
Mushroom Sauce IV

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

3 tablespoons butter or margarine
1 green onion, chopped
1 clove garlic, finely chopped
1 slice onion
2 slices carrot
1 sprig parsley
6 whole black peppers
1 whole clove
1 bay leaf
2 tablespoons flour
1 cup canned beef bouillon
1 cup thickly sliced fresh mushrooms
1/4 teaspoon salt
1/8 teaspoon pepper
1/3 cup burgundy
2 tablespoons chopped parsley

In a skillet, saute' the onions, garlic, carrot, parsley, peppers, clove and bay leaf in two tablespoons of butter for about 3 minutes. Remove from the heat. Add the flour, stirring until smooth.

Over very low heat, cook the mixture, stirring, until the flour is lightly browned, about 5 minutes. Remove from the heat and gradually stir in the bouillon.

Bring to a boil, stirring constantly. Reduce the heat and simmer gently for 10 minutes, stirring occasionally.

Heat the remaining butter in a small skillet. Add the mushrooms. Cook until just tender for 3 to 5 minutes. Strain the bouillon mixture. Add the salt, pepper, burgundy, parsley and mushrooms. Correct seasoning as desired.

Yield: 1 1/2 cups

Condiments, Sauces

Per Serving (excluding unknown items): 577 Calories; 37g Fat (59.9% calories from fat); 8g Protein; 48g Carbohydrate; 12g Dietary Fiber; 93mg Cholesterol; 999mg Sodium. Exchanges: 1 Grain(Starch); 5 1/2 Vegetable; 7 Fat.