



## **Mushroom Ragu with Country Cornmeal Polenta**

*Woodsy mushrooms with warm peppered cheese cornbread*

### **Mushroom Ragu**

2 Tablespoons olive oil, divided

1 medium onion, peeled, sliced

Ground black pepper as desired

7 or 8 ounces shitake mushrooms, stems removed, sliced  
or mixed fresh mushrooms, cleaned, chopped

1 cup vegetable broth

1 Tablespoon Worcestershire sauce

2 Tablespoons prepared basil pesto

Salt and freshly ground black pepper as desired

Prepared Country Cornmeal Polenta (see linked recipe)

Fresh basil leaves; sliced red pickled peppers, as desire

Place 1 Tablespoon olive oil in large hot skillet, add onion slices; season with ground black pepper; sauté to soften; add half of mushrooms; cook until softened and golden brown. Remove from pan to plate to stay warm. Place remaining oil and mushrooms in skillet; sauté until soft; Remove mushrooms set aside.

Add vegetable broth, Worcestershire sauce, and pesto to skillet; cook over medium heat reducing liquid, about 8 minutes. Return onions and mushrooms to skillet' bring to boiling; reduce heat, simmer about 5 minutes to combine flavors, stir often. Season with salt and black pepper to taste. Reduce pan juices as desired; remove from heat.

Meanwhile prepare cornmeal polenta. Place warm cooked cornmeal polenta on serving platter. Spoon warm Mushroom Ragout in center of polenta. Garnish with fresh basil sprigs or leaves and slivers of red pickled peppers. Serves: 4

**Note: If using dry mushrooms:** In small bowl, soak dried mushrooms in 1-1/2 cups hot water until softened about 15 minutes.

**About the Recipe:** This ragu has a delightful Italian basil flavored light sauce that covers the sautéed onions and mushrooms. Serve it warm over cooked soft polenta-like cornmeal for a comfort dish that is easy to prepare. It's an incredibly delicious and satisfying vegetarian-style main dish or add some thin slices of grilled steak or chicken for those meat lovers.