

Mushroom Bourguignon (adapted from Melissa Clark, NYTimes Cooking)

Ingredients

- 6 tablespoons butter or extra-virgin olive oil, plus more as needed
- 2 pounds mixed mushrooms, such as portobello, cremini, white button, shiitake or oyster, cut into 1-inch chunks (about 10 cups)
- 8 ounces peeled pearl onions (2 cups), larger ones cut in half
- Kosher salt and freshly ground black pepper
- 1 large leek or 2 small leeks, white and light green parts, diced (1½ cups)
- 2 carrots, thinly sliced
- 3 garlic cloves (2 minced, 1 grated to a paste)
- 1 tablespoon tomato paste (can substitute No-tomato sauce)
- 2½ tablespoons all-purpose flour
- 1½ cups dry red wine
- 1½ cups mushroom or vegetable broth
- 1 tablespoon tamari or soy sauce, plus more to taste
- 3 large fresh thyme branches or ½ teaspoon dried thyme
- 1 bay leaf
- 3 to 4 ounces chanterelle or oyster mushrooms, thinly sliced (about 1 cup)
- Smoked paprika, for serving
- Instant Polenta (can substitute egg noodles or mashed potatoes)
- Chopped flat-leaf parsley, for serving

NOTE:

1-This recipe can be halved.

2-We're using instant polenta because of the shorter cooking time.