

Mushrooms in Garlic Sauce (Champiñones al Ajillo)

INGREDIENTS

**5 tablespoons olive oil
5 garlic Cloves, peeled
450g (1 pound) fresh mushrooms, cleaned and cut into thick slices
1/2 dried chilli pepper, seeds removed
1 dl (1/2 cup, 4 ounces) dry sherry
Salt
2 tablespoons fresh parsley, chopped**

PREPARATION

Heat oil in skillet over medium heat and add garlic. When garlic begins to brown, add mushrooms all at once. Stir and cook until almost done. Add red pepper and dry sherry. Bring to boil for one minute. Lightly salt. Sprinkle with chopped parsley and serve. (The pepper is not meant to be eaten)

Recipe provided by SpainGuides.com.

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