and an additional dab of butter.



Salmon With Red Wine Shallot Butter

Easy, what's for dinner in 10 minutes recipe! In a 350F oven, bake salmon, topped with salt, pepper, fresh herbs, and a generous pat of Red Wine Shallot Butter.



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