

Sauces

Mushroom Cream Sauce

Winn-Dixie Food Stores

2 tablespoons unsalted butter

2 cloves garlic, finely minced

1 teaspoon fresh thyme

salt & pepper (to taste)

8 ounces Portobello mushrooms, sliced

1 cup heavy cream

In a saute' pan over low heat, melt the butter.

Add the garlic and thyme.

Season with salt and pepper.

Add the mushrooms. Cook 5 minutes until slightly softened.

Pour in the cream and heat slowly.

When the sauce reduces by half and is a smooth consistency, remove from the stove.

Per Serving (excluding unknown items): 1089 Calories; 112g Fat (89.6% calories from fat); 10g Protein; 19g Carbohydrate; 3g Dietary Fiber; 388mg Cholesterol; 102mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Vegetable; 1/2 Non-Fat Milk; 22 Fat.