

# Teriyaki-Tamarind Braised Shiitake Mushrooms and Sautéed Bok Choy paired with Davis Estates Classic Chase

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## INGREDIENTS:

### Teriyaki-Tamarind Braised Shiitake Mushrooms

12 Shiitake mushrooms, destemmed and cut into quarters

As Needed Olive Oil

As needed salt and black pepper

5 tablespoons Sake

5 tablespoons Tamari

5 tablespoons Mirin

3 tablespoons sugar

3 tablespoons Tamarind paste

## SERVES: 4

### Sautéed Bok Choy

3 heads Bok Choy, cleaned and sliced crosswise into 1/3 inch thick

Toasted sesame seeds

As Needed Olive Oil



## METHOD:

### Teriyaki-Tamarind Braised Shiitake Mushrooms

- Preheat oven to 375°F.
- Place shiitake mushrooms in a large bowl and toss with oil, salt and pepper. Lay on a parchment lined sheet tray and bake for 14 to 18 minutes.
- In a small pot over medium high heat add sake, tamari, mirin, sugar and tamarind. Bring to a simmer carefully so it doesn't boil over.
- Simmer for 5 minutes, add cooked shiitakes and then reduce to desired thickness. We reduce to a syrup consistency.

### Sautéed Bok Choy

- In a large sauté pan add some olive oil and sauté Bok choy over medium heat until just tender, about 5 minutes season with salt and pepper.

### To Finish

On a warm plate, place your Teriyaki-Tamarind Braised Shiitake Mushrooms. Garnish with a spoonful of Sautéed Bok Choy and sprinkle of Toasted sesame seeds. Serve immediately with a glass of Classic Chase.