

Savory Mushroom Sauce

Serves: 2 1/2

Prep Time: 5 minutes

Cook Time: 10 minutes

Ingredients:

3 tablespoons Lea & Perrins® The Original Worcestershire Sauce

2 Wyler's® Beef Bouillon Cubes

1/4 cup red wine

2 tablespoons olive or vegetable oil

2 tablespoons cornstarch

1 can (3 oz.) sliced mushrooms, drained

1 of 2

Savory Mushroom Sauce (continued)

Directions:

In a large skillet over medium-high heat, combine all ingredients with 2 cups of water and bring to a boil. Cook for additional 2 to 3 minutes, or until thickened, stirring frequently.

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