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# Woodsman Sauce

*Cross Keys Inn - Pittsburgh, PA*

*Pittsburgh Chefs Cook Book - 1989*

**2 ounces clarified butter**

**1/4 cup chopped shallots**

**8 ounces wild mushrooms, sliced**

**2 tablespoons brandy**

**1/4 cup sherry**

**3/8 teaspoon ground cloves**

**1/8 teaspoon salt**

**1 teaspoon white pepper**

**8 ounces cream sauce**

**1 pint heavy whipping cream**

In a heavy saucepan, heat the butter. Saute' the shallots al dente and lightly browned.

Add the mushrooms. Again, cook until al dente.

Deglaze the pan with the brandy and sherry. Then reduce by one-half.

Add the cloves, salt, white pepper, cream sauce and whipping cream. Simmer for 5 minutes.

Reserve until needed.

## **Condiments, Sauces**

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*Per Serving (excluding unknown items): 2327 Calories; 233g Fat (93.2% calories from fat); 11g Protein; 27g Carbohydrate; 1g Dietary Fiber; 798mg Cholesterol; 446mg Sodium. Exchanges: 1/2 Grain(Starch); 1 1/2 Non-Fat Milk; 46 1/2 Fat.*