

Mushrooms Burgundy

Dorothy K McGarry - Houston, TX

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Servings: 6

1 1/2 pounds one-inch mushrooms
4 tablespoons butter
1 clove garlic
1/8 teaspoon (or more) ground pepper
4 green onions, finely sliced
1/2 teaspoon salt
1 cup burgundy wine

Preparation Time: 10 minutes

Cook Time: 20 minutes

In a skillet, saute' the mushrooms in butter until golden over medium high heat.

Add the garlic, pepper, green onions, salt and burgundy wine. Simmer until the liquid is reduced by half or less. It should be mellow but spicy to taste.

Serve in a chafing dish or on a hot plate.

Serve with toothpicks.

Per Serving (excluding unknown items): 72 Calories; 8g Fat (93.0% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 21mg Cholesterol; 257mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 1 1/2 Fat.