

## Morel Sauce with Cognac



This recipe is so good that it can be served over the baked chicken and garlic nettles pictured here or add it to about anything else you want to eat. Parmigiano-Reggiano is an amazing hard cheese, but tends to be a bit expensive or not available where you live. There are other hard cheeses that are similar, but they have unique flavors and textures all their own. You can often substitute another type of hard cheese and the dish will still turn out great. This recipe is relatively easy and has a short cooking time.

6 ounces fresh morels

3 tablespoons unsalted butter

2 tablespoons shallots, chopped in food processor

½ ounce cognac

¼ cup chicken stock

¼ cup heavy whipping cream

Salt to taste

Cut morels in half. If they are still large cut them in half again or slice them into smaller pieces, leaving 4-5 halves for garnish. Sauté the morels in 2 tablespoons butter on medium to low heat until lightly browned. Set aside. Sauté the shallots in 1 tablespoon butter until tender on medium to low heat. Combine the morels and the shallots and lightly season with salt; cook for a few more minutes. Then add the cognac. Add the chicken stock and reduce by half. Add the cream and simmer until slightly thickened. The sauce can be made ahead and reheated before serving.