





RECIPE

Cream of Mushroom Soup

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| 1 (2 lb. bag)  Butter Sauce | 2 Tablespoons Worcestershire Sauce |
| 4 Cups Portobello Mushrooms, chopped | 1 Tablespoon Butter |
| 2 Cups Whole Milk | 3 Teaspoons Montreal Steak Seasoning |
| 1 Cup Water | 2 Teaspoons Granulated Garlic |
| ¼ Cup White Wine (or Beef Broth) | 2 Teaspoons Black Pepper |
| 2 Tablespoons Shallots, chopped | 1 Teaspoon Sea Salt |

Directions: Sauté mushrooms in a tablespoon of butter. Season mushrooms and shallots with steak seasoning. Add  Butter Sauce and remainder of ingredients into a separate pot, stir over medium heat. Add in mushrooms and shallots once sautéed.

Yield: 8-10 servings

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