



Mushroom Sherry Sauce

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Categories: Sauces

Servings: 4

Description: An awesome sauce for beef or other red meat. Thanks to Chef Storm Hodge for his suggestions.

Ingredients

1/2 lb Button

Mushrooms, sliced in half
then quartered

1 stick unsalted Butter,
divided

1 med clove Garlic, diced

1/4 t Truffle Oil

1 c Dry Sherry

1/4 c Beef Stock

Directions

1) Saute the mushrooms in 3 T of butter over med low heat until golden brown.

2) Add the garlic and cook until tender. Add the truffle oil and stir to blend. Add 2 more T of butter.

3) Add the sherry and stir. Add the beef stock and stir.

4) Reduce the liquid by 1/2. Serve over steak or other red meat,