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SAUTEED MUSHROOMS WITH CRISP POLENTA

- **10 to 12 large morel mushrooms or 1/4 lb. full-flavored mushrooms, mixed, such as shiitake, oyster and Portobello**
- **8 tbsp. butter**
- **12 oz. refrigerated cornmeal mush (1/2 of a 24-oz. tube)**
- **Vegetable oil for deep frying**

Cut morels in half from top to stem. Brush gently if necessary to remove any debris. If using other mushrooms, trim, clean and cut into 1/4-inch-thick slices. Melt 4 tablespoons of the butter in a large skillet over medium-low heat. Sauté mushrooms slowly until they begin to brown on one side. Turn over with tongs and brown on other side.

Meanwhile, melt remaining 4 tablespoons butter in a 2-cup saucepan. When mushrooms are done, scrape them along with the cooking butter into the tiny saucepan. Set aside.

Cut the chilled mush into 1/4-inch thick slices and then cut the slices into 1/4-inch cubes. Heat about 3 inches of oil over medium-high heat in a deep saucepan. Cook the polenta cubes in batches until crisp and the edges begin to brown, about 2 to 3 minutes per batch. Drain on paper towels.

Re-warm the butter-mushroom mixture. Place the polenta cubes on two or three plates and spoon the mushrooms and butter over. Serve immediately. Makes 2 to 3 servings.