

MUSHROOMS IN WINE SAUCE

1. 1 clove garlic
2. 1 scallion
3. 2 tbsp. parsley
4. 2 tbsp. butter
5. 1 lb. fresh mushrooms
6. 4 tbsp. butter
7. 1/4 c. dry sherry

Instructions

1. Saute garlic (minced), scallions (sliced), parsley (chopped) in 3 tablespoons butter until softened.
2. In separate pan saute fresh, cleaned and trimmed mushrooms in 4 tablespoons butter about 5 minutes.
3. Add first mixture to mushrooms.
4. (This may be prepared a short time in advance up to one hour before serving).
5. Immediately before serving add sherry.
6. Bring to boil and lower to simmer to remove alcohol.