



RECIPE

Mushroom Sauce

Serve over steak, beef tips or pork chops.

1 (2 lb. bag)  Butter Sauce

½ lb. Chopped Portabella Mushrooms


½ lb. Sliced Steak Mushrooms

½ Cup White Wine (or Beef Broth)

2 Tablespoons Worcestershire Sauce

2 Teaspoons Montreal Steak Seasoning

2 Teaspoons Granulated Garlic

Directions: Sautee mushrooms in a tablespoon of butter. Season mushrooms with steak seasoning. Add  Butter Sauce, White Wine and Worcestershire Sauce, stir over medium heat. Serve over steaks.

Yield: 25 servings

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