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# Mushrooms in Tarragon Sauce

*The Genuine, Good, Old-Fashioned, Everyday Gourmet Cookbook - Dominion Douglas Church - Montreal, CAN*

Servings: 6

**1 pound (one pint) whole mushrooms**

**5 tablespoons butter**

**2 1/2 tablespoons flour**

**3/4 cup chicken broth**

**3/4 cup cream (15% or 35%)**

**1 egg yolk**

**1 teaspoon dried tarragon**

**chopped parsley (for garnish)**

In a skillet, saute' the mushrooms lightly in three tablespoons of butter.

Melt two tablespoons of butter. Add the flour and stir over low heat for 1 minute. Add the broth, stirring constantly. Add the cream. Cook until the sauce is lightly thickened.

In a bowl, beat the egg yolk. Beat a bit of sauce into the egg. Add the egg to the sauce mixture. Add the tarragon and season with salt and pepper if necessary. Add the mushrooms and keep warm but do not boil.

Garnish with chopped parsley.

Serve over toast points.

## Side Dishes

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*Per Serving (excluding unknown items): 112 Calories; 11g Fat (84.6% calories from fat); 2g Protein; 3g Carbohydrate; trace Dietary Fiber; 61mg Cholesterol; 194mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 2 Fat.*