
Brandied Mushroom Sauce

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

1 cup whipping cream
3 tablespoons butter or margarine
2 green onions, chopped
2 cups fresh mushrooms, sliced
2 tablespoons brandy
salt (to taste)
pepper (to taste)

In a small saucepan, bring the unwhipped cream to a boil. Stirring constantly, continue to boil for about 5 minutes until the cream thickens. Remove from the heat.

In a saucepan, melt the butter. Add the onions and saute' a few minutes until the onions are transparent. Add the mushrooms. Cook over moderate heat for about 4 minutes, stirring constantly.

Add the brandy and cream. Mix lightly but thoroughly. Add the salt and pepper to taste. Heat to serving temperature.

(Serve as a sauce with sliced roast turkey or Cornish hens.)

Yield: 2 cups

Condiments, Sauces

Per Serving (excluding unknown items): 1238 Calories; 123g Fat (92.0% calories from fat); 9g Protein; 15g Carbohydrate; 2g Dietary Fiber; 419mg Cholesterol; 451mg Sodium. Exchanges: 2 Vegetable; 1/2 Non-Fat Milk; 24 1/2 Fat.