

Chanterelle Mushroom Dip

<http://userealbutter.com/2016/12/19/chanterelle-mushroom-dip-recipe/>
modified from [this recipe](#)

2 tbsps vegetable oil
2 tbsps unsalted butter
1 medium yellow onion, sliced radially 1/4-inch at thickest part
1 lb. fresh chanterelle (or other variety) mushrooms, cleaned and sliced thick
1 clove garlic, minced
1 tsp fresh thyme, chopped
salt and pepper to taste
1/4 cup white wine or broth
4 oz. cream cheese, softened
1/2 cup mayonnaise
1/2 cup + 2 tbsps Parmesan cheese, grated

Preheat oven to 350°F. Heat 1 tablespoon of vegetable oil and 1 tablespoon of butter in a large sauté pan (don't use non-stick) over medium high heat. When the oil is hot, add the onion slices and sauté until soft and translucent. Reduce the heat to medium and let the onions cook, stirring every 5 minutes or so to prevent burning. Scrape the bits of fond that stick to the bottom of the pan and stir them into the onions. If the onions begin to burn, lower the heat and continue to cook. This process takes time and should not be rushed. Mine took about 45 minutes. When the onions are a deep caramel color and taste sweet and complex, remove the onions to a bowl. Don't wash the pan!

Using the same sauté pan, melt the remaining tablespoon of butter over high heat. When the butter is hot, add the mushrooms. Sear the mushrooms on both sides until they are cooked through. Remove the mushrooms to the same bowl as the onions. Add the remaining tablespoon of vegetable oil to the pan over medium-high heat. When the oil is hot, sauté the garlic and thyme until fragrant. Stir in the mushrooms and onions. Season with salt and pepper to taste. Pour the wine (or broth) in and deglaze the pan (use the mushrooms and onions to mop up the delicious browned bits on the pan which maximizes flavor and minimizes cleanup) until the liquid has evaporated. Turn off the heat.

Place half of the mushroom mixture in a food processor and pulse until finely chopped or puréed depending on your texture preference for the dip. In medium bowl, combine the chopped and unchopped mushrooms with the cream cheese, mayonnaise, and 1/2 cup Parmesan cheese. Mix until uniform. Pour the dip into a small baking dish (it should accommodate 2 cups of dip plus a little extra space) and sprinkle the remaining 2 tablespoons of Parmesan on top. Bake for 20-40 minutes, until the top is browned and bubbling. Serve hot or warm with bread or crackers. Makes 2 cups of dip.