

Bacon and Mushroom Sauce

A juicy accompaniment to a meat dish.

This is an **English**¹ dish.

The slight saltiness of the bacon and the juicy sweetness of the wine compliment white meaty flavours very well.

Ingredients

- 6 rashers lean bacon
- 300 gm mushrooms
- 250 ml veggie stock
- 150 ml **FAIRTRADE** white wine
- to taste **FAIRTRADE** freshly ground black pepper
- 15 ml mixed dried herbs
- 3 cloves garlic

Add the herbs, stock and the wine, and check and adjust the seasoning. Bring the liquids up to a boil, simmer for a minute or two, and then use where needed (e.g. in pork steaklets²).

Method

Preparation

Remove the rind from the bacon, cut into small pieces (e.g. 1 cm squares). Trim off any unwanted skin from the mushrooms and cut into large pieces. Skin and chop the garlic.

Make the stock.

Cooking

Fry the bacon and garlic lightly until the bacon is cooked, but not too crisp (about 10 minutes).

During the cooking, and as the bacon starts to release fat (at about 5 minutes), add in the mushrooms.

Ideally the mushrooms will absorb all the fat that the bacon releases, and will be just starting to brown when the bacon is ready.

¹<http://www.fairtradecookbook.org.uk/countries/england.htm>

²http://www.fairtradecookbook.org.uk/recipes/pork_steaklets.htm