**The Woodlands at Phillips**

Shiitake Au Poivre Sauce

**Ingredients**

1 lb. fresh shitake mushrooms

1/4-1/3 cup minced shallots

1 tablespoon light olive, see note

1 1/4 teaspoon coarse ground black pepper

1 cup heavy cream

2 tablespoons brandy

Salt to taste

**Directions**

Remove the stems of the shiitake mushrooms and wash caps if needed. Slice mushrooms 1/4 inch and set aside.

In a 10-12 inch sauté pan cook shallots in oil on medium heat for 2 minutes stirring often.

Add mushrooms and cook for 7 minutes stirring about once per minute.

Remove from heat and add brandy, stirring it in. Bring the sauté pan back to the stove and cook on low heat for three minutes. At this point the brandy is quite flammable and if you have an electric stove the chance of it igniting is slim to none, but with a gas stove the chance increases if you use a higher heat/flame setting. If you don’t want it to flare up just keep the heat low for the first three minutes while cooking the brandy off.

Add cream and increase heat to medium cooking for eight minutes or until sauce thickens.

Add salt to taste and maybe even just a 1/2 teaspoon of brandy and serve.