

Morel Bourbon Cream Sauce

<http://userealbutter.com/2016/06/12/morel-bourbon-cream-sauce-recipe/>

adapted from [this recipe](#)

8 oz. fresh morels (or 2 oz. dried morels, reconstituted), sliced in halves lengthwise
4 tbsps unsalted butter
1/4 cup shallot, fine dice
1 cup beef broth
1/2 tsp salt
1/2 tsp black pepper, freshly ground
1/4 cup bourbon
1 cup heavy cream
dash balsamic vinegar

Rinse the morels under cold water and pat dry. Heat a wide sauté or frying pan over medium high heat. Arrange the morels evenly in the pan and dry fry them until they give up their liquid. Let the liquid mostly boil off, then remove the mushrooms from the pan to a bowl. Melt the butter in the same pan over medium high heat. When the butter is hot, add the shallots and sauté until translucent (about 2-3 minutes). Add the morels to the shallots and stir to coat the mushrooms.

Pour the beef broth into the pan and let it come to a boil. Reduce the heat to a simmer and let the liquid boil off by half or more. Sprinkle the salt and pepper over the mushrooms and pour in half of the bourbon. Reduce the liquid by half and then pour the cream and remaining bourbon into the pan. Let the sauce come to a simmer and reduce to your desired consistency (I reduced just a little bit). When the sauce is to your liking, stir in the balsamic vinegar to finish the sauce. Serve immediately over steak or pasta or whatever you deem a worthy vehicle for delivering this amazing sauce. Makes about 3 cups (depending on how much you reduce the liquid).