

# Sautéed Wild Mushrooms & Pear in Creamy Chardonnay Sauce

- 1 lb wild mushrooms, course chopped
- 3 cloves garlic, minced
- 1 large shallot, finely chopped
- ½ of a firm red Bartlett pear, diced
- ⅓ cup heavy cream
- ⅓ cup **B.R. Cohn Sonoma County Chardonnay**
- 3 tbsp **B.R. Cohn Pear Chardonnay Vinegar**
- 2 tbsp unsalted butter
- 1 tbsp **B.R. Cohn California Extra Virgin Olive Oil**
- 1 tsp fresh thyme or pinch of dry
- Kosher salt and fresh ground pepper
- Parmigiano Reggiano, grated

Heat **B.R. Cohn California Extra Virgin Olive Oil** and 1 tbsp butter in a large skillet over medium heat. Add the shallots and cook for 4-5 minutes or until tender and starting to brown. Add the garlic and cook for 2 minutes add the **B.R. Cohn Sonoma County Chardonnay** and reduced by half, add **B.R. Cohn Pear Chardonnay Vinegar** and reduce by half again. Add the mushrooms and thyme, and cook for about 5 minutes or until they are just starting to wilt, add the pear and cook for 5 minutes more. Stir in the heavy cream and cook for 2-3 minutes, the sauce should be creamy, seasoning with salt and pepper to taste keeping in mind that the parmigiano is salty. Pour over linguine with grilled chicken and grate Parmigiano Reggiano over the top. Serve with the same **B.R. Cohn Sonoma County Chardonnay** that you cooked with and enjoy!

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