

Pappardelle with Chanterelles

[\[print recipe\]](#)

2 tbsps butter

4-6 oz. fresh chanterelles, cleaned and sliced 1/8-inch thick (or use another kind of fresh mushroom)

2 cloves garlic, minced

1/2 cup dry white wine

1 cup (or more) heavy cream

8 oz. dry or 12 oz. fresh pappardelle, cooked just under al dente

salt, to taste

freshly ground pepper, to taste

Parmesan cheese, grated

2 slices bacon, cooked and chopped fine

2 tbsps parsley, chopped fine

Melt the butter in a stainless steel sauté pan (just don't use non-stick pans) over high heat. Add the chanterelles when the butter is hot and sauté until lightly browned and cooked. [At this point you can reserve a few of the nicer looking slices for garnish if you plan to go that route.] Add the garlic and sauté until fragrant (about a minute). Pour in the white wine and simmer until the wine is nearly evaporated. Add the cream and bring the sauce to a boil. Turn off the heat. Add the pasta. Season with salt and pepper. Gently toss the pasta with the sauce. Place some pasta and sauce on a plate. Garnish with Parmesan cheese, a sprinkle of bacon crumbs, parsley, and any additional salt and pepper. Top with a slice or two of the sautéed chanterelles. Serves 2-4.