
Mushrooms Parmesan

The Windsor Family Cookbook

Windsor Vineyards - Windsor, CA

Servings: 4

12 ounces fresh mushrooms

3 tablespoons butter

1/4 teaspoon salt

1/4 teaspoon freshly ground black pepper

1/4 teaspoon garlic powder

1/4 cup Burgundy wine

1/3 cup Parmesan cheese, grated

Clean and slice the mushrooms.

Place two tablespoons of butter in a two-quart pan. Add the mushrooms. Sprinkle with the seasonings and top with the remaining tablespoon of butter. Cover the pan. Cook on low, stirring occasionally, until the mushrooms are barely cooked, 5 to 7 minutes. Transfer the mushrooms and two tablespoons of the cooking liquid to a small casserole dish. Mix in the Burgundy and Parmesan cheese. Let sit for 10 minutes. (The mushrooms can be prepared one day in advance up to this point.)

Before serving, preheat the oven to 350 degrees.

Bake the casserole, uncovered, for 15 minutes.

Side Dishes

Per Serving (excluding unknown items): 128 Calories; 11g Fat (73.6% calories from fat); 5g Protein; 4g Carbohydrate; 1g Dietary Fiber; 28mg Cholesterol; 347mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1 Vegetable; 2 Fat.