

# JULIA CHILD'S SAUTÉED MUSHROOMS IN MADEIRA SAUCE

## The Recipe

<https://www.cuisinedaubery.com/recipe/mushrooms-madeira-julia-child/>

Julia shows us an appetizing way of using mushrooms in a brown Madeira sauce, a traditional French recipe that is one of my favorites

Chef: Julia Child

Servings: 3

Preparation Time: 10 Minutes

Cooking Time: 20 Minutes

Skill: Easy Level

Cuisine: French Cuisine

Courses: Main Dish,

## Ingredients

1/2lbs Button Mushrooms (227 grams)

2 tablespoons of Butter

1 tablespoon of Olive Oil

1 Shallot

1/3 Cup Madeira (77 grams)

1 Cup Brown Sauce (270 grams)

\*Optionally

1 teaspoon of Flour

## Steps

1. Slice the Button Mushrooms ( 1/2lbs or 227 g)

### The Madeira Sauce

2. For the Madeira sauce, pour the the Madeira (1/3 Cup or 77 g) into a saucepan and boil it

3. Julia mentions that we want to boil it down until it has reduced by half (3 Tablespoons or 38.5 g).However, as Madeiras are thicker in France, I think that you may want to reduce the liquid further until it has reduced to a third (2 Tablespoons or 25.6 g)

4. Mince the Shallot (1)

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5. In a skillet, melt the Butter (2 tablespoons) and the Olive Oil (1 tablespoon), then add the Shallot (1)
6. Sauté the Button Mushrooms ( 1/2lbs or 227 g)
7. Stir to brown the mushrooms
8. Once the Madeira (1/3 Cup or 77 g) has reduced, add the Brown Sauce (1 Cup or 270 g) and cook on low heat
9. Julia's brown sauce recipe : Julia's recipe is [HERE](#)
10. An easier recipe : Julia mentions that if you don't have a brown sauce, you can always take a chicken stock thickened with one tablespoon of cornstarch, to mix in a blender, which will thicken while it cooks

### **The Brown Sauce**

11. Stir this liquid in the sautéed Button Mushrooms ( 1/2lbs or 227 g) and simmer a moment

### **Optionally: thickening the sauce**

12. To thicken the sauce (something that Julia doesn't do by the way), mix a bit of the juice from the saucepan with Flour (1 teaspoon), in a Cup Food Chopper, then transfer to the saucepan and cook : the sauce thickens...
13. The dish is ready to be served...