

Green Beans with Mushroom-Madeira Sauce

BON APPÉTIT SEPTEMBER 1999

YieldMakes 6 servings

Ingredients

3 tablespoons butter

6 ounces shiitake mushrooms, stemmed and sliced

6 ounces oyster mushrooms, sliced

3/4 teaspoon dried thyme

3 tablespoons chopped shallots

1/2 cup Madeira

1 cup whipping cream

1 pound fresh green beans, trimmed

Vegetable oil (for deep-frying)

2 large leeks (white and pale green parts only), thinly sliced crosswise

Preparation

Melt 2 tablespoons butter in heavy large skillet over medium-high heat. Add all mushrooms and thyme; sauté 5 minutes. Add 2 tablespoons shallots; sauté until mushrooms are tender, about 3 minutes. Add Madeira and simmer until almost all liquid evaporates, about 2 minutes. Add cream and simmer until slightly thickened, about 2 minutes. Set sauce aside. Cook beans in large pot of boiling salted water until just tender, 5 minutes. Drain. Transfer to bowl of ice water; cool. Drain. (Sauce and beans can be made 6 hours ahead. Cover separately; chill.)

Pour enough oil into large deep saucepan to reach depth of 4 inches. Heat oil to 350°F. Place 1/4 of leeks in small metal strainer. Lower strainer into oil; fry until golden, 40 seconds. Lift strainer from oil. Drain leeks on paper towels. Repeat with remaining leeks in 3 more batches. Season leeks with salt.

Melt 1 tablespoon butter in heavy large skillet over medium heat. Add beans and remaining 1 tablespoon shallots; toss to heat through. Season with salt and pepper. Place beans on platter. Bring sauce to simmer. Spoon sauce over beans. Sprinkle with fried leeks.