



# MERLOT SPICED MOREL MUSHROOM RAGOUT

## WITH CRU MERLOT SPICE

RECIPE BY CHEF JEAN-CLAUDE BALEK

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### INGREDIENTS

- 1 pint fresh Morel mushrooms or mushroom of your choice
- 1 clove garlic, sliced thin
- 1 large shallot, minced
- 2 teaspoons CRU Merlot Spice
- ¼ cup Merlot
- 1 tablespoon parsley, chopped
- 2 tablespoons unsalted butter

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### METHOD

1. Slice the mushrooms and saute on medium-high heat until they start to brown.
2. Add the shallots, garlic, spices, and toss while lowering the temperature to medium.
3. Add the wine and reduce by half and stir in 1 tablespoon of cold butter and parsley. Season to taste and serve.

This makes for a great side for a meat dish, on top of a hamburger or even on a crusty, grilled bread.