



## **Mushroom Medley in Parchment with Rosemary and Gremolata**

1 oz. dried porcini mushrooms  
1 cup finely chopped flat leaf parsley  
1 Tablespoon lemon zest  
3 Tablespoons lemon juice  
5 medium cloves garlic, divided  
Kosher salt to taste  
1/4 cup olive oil, divided  
4 cups mixed mushrooms, trimmed, quartered  
2 sprigs fresh rosemary, lightly crushed  
Freshly ground black pepper to taste

In large bowl, cover porcini mushrooms with boiling water. Let sit until mushrooms soften, about 20 minutes. Transfer mushrooms with slotted spoon to clean bowl. Strain the liquid through coffee filter to reserve liquid.

Preheat oven to 375 degrees F.

In food processor, combine parsley, lemon zest, juice, and 3 garlic cloves; chop to combine. Add pinch of salt; transfer to small bowl; set aside Gremolata aside..

Heat 2 Tablespoons oil in 12 inch skillet over medium high heat. Cook half of mushroom including porcini with 1 minced garlic clove and 1 rosemary sprig smashed. Season with salt and pepper; cook stirring occasionally until mushrooms become golden and

soften about 5 minutes. Transfer to clean bowl; repeat with remaining mushrooms, garlic, and rosemary.

Pour 1/4 cup porcini mushroom liquid into the hot pan. Scrape up any browned bits; reduce liquid in half. Pour into bowl with mushrooms; toss.

Fold three 12x7 inch pieces of parchment in half crosswise. (I used three packets for half of the recipe) Cut parchment in half oval as large as the paper allows, leave folded side uncut. Unfold parchment oval and distribute the mushroom mixture in center of one side of each oval. Evenly drizzle lemon juice and sprinkle each with gremolata. Season with salt and pepper. Fold the parchment over the mushrooms, crimp and pleat the edges to seal tightly, starting at one end of the fold and working your way to the other end, making sure that the seals are tight. You can do this up to 2 hours ahead.

Put packets on two baking pans; bake until mushrooms are warmed through and gremolata is fragrant about 5 minutes (I baked mine for about 15 minutes until paper was just starting to lightly brown.)

Serves 6 (Half of recipe: served 3.) Slice open the packets and serve them family style with sliced lemon.

**Recipe by:** Michael Canora from Pino's Prime Meats

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Michael Canora was born and raised on an Italian Farm and comes from generations who practiced this craft. His store is a century old butcher shop that serves quality products. An interesting aside is that the shop was featured in The Godfather Part II and the Pope of Greenwich Village.

**Cook's Note:** I prepared half of this recipe, which made 3 packets of mushrooms. I used our packets of mushrooms to top open-faced melting cheese sandwiches. You could also serve them as side dishes with an informal dinner.

**About the Recipe:** Michael Canora says that Gremolata is like Italian MSG and makes everything taste good. He feels that chopping the parsley, lemon zest, and garlic together makes a better blend. This is a unique way to serve a side of mushrooms that you could use as a topping for many other recipes.