## **Onion-Mushroom Sauce**

Maggie Cates - Orlando, FL Southern Living - 1986 Annual Recipes

## Yield: 3 cups

1/2 clove garlic

1/4 cup butter or margarine, melted 1 package (3/4 ounce) brown gravy mix

1/2 cup water

1/2 cup burgundy (or other dry red wine)

pinch pepper

1/2 pound mushrooms, sliced 1 cup green onions, thinly sliced In a large skillet, saute' the garlic in butter.

Add the gravy mix, water, wine and pepper. Bring to a boil. Cook over medium heat, stirring constantly, until smooth and thickened.

Add the mushrooms and green onions. Cook until thoroughly heated.

Serve the sauce hot with beef patties or steak.

Per Serving (excluding unknown items): 495 Calories; 47g Fat (81.2% calories from fat); 7g Protein; 18g Carbohydrate; 5g Dietary Fiber; 124mg Cholesterol; 496mg Sodium. Exchanges: 3 1/2 Vegetable; 9 Fat.

Sauces and Condiments

## Dar Carvina Mutritional Analysis

Calories (kcal):	495	Vitamin B6 (mg):	.1mg
% Calories from Fat:	81.2%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	13.6%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	5.2%	Riboflavin B2 (mg):	1.1mg
Total Fat (q):	47g	Folacin (mcg):	109mcg
Saturated Fat (g):	29g	Niacin (mg):	10mg
Monounsaturated Fat (g):	13g	Caffeine (mg): Alcohol (kcal):	0mg 0
Polyunsaturated Fat (g):	2g	% Pofuso	0 0 0%
Cholesterol (mg):	124mg		
Carbohydrate (g):	18g	Food Exchanges	
Dietary Fiber (g):	5g	Grain (Starch):	0
Protein (g):	7g	Lean Meat:	0
Sodium (mg):	496mg	Vegetable:	3 1/2

Potassium (mg):	1100mg	Fruit:	0
Calcium (mg):	99mg	Non-Fat Milk:	0
Iron (mg):	4mg	Fat:	9
Zinc (mg):	2mg	Other Carbohydrates:	0
Vitamin C (mg):	26mg		
Vitamin A (i.u.):	2103IU		
Vitamin A (r.e.):	466 1/2RE		

## **Nutrition Facts**

Amount Per Serving				
Calories 495	Calories from Fat: 401			
	% Daily Values*			
Total Fat 47g	72%			
Saturated Fat 29g	144%			
Cholesterol 124mg	41%			
Sodium 496mg	21%			
Total Carbohydrates 18g	6%			
Dietary Fiber 5g	20%			
Protein 7g				
Vitamin A	42%			
Vitamin C	44%			
Calcium	10%			
Iron	23%			

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.