



Steakhouse Mushrooms

Ingredients

- 1/4 cup olive oil
- 1/4 cup unsalted butter
- 1 Tbsp italian mixed herbs
- 1 tsp thyme
- 3 large garlic cloves, pressed
- 1 Tbsp dried onion flakes
- 1/2 cup wine (red for meat, white, fish dinner)
- 2 cups sliced mushrooms
- 2 Tbsp Worcestershire sauce

Directions

Melt butter in olive oil over low heat.

Add italian herbs, thyme, garlic, dried onion and Worcestershire sauce. Warm for about 10 minutes, do not let garlic burn.

Increase heat to medium, add wine and stir to mix.

Add sliced mushrooms, stir to coat.

Reduce to low heat and simmer for about 5 minutes.

